

# SUSHISAMBA®

## SAMURAI MENU

### APERITIVOS

#### OTSUMAMI

assortment of edamame, green bean tempura, shishito

### SMALL PLATES

#### JAPANESE A5 WAGYU GYOZA\*

kabocha purée and su-shoyu dipping sauce, sweet soy

#### ROCK SHRIMP TEMPURA

snap pea julienne, spicy mayonnaise, green pea, black truffle dressing

### ROBATA

#### ORGANIC CHICKEN ANTICUCHOS

aji amarillo, peruvian corn

#### JAPANESE A5 WAGYU BEEF ISHIYAKI\*

cooked on hot stone, served with **SUSHISAMBA®** dipping sauces

### SAMBA ROLLS

#### ASEVICHADO\*

tuna, salmon, yellowtail, white fish, avocado, cucumber,  
red onion, sweet potato, cancha corn, aji amarillo leche de tigre

#### TIGER MAKI

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

#### SPICY TUNA ROLL\*

#### SALMON AVOCADO 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