

APERITIVOS

SAWAGANI flash fried japanese river crabs <i>subject to season and market availability</i>	13
EDAMAME soybeans, sea salt, lime	7
GREEN BEAN TEMPURA black truffle aioli	9
MISO SOUP cilantro and tofu	6
SHISHITO grilled spicy pepper, sea salt, lime	9
OTSUMAMI assortment of edamame, green bean tempura, shishito	17
CRISPY HOKKAIDO SCALLOP butter lettuce, phyllo, scallion, micro greens, sweet sesame aioli	7/each

SMALL PLATES

CRISPY TAQUITOS served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam (minimum 2 per order)	
YELLOWTAIL* avocado and miso	6/each
JAPANESE WAGYU* truffled tofu crema, shichimi ponzu, micro celery	15/each
SEAWEED SALAD hijiki, aka-tosaka, goma wakame, tomato caviar, lemon	11
HEIRLOOM TOMATO SALAD red onion, cucumber, cilantro-jalapeño dressing	13
TUNA TATAKI* asparagus, fresh heart of palm, avocado, tatsoi crispy garlic, citrus soy	17
SEARED WAGYU BEEF* ponzu gelée, warm honshimeji mushroom, truffled tofu crema	17
BROILED PERUVIAN BAY SCALLOP shiso lime butter crust	15
SALT AND PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu	15
SHRIMP AND VEGETABLE TEMPURA peruvian pepper and soy dipping sauce	15
ASSORTED VEGETABLE TEMPURA peruvian pepper and soy dipping sauce	11
MUSHROOM TOBANYAKI* poached organic egg, assorted mushrooms, garlic chip	16
JAPANESE A5 WAGYU BEEF GYOZA* kabocha purée and su-shoyu dipping sauce, sweet soy	20
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	18

RAW

OYSTERS			
KUMAMOTO* west coast	5	BEAUSOLEIL* east coast	5
MINTER SWEET SELECT* west coast	4	BLUE POINT* east coast	4

SASHIMI SEVICHE

YELLOWTAIL* ginger, garlic, soy	16
SALMON* red onion, celery, grape, coconut milk, grape yuzu	15
TUNA* grapefruit juice, jalapeño, almond	16
JUMBO SHRIMP passion fruit, cucumber, cilantro	16

SASHIMI TIRADITO

YELLOWTAIL* jalapeño and lemongrass	16
KANPACHI* yuzu, sea salt, black truffle oil, chive, garlic	19
TUNA* granny smith apple, serrano, lime	16
SALMON* kinkan honey, garlic ponzu, garlic chip	15

ASSORTMENT OF FOUR 40

Executive Chef Joel Versola

LARGE PLATES

BRAISED WAGYU A5 wagyu chuck roll, aji de gallina polenta, pickled onion, orange balsamic teriyaki	50
MISO-MARINATED CHILEAN SEA BASS roasted organic vegetables and oshinko	29
CHICKEN TERIYAKI ~ SAMBA STYLE organic chicken, aji amarillo, purple potato mash, crispy onion	26
MOQUECA MISTA shrimp, squid, sea bass, mussels, clams with coconut milk, dendê oil and chimichurri rice	33
TONKOTSU RAMEN berkshire pork belly, sweet tamago, bamboo shoot, bean sprout, scallion	22
12 OZ RIBEYE TOBANYAKI* seasonal vegetables, black truffle, sesame shichimi	58

JAPANESE WAGYU

GRADE A5 35/oz

ISHIYAKI* hot stone, dipping sauces 5oz min

ROBATA YAKI* dipping sauces 2oz min

ROBATA

MEAT

FILET MIGNON* grilled scallion	21
DUCK BREAST* sansho pepper vinaigrette	17
BERKSHIRE PORK BELLY sweet miso	11
LAMB CHOP* red miso and lime	16

FISH AND SEAFOOD

WHOLE SQUID lemon aioli	15
HAMACHI KAMA key lime and su-shoyu	14
ALASKAN KING CRAB aji amarillo and serrano oil	34

ORGANIC VEGETABLES

ASPARAGUS	9
EGGPLANT	9
ASSORTED rainbow cauliflower, beets, baby corn, sweet soy	10

ANTICUCHOS

ORGANIC CHICKEN aji amarillo	10
RIBEYE* aji panca	13
SEA BASS miso	22
SHRIMP chimichurri ponzu	15

CHURRASCO

RIO GRANDE* ribeye, chorizo, wagyu picanha	50
BONE IN RIBEYE* 18 oz	57

churrasco served with a brazilian side of black beans, collard greens, farofa and **SUSHISAMBA®** dipping sauces

*These items are served raw or undercooked. The Southern Nevada Health District requires that we inform you of the following:
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please inform your server of any food allergies as not all ingredients are listed on menu.

SAMBA ROLLS

SAMBA STRIP maine lobster, mango, avocado, soy paper, lotus root chips, aji honey truffle	26
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	25
NEO TOKYO* bigeye tuna, tempura flake, aji panca	17
AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy	12
EL TOPO®* salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise, fresh melted mozzarella, eel sauce	15
SASA HANDROLL shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion	10
LIMA shrimp tempura, spicy king crab, avocado	19

NIGIRI & SASHIMI

price per piece

AKAMI (tuna)*	6	EBI (shrimp)	5
KANPACHI (amberjack)*	7	IKA (squid)*	4.5
HAMACHI (yellowtail)*	6	TAKO (octopus)	4.5
IBURI SAKE (smoked salmon)*	6	HOTATE (scallop)*	6
SAKE (salmon)*	5	KANI (king crab)	12
HIRAME (fluke)*	5	IKURA (salmon roe)*	5
MADAI (japanese snapper)*	7	TOBIKO (flying fish roe)*	4
SHIMA AJI (jack mackerel)*	6	TAMAGO (egg omelet)	3.25
SABA (mackerel)*	5	UNI (sea urchin)*	13
UNAGI (freshwater eel)	7	UDAMA (quail egg)*	3
ANAGO (smoked sea eel)	7	A5 JAPANESE WAGYU*	12

TRADITIONAL ROLLS OR HAND ROLL

EEL CUCUMBER	12	CALIFORNIA snow crab	12	YELLOWTAIL SCALLION*	12
SALMON SKIN	10	CALIFORNIA king crab	18	YELLOWTAIL JALAPEÑO*	12
SALMON AVOCADO*	11	SOFT SHELL CRAB	18	AVOCADO	5
UMESHISO	5	TUNA*	11	NATTO	5
CUCUMBER	5	SPICY TUNA*	12	SHRIMP TEMPURA	9

CHEF'S INSPIRATION

SAMBA SUSHI* 7 pieces nigiri	33
SAMBA SASHIMI* 9 pieces, 3 selections	36
SAMBA SASHIMI* 15 pieces, 5 selections	53
FRESHLY GRATED WASABI 3 flavor selections	10
SAMBA ULTIMATE SASHIMI*	200

SIGNATURE CAVIAR SERVICE
OSETRA CAVIAR ROYAL 20G* 160
firm large amber pearls and a smooth nutty
flavor - perfectly shaped and balanced

served with chimichurri rice crisps,
black sesame rice crisps, plantain chips

SIDES

PERUVIAN CORN	7	COCONUT RICE	7
SWEET PLANTAIN	7	PURPLE POTATO MASH	7
HUANCAINA FRIES	7	STEAMED JAPANESE RICE	7
QUINOA CHAUFU	7	FIELD GREEN SALAD organic greens, radish, beet, carrot-ginger dressing	10

Corporate Chef John Um