

# GLUTEN CONSCIOUS

## RAW

### SASHIMI SEVICHE

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 40

## 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 33

SAMBA SASHIMI\* 9 pieces, 3 selections 36

SAMBA SASHIMI\* 15 pieces, 5 selections 53

**SAMBA ULTIMATE SASHIMI\* 200**

## 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 15

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

COCO TOBANYAKI japanese mushrooms 16

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

## 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 19

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

BERKSHIRE PORK BELLY butterscotch miso 11

WHOLE SQUID lemon aioli 15

HAMACHI KAMA key lime, tamari soy 14

ASPARAGUS 9

ORGANIC CHICKEN ANTICUCHO aji amarillo 10

SEA BASS ANTICUCHO miso 22

anticuchos served with peruvian corn

## LARGE PLATES

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

### CHURRASCO

RIO GRANDE\* ribeye, chorizo and wagyu picanha and chimichurri 50

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

## SIDES

PERUVIAN CORN 7

COCONUT RICE 7

PURPLE POTATO MASH 7

COLLARD GREENS 7

STEAMED JAPANESE RICE 5

## 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

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.