

# GLUTEN CONSCIOUS

## APERITIVOS

EDAMAME sea salt and 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, su-shoyu	15
SEAWEED SALAD hijiki, aka-tosaka, goma wakame, tomato caviar, lemon	11
COCO MUSHROOM TOBANYAKI assorted mushrooms	16
LETTUCE WRAPS minimum 2 per order	
YELLOWTAIL* ginger-garlic tamari	6/each

## RAW

<b>SASHIMI SEVICHE</b>	
JUMBO SHRIMP passion fruit, cucumber, cilantro	16
<b>SASHIMI TIRADITO</b>	
KANPACHI* yuzu, sea salt, black truffle oil	19
TUNA* granny smith apple, serrano, lime	17

## SIDES

PERUVIAN CORN	7
COCONUT RICE	7
PURPLE POTATO MASH	7
COLLARD GREENS	7
STEAMED JAPANESE RICE	5

## ROBATA

BERKSHIRE PORK BELLY butterscotch miso	11
WHOLE SQUID lemon aioli	18
HAMACHI KAMA key lime, tamari soy	14
ORGANIC CHICKEN ANTICUCHO aji amarillo	10
SEA BASS ANTICUCHO miso	22
ASPARAGUS	9

anticuchos served with peruvian corn

## JAPANESE WAGYU

GRADE A5 35/oz

ROBATA YAKI* dipping sauces	2oz min
ISHIYAKI* hot stone, dipping sauces	5oz min

## LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, and clams, with coconut milk dendé oil, and chimichurri rice	35
CHURRASCO RIO GRANDE* ribeye, chorizo, wagyu picanha served with black beans, collard greens, farofa and <b>SUSHISAMBA</b> ® dipping sauces	55

## 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
ASSORTED HOUSEMADE ICE CREAM AND SORBETS	8

## SAMBA ROLLS

SAMBA STRIP maine lobster, mango, avocado, soy paper, lotus root chips, aji honey truffle	28
AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado	12
ASEVICHADO* tuna, salmon, yellowtail, whitefish, avocado, cucumber, red onion, aji amarillo leche de tigre	26
LIMA shrimp, spicy king crab, avocado	22
NEO TOKYO* bigeye tuna, aji panca	17

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

## ROLLS, INSIDE-OUT OR HAND

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

## 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

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.

Executive Chef Joel Versola

Corporate Chef John Um

\*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.