

APERITIVOS

EDAMAME sea salt, lime	8
GREEN BEAN TEMPURA black truffle aioli	10
MISO SOUP cilantro and tofu	6
SHISHITO grilled spicy pepper, sea salt, lime	10
OTSUMAMI assortment of edamame, green bean tempura, shishito	19
CRISPY HOKKAIDO SCALLOP butter lettuce, phyllo, scallion, micro greens, sweet sesame aioli	9/each

SMALL PLATES

SEAWEED SALAD hijiki, aka-tosaka, goma wakame, tomato caviar, lemon	14
CRISPY TAQUITOS minimum 2 per order served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam	
YELLOWTAIL* avocado and miso	8/each
JAPANESE WAGYU truffled tofu crema, shichimi ponzu, micro celery	18/each
SALT AND PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu	18
MUSHROOM TOBANYAKI* poached organic egg, assorted mushrooms, yuzu soy, garlic chip	19
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
ASSORTED VEGETABLE TEMPURA peruvian pepper and soy dipping sauce	12
SAKE STEAMED CLAMS yuzu kosho garlic butter	16
BABY GEM LETTUCE basil miso, pistachio	12

RAW

OYSTERS half-dozen minimum	
KUSSHI* west coast	6/each
BLUE POINT* east coast	5/each
SASHIMI SEVICHE	
YELLOWTAIL* ginger, garlic, soy	22
JUMBO SHRIMP passion fruit, cucumber, cilantro	17
SALMON* tamarind ponzu, sesame, seaweed, macadamia	20
TUNA* pomegranate leche de tigre, cancha, wasabi peas	22
SASHIMI TIRADITO	
YELLOWTAIL* jalapeño and lemongrass	21
KANPACHI* yuzu, sea salt, white truffle oil, chive, garlic	22
TUNA* granny smith apple, serrano, lime	21
SALMON* kinkan honey, garlic ponzu, garlic chip	19
ASSORTMENT OF FOUR	49

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS skewers served over peruvian corn	
ORGANIC CHICKEN aji amarillo	12
RIBEYE* aji panca	16
SEA BASS miso	27
FISH AND SEAFOOD	
WHOLE SQUID lemon aioli	22
HAMACHI KAMA key lime and su-shoyu	16
WHOLE FISH citrus salt	MP
MEAT	
BERKSHIRE PORK BELLY sweet miso	12
LAMB CHOP* red miso and lime	20
FILET MIGNON* grilled scallion	24
DUCK BREAST* pineapple	25
ORGANIC VEGETABLES	
ASPARAGUS	9
EGGPLANT	9

JAPANESE WAGYU

GRADE A5 38/oz

ISHIYAKI* hot stone, dipping sauces 5oz min

ROBATAYAKI* dipping sauces 3oz min

LARGE PLATES

CHICKEN TERIYAKI ~ SAMBA STYLE organic chicken, aji amarillo, purple potato mash, crispy onion	32
MOQUECA MISTA shrimp, squid, sea bass, mussels, clams with coconut milk, dendê oil and chimichurri rice	39
TONKOTSU RAMEN* berkshire pork belly, sweet tamago, bamboo shoot, bean sprout, scallion	25
CHURRASCO RIO GRANDE* ribeye, chorizo, wagyu picanha served with black beans, collard greens, farofa and SUSHISAMBA ® dipping sauces	65
RIBEYE TOBANYAKI* seasonal vegetables, black truffle, sesame shichimi	58
ARROZ CHAUFA black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa, black beans	36

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. Please inform your server of any food allergies as not all ingredients are listed on menu.

SAMBA ROLLS

SAMBA STRIP maine lobster, mango, avocado, soy paper, lotus root chips, aji honey truffle	35
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	28
TIGER MAKI king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	25
NEO TOKYO* bigeye tuna, tempura flake, aji panca	19
AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy	15
EL TOPO®* salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise, fresh melted mozzarella, eel sauce	18
SASA HANDROLL shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion	12

NIGIRI & SASHIMI

price per piece

AKAMI (tuna)*	7	EBI (shrimp)	5
KANPACHI (amberjack)*	7	HAMACHI (yellowtail)*	6
TAKO (octopus)	5	HOTATE (scallop)*	7
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

CLASSIC ROLLS & HAND ROLLS

EEL CUCUMBER	13	CALIFORNIA king crab	19	YELLOWTAIL JALAPEÑO*	13
SALMON SKIN	11	TUNA*	12	AVOCADO	6
SALMON AVOCADO*	12	SPICY TUNA*	13	NATTO	6
UMESHISO	6	YELLOWTAIL SCALLION*	13	SHRIMP TEMPURA	10
CUCUMBER	6				

CHEF'S INSPIRATION

SAMBA SUSHI* 7 pieces nigiri	39
SAMBA SASHIMI* 9 pieces, 3 selections	45
SAMBA SASHIMI* 15 pieces, 5 selections	62
SAMBA ULTIMATE SASHIMI*	250

ROYAL OSETRA CAVIAR* 20g 200 served with samba crisps

SIDES

PERUVIAN CORN	8	PURPLE POTATO MASH	8
COCONUT RICE	8	STEAMED JAPANESE RICE	7