

SUSHISAMBA®

SHOGUN MENU

APERITIVOS

OTSUMAMI

assortment of edamame, green bean tempura, shishito

SMALL PLATES

JAPANESE A5 WAGYU BEEF GYOZA*

kabocha purée and su-shoyu dipping sauce, sweet soy

CRISPY HOKKAIDO SCALLOP

butter lettuce, phyllo, scallion, micro greens, sweet sesame aioli

ROBATA

SEA BASS ANTICUCHOS

miso, peruvian corn

JAPANESE A5 WAGYU BEEF ISHIYAKI

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

RAW

YELLOWTAIL TIRADITO*

jalapeño and lemongrass

SALMON TIRADITO*

kinkan honey, garlic ponzu, garlic chip

SAMBA ROLLS

SAMBA STRIP

maine lobster, mango, avocado, soy paper, lotus root chips,
aji honey truffle

NEO TOKYO*

bigeye tuna, tempura flake, aji panca

TIGER MAKI

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

DESSERT

SATA ANDAGI

dolce de leche japanese doughnuts, red fruit coulis,
citron ice cream

*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