

SAMBA KITCHEN

EDAMAME sea salt and lime	6
SHISHITO PEPPERS grilled spicy pepper, sea salt, lime	6
SAMBA FRIES shichimi honey truffle aioli	5
WAGYU GYOZA* kabocha purée and su-shoyu dipping sauce	8
CRISPY YELLOWTAIL TAQUITOS* avocado, miso, spicy aji panca sauce, aji amarillo foam	5/each
ROCK SHRIMP TEMPURA mixed greens, sugar snap pea, golden pea shoot	6
EGGPLANT ROBATA sweet soy and mint	6
ORGANIC CHICKEN ANTICUCHOS aji amarillo	6
PORK BELLY SLIDER* lettuce, tomato, cilantro, scallion, sweet soy, aji amarillo aioli, sweet bun	6/each
WAGYU BEEF SLIDER* lettuce, tomato, aji panca ketchup, spicy mayo, sweet bun	5/each

SAMBA HOUR SUNDAY - FRIDAY 4PM - 7PM

SUSHI BAR

6

MAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy

SHRIMP TEMPURA ROLL

SPICY TUNA ROLL*

YELLOWTAIL TIRADITO* lemongrass and jalapeño

SALMON TIRADITO* kinkan honey, garlic ponzu, garlic chip

SHRIMP SEVICHE* passion fruit, cucumber, cilantro

DESSERT

SATA ANDAGI peruvian chocolate japanese doughnuts, cinnamon sugar 4

COCKTAILS

8

CLASSIC MOJITO White rum muddled with fresh mint lime and sugar. Served tall.

LYCHEE COOLER Vodka, Elderflower and vanilla syrup, shaken with lychee juice, and coconut milk. Served tall and spritzed with lemon.

CAIPIRINHA National drink of Brazil made with cachaça and churned with lime and sugar.

WINE

PROSECCO, De Luca, Italy 7

CHARDONNARY, Canyon Road, California 6

CABERNET, Canyon Road, California 6

SAKE

"10,000 WAYS" **EIKO FUJI** BAN RYU HONJOZO - YAMAGATA 6
Clean ~ fragrant yet clean with honeydew melon and light smoky notes.

BEER

KIRIN light, lager 5

CRISTAL, Peruvian lager 5

Executive Chef Joel Versola

Corporate Chef John Um

Tax and gratuity is additional.

*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.