

SUSHISAMBA®

RESTAURANT WEEK MENU

4-courses | \$100 per person

choose one from each section

HERITAGE TOMATO SALAD
pomegranate molasses,
pickled onion, mint ^{VG GF}

SALMON SEVICHE*
tamarind ponzu, sesame,
seaweed, macadamia

ROCK SHRIMP TEMPURA
snap pea julienne, spicy mayonnaise,
green pea, black truffle dressing

JAPANESE A5 KOBE BEEF GYOZA*
kabocha puree, sweet soy

SUSHI ASSORTMENT*
chef's choice

SEA BASS ANTICUCHO
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

PASSIONFRUIT BRÛLÉE
assorted fruits, lime-pomegranate
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)