

APERITIVOS

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	9/each

SMALL PLATES

SEAWEED SALAD	hijiki, aka-tosaka, goma wakame, tomato caviar, lemon	11
CRISPY TAQUITOS	minimum 2 per order served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam	
YELLOWTAIL*	avocado and miso	6/each
JAPANESE WAGYU	truffled tofu crema, shichimi ponzu,micro celery	15/each
SALT AND PEPPER SQUID	dry miso, shichimi, sea salt, crispy garlic, su-shoyu	15
MUSHROOM TOBANYAKI*	poached organic egg, assorted mushrooms, yuzu soy, garlic chip	16
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	18
BROILED PERUVIAN BAY SCALLOP	shiso lime butter crust	15
ASSORTED VEGETABLE TEMPURA	peruvian pepper and soy dipping sauce	11

RAW

OYSTERS		
KUMAMOTO*	west coast	6
BLUE POINT*	east coast	5
SASHIMI SEVICHE		
YELLOWTAIL*	ginger, garlic, soy	17
JUMBO SHRIMP	passion fruit, cucumber, cilantro	16
SASHIMI TIRADITO		
YELLOWTAIL*	jalapeño and lemongrass	17
KANPACHI*	yuzu, sea salt, black truffle oil, chive, garlic	19
TUNA*	granny smith apple, serrano, lime	17
SALMON*	kinkan honey, garlic ponzu, garlic chip	16

ASSORTMENT OF FOUR 42

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	11
LAMB CHOP*	red miso and lime	16
FILET MIGNON*	grilled scallion	21
FISH AND SEAFOOD		
WHOLE SQUID	lemon aioli	18
HAMACHI KAMA	key lime and su-shoyu	14
ORGANIC VEGETABLES		
ASPARAGUS		9
EGGPLANT		9
ANTICUCHOS	skewers served over peruvian corn	
ORGANIC CHICKEN	aji amarillo	10
RIBEYE*	aji panca	13
SEA BASS	miso	22

JAPANESE WAGYU		
GRADE A5 35/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	50
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	35
TONKOTSU RAMEN	berkshire pork belly, sweet tamago, bamboo shoot, bean sprout, scallion	22
CHURRASCO RIO GRANDE*	ribeye, chorizo, wagyu picanha served with black beans, collard greens, farofa and SUSHISAMBA® dipping sauces	55
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	28
ASEVICHADO*	tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	26
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	16
SASA HANDROLL	shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion	10
LIMA	shrimp tempura, spicy king crab, avocado	22

NIGIRI & SASHIMI

price per piece

AKAMI (tuna)*	6	EBI (shrimp)	5
KANPACHI (amberjack)*	7	HAMACHI (yellowtail)*	6
TAKO (octopus)	4.5	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
TAMAGO (egg omelet)	3.25	SABA (mackerel)*	5
UNI (sea urchin)*	13	UNAGI (freshwater eel)	7
UDAMA (quail egg)*	3	A5 JAPANESE WAGYU*	12

TRADITIONAL ROLLS OR HAND ROLL

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

CHEF’S INSPIRATION

SAMBA SUSHI*	7 pieces nigiri	35
SAMBA SASHIMI*	9 pieces, 3 selections	38
SAMBA SASHIMI*	15 pieces, 5 selections	55
SAMBA ULTIMATE SASHIMI*		220

SIDES

PERUVIAN CORN	7	STEAMED JAPANESE RICE	7
COCONUT RICE	7	FIELD GREEN SALAD	10
PURPLE POTATO MASH	7	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.