

COURSE 1

JAPANESE A5 WAGYU GYOZAS*

kabocha purée and su-shoyu dipping sauce

ROCK SHRIMP TEMPURA

golden pea shoot, snap pea julienne, spicy mayonnaise, black truffle vinaigrette

EDAMAME

soybeans, sea salt, lime

HEIRLOOM TOMATO SALAD

red onion, cucumber, jalapeño-cilantro dressing 3

COURSE 2

SEABASS ANTICUCHOS

miso, served on skewers with peruvian corn

CHURRASCO RIO GRANDE*

(cooked medium unless otherwise requested) *ribeye, chorizo, and *wagyu picanha served with a brazilian side of white rice, black beans, collard greens, farofa and SUSHISAMBA® dipping sauces

VEGETABLE TEMPURA

served with peruvian pepper and soy sauces

COURSE 3

***NEO TOKYO ROLL**

bigeye tuna, tempura flake, aji panca

LIMA ROLL

shrimp tempura, spicy king crab, avocado

***SALMON AVOCADO ROLL**

*** SHRIMP TEMPURA ROLL**

COURSE 4

MOCHI ICE CREAM

japanese rice cakes filled with assorted ice cream flavors

Please note: Items listed above are only examples. Specific items based on group size will be tailored to the requested price point. Some items may change slightly due to season and availability. Pricing does not include 8.25% tax, & 7% coordinator fee. Gratuity amount is discretionary. On behalf of SUSHISAMBA we thank you for giving us this opportunity to be of service to you and your guests!

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

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JAPANESE A5 WAGYU GYOZAS*

kabocha purée and su-shoyu dipping sauce

TUNA TATAKI*

seared bigeye tuna, tatsoi, white asparagus, heart of palm, crispy garlic, citrus soy

OTSUMAMI

assortment of edamame, green bean tempura, shishito

COURSE 2

CHICKEN ANTICUCHOS s

erved on skewers with aji amarillo sauce, and a side of peruvian corn

WAYGU BEEF ISHIYAKI*

(1 oz. per person) premium A5 sashimi sliced waygu beef cooked table side on a hot stone, served with SUSHISAMBA® dipping sauces & asian pear

COURSE 3

SPICY TUNA ROLL*

SALMON AVOCADO ROLL*

LIMA ROLL*

shrimp tempura, spicy king crab, avocado

SAMBA STRIP ROLL*

maine lobster, mango, avocado, soy paper, lotus root chips, aji honey truffle sauce

COURSE 4

MOCHI ICE CREAM

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JAPANESE A5 WAGYU GYOZAS*

kabocha purée and su-shoyu dipping sauce

YELLOWTAIL TAQUITOS*

avocado crema, roasted corn miso, aji panca, lime

OTSUMAMI

assortment of edamame, green bean tempura, shishito

COURSE 2

SEA BASS ANTICUCHOS

miso, served on skewers with peruvian corn

WAYGU BEEF ISHIYAKI*

(1 oz. per person) premium A5 sashimi sliced waygu beef cooked table side on a hot stone, served with SUSHISAMBA® dipping sauces & asian pear

COURSE 3

TIRADITOS*

sashimi sliced and served with our signature housemade sauces

YELLOWTAIL*

jalapeño and lemongrass

TUNA*

granny smith apple, serrano, lime

COURSE 4

HONEY TOAST

freshly baked honey brioche, poached fuji apples, vanilla cream, shio koji ice cream*

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