

## APERITIVOS

EDAMAME soybeans, sea salt, lime	8
GREEN BEAN TEMPURA black truffle aioli	10
MISO SOUP cilantro and tofu	6
SHISHITO grilled spicy pepper, sea salt, lime	10
OTSUMAMI assortment of edamame, green bean tempura, shishito	19
CRISPY HOKKAIDO SCALLOP butter lettuce, phyllo, scallion, micro greens, sweet sesame aioli	9/each

## SMALL PLATES

SEAWEEED SALAD hijiki, aka-tosaka, goma wakame, tomato caviar, lemon	14
CRISPY TAQUITOS minimum 2 per order served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam	
YELLOWTAIL* avocado and miso	8/each
JAPANESE WAGYU truffled tofu crema, shichimi ponzu, micro celery	18/each
SALT AND PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu	18
MUSHROOM TOBANYAKI* poached organic egg, assorted mushrooms, yuzu soy, garlic chip	19
JAPANESE A5 WAGYU BEEF GYOZA* kabocha purée and su-shoyu dipping sauce, sweet soy	25
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	19
BROILED PERUVIAN BAY SCALLOP shiso lime butter crust	16
ASSORTED VEGETABLE TEMPURA peruvian pepper and soy dipping sauce	12

## RAW

<b>OYSTERS</b> half-dozen minimum	
KUSSHI* west coast	6/each
BLUE POINT* east coast	5/each
<b>SASHIMI SEVICHE</b>	
YELLOWTAIL* ginger, garlic, soy	18
JUMBO SHRIMP passion fruit, cucumber, cilantro	17
<b>SASHIMI TIRADITO</b>	
YELLOWTAIL* jalapeño and lemongrass	19
KANPACHI* yuzu, sea salt, black truffle oil, chive, garlic	21
TUNA* granny smith apple, serrano, lime	19
SALMON* kinkan honey, garlic ponzu, garlic chip	17

ASSORTMENT OF FOUR 45

## ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill and served as small plates or 'anticuchos' – Peruvian skewers.

### MEAT

BERKSHIRE PORK BELLY sweet miso	12
LAMB CHOP* red miso and lime	20
FILET MIGNON* grilled scallion	24

### FISH AND SEAFOOD

WHOLE SQUID lemon aioli	22
HAMACHI KAMA key lime and su-shoyu	16

### ORGANIC VEGETABLES

ASPARAGUS	9
EGGPLANT	9

### ANTICUCHOS skewers served over peruvian corn

ORGANIC CHICKEN aji amarillo	12
RIBEYE* aji panca	16
SEA BASS miso	24

## JAPANESE WAGYU

GRADE A5 38/oz

ISHIYAKI\* hot stone, dipping sauces 5oz min

ROBATA YAKI\* dipping sauces 2oz min

## LARGE PLATES

BRAISED WAGYU A5 SHORT RIB aji de gallina polenta, pickled onion, orange balsamic teriyaki	55
CHICKEN TERIYAKI ~ SAMBA STYLE organic chicken, aji amarillo, purple potato mash, crispy onion	32
MOQUECA MISTA shrimp, squid, sea bass, mussels, clams with coconut milk, dendê oil and chimichurri rice	39
TONKOTSU RAMEN berkshire pork belly, sweet tamago, bamboo shoot, bean sprout, scallion	25
CHURRASCO RIO GRANDE* ribeye, chorizo, wagyu picanha served with black beans, collard greens, farofa and <b>SUSHISAMBA</b> ® dipping sauces	65
12 OZ RIBEYE TOBANYAKI* seasonal vegetables, black truffle, sesame shichimi	58

## SAMBA ROLLS

SAMBA STRIP maine lobster, mango, avocado, soy paper, lotus root chips, aji honey truffle	32
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	28
NEO TOKYO* bigeye tuna, tempura flake, aji panca	19
AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy	15
EL TOPO®* salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise, fresh melted mozzarella, eel sauce	18
SASA HANDROLL shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion	12
LIMA shrimp tempura, spicy king crab, avocado	25

## NIGIRI & SASHIMI

price per piece

AKAMI (tuna)*	7	EBI (shrimp)	5
KANPACHI (amberjack)*	7	HAMACHI (yellowtail)*	7
TAKO (octopus)	5	HOTATE (scallop)*	6
SAKE (salmon)*	6	KANI (king crab)	12
HIRAME (fluke)*	7	IKURA (salmon roe)*	6
MADAI (japanese snapper)*	7	TOBIKO (flying fish roe)*	5
TAMAGO (egg omelet)	4	SABA (mackerel)*	5
UNI (sea urchin)*	14	UNAGI (freshwater eel)	7
UDAMA (quail egg)*	3	A5 JAPANESE WAGYU*	15

### TRADITIONAL ROLLS OR HAND ROLL

EEL CUCUMBER	13	CALIFORNIA king crab	19	YELLOWTAIL JALAPEÑO*	13
SALMON SKIN	11	TUNA*	12	AVOCADO	6
SALMON AVOCADO*	12	SPICY TUNA*	13	NATTO	6
UMESHISO	6	YELLOWTAIL SCALLION*	13	SHRIMP TEMPURA	10
CUCUMBER	6				

### CHEF'S INSPIRATION

SAMBA SUSHI* 7 pieces nigiri	39
SAMBA SASHIMI* 9 pieces, 3 selections	45
SAMBA SASHIMI* 15 pieces, 5 selections	62
SAMBA ULTIMATE SASHIMI*	250

## SIDES

PERUVIAN CORN	8	STEAMED JAPANESE RICE	7
COCONUT RICE	8	FIELD GREEN SALAD	12
PURPLE POTATO MASH	8	organic greens, radish, beet, carrot-ginger dressing	

\*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.