

GLUTEN CONSCIOUS

APERITIVOS

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| EDAMAME sea salt, lime | 8 |
| SHISHITO grilled spicy pepper, sea salt, lime | 10 |
| MISO SOUP cilantro and tofu | 6 |

SMALL PLATES

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| 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 |
| MUSHROOM TOBANYAKI* poached organic egg, assorted mushrooms, yuzu soy | 19 |
| SAKE STEAMED CLAM yuzu kosho garlic butter | 16 |
| BABY GEM LETTUCE basil miso, pistachio | 12 |

RAW

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| YELLOWTAIL SEVICHE* ginger, garlic, soy | 22 |
| JUMBO SHRIMP SEVICHE* passion fruit, cucumber, cilantro | 17 |
| SALMON SEVICHE* tamarind ponzu, sesame, seaweed, macadamia | 20 |
| KANPACHI TIRADITO* yuzu, sea salt, white truffle oil, chive, garlic | 22 |
| TUNA TIRADITO* granny smith apple, serrano, lime | 21 |
| SALMON TIRADITO* kinkan honey, garlic ponzu | 19 |

SIDES

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

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill

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| ANTICUCHO skewers served over peruvian corn | |
| ORGANIC CHICKEN aji amarillo | 12 |
| RIBEYE aji panca | 16 |
| SEA BASS miso | 27 |
| FISH | |
| WHOLE SQUID lemon aioli | 22 |
| HAMACHI KAMA key lime, su-shoyu | 16 |
| WHOLE FISH citrus salt | MP |
| MEAT | |
| BERKSHIRE PORK BELLY sweet miso | 12 |
| DUCK BREAST pineapple | 25 |
| ORGANIC VEGETABLES | |
| ASPARAGUS | 9 |

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| JAPANESE WAGYU | |
| GRADE A5 38/oz | |
| ROBATA YAKI* dipping sauces | 3oz min |
| ISHIYAKI* hot stone, dipping sauces | 5oz min |

LARGE PLATES

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| MOQUECA MISTA shrimp, squid, sea bass, mussels, and clams, with coconut milk, dendê oil, and chimichurri rice | 39 |
| CHURRASCO RIO GRANDE* ribeye, chorizo, wagyu picanha served with black beans, collard greens, farofa and SUSHISAMBA® dipping sauces | 65 |
| ARROZ CHAUFA black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa, black beans | 36 |
| RIBEYE TOBANYAKI* seasonal vegetables, black truffle, sesame shichimi | 58 |

DESSERT

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| TAPIOCA CON LECHE coconut-infused tapioca, citrus crèmeux, toasted coconut wafer, pineapple confit | 12 |
| MOCHI soft japanese rice cake filled with ice cream | 12 |
| ASSORTED HOUSEMADE ICE CREAM AND SORBETS | 8 |

SAMBA ROLLS

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| SAMBA STRIP maine lobster, mango, avocado, soy paper, aji honey truffle | 35 |
| ASEVICHADO* tuna, salmon, yellowtail, whitefish, avocado, cucumber, red onion, aji amarillo leche de tigre | 28 |
| NEO TOKYO* bigeye tuna, aji panca | 19 |
| AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado | 15 |

NIGIRI & SASHIMI

price per piece

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| 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 | TAMAGO (egg omelet) | 4 |
| SABA (mackerel)* | 5 | UNI (sea urchin)* | 14 |
| UDAMA (quail egg)* | 3 | A5 WAGYU* | 15 |

ROLLS, INSIDE-OUT OR HAND ROLLS

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

CHEF'S INSPIRATION

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

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.

*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.