

## RAW

### SASHIMI SEVICHE

SALMON\* red onion, celery, grape, coconut milk, grape yuzu 15

JUMBO SHRIMP passion fruit, cucumber, cilantro 16

### SASHIMI TIRADITO

KANPACHI\* yuzu, sea salt, black truffle oil 19

TUNA\* granny smith apple, serrano, lime 16

ASSORTMENT OF FOUR 39

### OYSTERS

BEAUSOLEIL OYSTERS\* east coast 5

BLUE POINT OYSTERS\* east coast 4

KUMAMOTO OYSTERS\* west coast 5

MINTER SWEET SELECT\* west coast 4

## 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)*	11
UDAMA (quail egg)*	3	A5 WAGYU*	12

### ROLLS, INSIDE-OUT OR HAND

CALIFORNIA king crab	18
CALIFORNIA snow crab	12
SOFT SHELL CRAB	18
SPICY TUNA	12
TUNA*	11
YELLOWTAIL SCALLION*	12
YELLOWTAIL JALAPEÑO*	12
SALMON AVOCADO*	10
CUCUMBER	5
AVOCADO	5
SALMON SKIN	10

### CHEF'S INSPIRATION

SAMBA SUSHI* 7 pieces nigiri	33
SAMBA SASHIMI* 9 pieces, 3 selections	36
SAMBA SASHIMI* 15 pieces, 5 selections	53
<b>SAMBA ULTIMATE SASHIMI*</b>	<b>200</b>

### 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

## APERITIVOS

SAWAGANI flash fried japanese river crabs 13

EDAMAME soybeans, sea salt, lime 7

SHISHITO grilled spicy pepper, sea salt, lemon 9

MISO SOUP cilantro and tofu 6

## SMALL PLATES

SALT AND PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic 15

HEIRLOOM TOMATO SALAD red onion, cucumber, cilantro-jalapeño dressing 13

SEAWEED SALAD aka-tosaka, goma wakame, tomato caviar, lemon 11

COCO TOBANYAKI japanese mushrooms 16

TUNA TATAKI\* asparagus, fresh heart of palm, avocado, tatsoi, citrus tamari 17

LETTUCE WRAPS (minimum 2 per order)  
YELLOWTAIL\* ginger-garlic tamari 6/each

## LARGE PLATES

MISO-MARINATED CHILEAN SEA BASS roasted organic vegetables and oshinko 29

MOQUECA MISTA shrimp, squid, sea bass, mussels, and clams, with coconut milk dendê oil, and chimichurri rice 33

### CHURRASCO

RIO GRANDE\* ribeye, chorizo and wagyu picanha and chimichurri 45

BONE IN RIBEYE\* 18 oz 57

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

## SAMBA ROLLS

SAMBA STRIP maine lobster, mango, avocado, soy paper, lotus root chips, aji honey truffle 26

AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado 12

ASEVICHADO\* tuna, salmon, yellowtail, whitefish, avocado, cucumber, red onion, aji amarillo leche de tigre 25

LIMA shrimp, spicy king crab, avocado 18

NEO TOKYO\* bigeye tuna, aji panca 17

## JAPANESE WAGYU

GRADE A5 35/oz

ROBATA YAKI\* dipping sauces 2oz min

ISHIYAKI\* hot stone, dipping sauces 5oz min

## ROBATA

FILET MIGNON\* grilled scallion 19

BERKSHIRE PORK BELLY butterscotch miso 11

ALASKAN KING CRAB aji amarillo and serrano oil 34

WHOLE SQUID lemon aioli 11

HAMACHI KAMA key lime, tamari soy 14

VEGETABLES rainbow cauliflower, beets, baby corn 10

ASPARAGUS 9

ORGANIC CHICKEN ANTICUCHO aji amarillo 10

SEA BASS ANTICUCHO miso 22

anticuchos served with peruvian corn

## SIDES

PERUVIAN CORN 7

COCONUT RICE 7

SWEET PLANTAIN 7

PURPLE POTATO MASH 7

HUANCAINA FRIES 7

COLLARD GREENS 7

STEAMED JAPANESE RICE 5

QUINOA CHAUFA 7

## GLUTEN CONSCIOUS

## DESSERT

TAPIOCA CON LECHE coconut-infused tapioca, citrus crèmeux, toasted coconut wafer, pineapple confit 12

MOCHI soft japanese rice cake filled with ice cream 10

FRESH FRUIT ASSORTMENT 10

ASSORTED HOUSEMADE ICE CREAM AND SORBETS 8

Executive Chef Joel Versola

Corporate Chef John Um

SUSHISAMBA is not a gluten-free establishment. While many of our items are naturally gluten free, some signature items have been modified to be gluten-free. While we do our best to prevent cross-contact, items may be exposed to traces of gluten during preparation.

\*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.