

SUSHISAMBA®

SAKURA MENU

APERITIVOS

EDAMAME
sea salt and lime

SMALL PLATES

JAPANESE A5 WAGYU GYOZA*
kabocha purée and su-shoyu dipping sauce, sweet soy

CRISPY YELLOWTAIL TAQUITOS
served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam

ROBATA

SEA BASS ANTICUCHOS
miso, peruvian corn

CHURRASCO RIO GRANDE
ribeye, chorizo, wagyu picanha
served with black beans, collard greens, farofa and
SUSHISAMBA® dipping sauces

SAMBA ROLLS

NEO TOKYO*
bigeye tuna, tempura flake, aji panca

TIGER MAKI
king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

*SALMON AVOCADO ROLL

KING CRAB CALIFORNIA ROLL

DESSERT

MOCHI
soft japanese rice cakes filled with ice cream,
white chocolate ganache

*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