

SUSHISAMBA®

RESTAURANT WEEK MENU

4-courses | \$100 per person

choose one from each section

HERITAGE TOMATO SALAD

pomegranate molasses,
pickled onion, mint ^{VG GF}

ROCK SHRIMP TEMPURA

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

SALMON SEVICHE*

tamarind ponzu, sesame,
seaweed, macadamia

JAPANESE A5 KOBE GYOZA*

kabocha purée, sweet soy

SUSHI ASSORTMENT*

chef's choice

SEA BASS ANTICUCHOS

miso, peruvian corn ^{GF}

HANGER STEAK*

heirloom tomato chimichurri ^{GF}

CHICKEN TERIYAKI ~ SAMBA STYLE

organic chicken, aji amarillo, purple
potato mash, crispy onion

PORK RIBS

charred pineapple salsa, soy glaze

CHOCOLATE BANANA CAKE

maple butter, plantain chip,
vanilla rum ice cream

PASSION FRUIT BRÛLÉE

assorted fruits, pomegranate-lime
sorbet, citrus carrot tuile ^{VG GF}

LAS VEGAS
Restaurant Week
— three square™ —

VG: Vegan GF: Gluten Free

*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

Executive Chef Joel Versola

Corporate Chef John Um

www.sushisamba.com | [@SUSHISAMBA](https://www.instagram.com/SUSHISAMBA)