

# SUSHISAMBA®

## BAR MENU

### APERITIVOS

EDAMAME soybeans, sea salt, lime	8
GREEN BEAN TEMPURA black truffle aioli	10
SAMBA CRISPS plantain, taro, potato, aji amarillo	8

### SMALL PLATES

CRISPY TAQUITOS minimum 2 per order  
served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam

YELLOWTAIL* avocado and miso	8/each
BROILED PERUVIAN BAY SCALLOP shiso lime butter crust	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	19
PERUVIAN-STYLE CHILLED MUSSELS sansho salsa	12
WAGYU SLIDER sweet plantain, lettuce, tomato, aji panca ketchup	8

### RAW

SASHIMI SEVICHE

YELLOWTAIL* ginger, garlic, soy	18
JUMBO SHRIMP passion fruit, cucumber, cilantro	17
LOBSTER SEVICHE sweet potato, peruvian corn, coconut leche de tigre	32

SASHIMI TIRADITO

YELLOWTAIL* jalapeño and lemongrass	19
KANPACHI* yuzu, sea salt, black truffle oil, chive, garlic	21
TUNA* granny smith apple, serrano, lime	19
SALMON* kinkan honey, garlic ponzu, garlic chip	17

\*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.

Tax and gratuity is additional.

### ROBATA

ANTICUCHOS	
ORGANIC CHICKEN aji amarillo	12
RIBEYE* aji panca	16
SEA BASS miso	24

JAPANESE WAGYU	
GRADE A5 38/oz	
ROBATA YAKI* dipping sauces	2oz min
SMOKED WAGYUNI	48 / 2pcs
A5 wagyu with uni, white truffle oil	

### SAMBA ROLLS

NEO TOKYO* bigeye tuna, tempura flake, aji panca	19
AMAZÓNIA collard greens, portobello mushroom, takuwan cucumber, avocado, wasabi-onion soy	15
LIMA shrimp tempura, spicy king crab, avocado	25

### NIGIRI & SASHIMI

price per piece

AKAMI (tuna)*	7	EBI (shrimp)	5
KANPACHI (amberjack)*	7	HAMACHI (yellowtail)*	7
TAKO (octopus)	5	HOTATE (scallop)*	6
SAKE (salmon)*	6	KANI (king crab)	12
HIRAME (fluke)*	7	IKURA (salmon roe)*	6
MADAI (japanese snapper)*	7	TOBIKO (flying fish roe)*	5
TAMAGO (egg omelet)	4	SABA (mackerel)*	5
UNI (sea urchin)*	14	UNAGI (freshwater eel)	7
UDAMA (quail egg)*	3	A5 JAPANESE WAGYU*	15

### TRADITIONAL ROLLS OR HAND ROLL

CALIFORNIA king crab	19
TUNA*	12
SPICY TUNA*	13
SALMON AVOCADO*	12
YELLOWTAIL SCALLION*	13
YELLOWTAIL JALAPEÑO*	13
SHRIMP TEMPURA	10
AVOCADO	6
CUCUMBER	6

### CHEF'S INSPIRATION

SUSHI NIGIRI 5pcs nigiri selection	26
SAMBA SASHIMI* 9 pieces, 3 selections	45
SAMBA SASHIMI* 15 pieces, 5 selections	62

### SIDES

STEAMED JAPANESE RICE	7
FIELD GREEN SALAD organic greens, radish, beet, carrot-ginger dressing	12
YUCA FRIES	8

### DESSERT

CHOCOLATE BANANA CAKE maple butter, plantain chip, vanilla rum ice cream	12
MOCHI ICE CREAM soft japanese rice cakes filled with ice cream, white chocolate ganache	12
SATA ANDAGI dulce de leche japanese doughnuts, red fruit coulis, citron ice cream	12
SAMBA TREATS chef assortment	35

Executive Chef Joel Versola

Corporate Chef John Um