

APERITIVOS

EDAMAME ^{GF VG}
sea salt and lime

PLANTAIN CHIPS ^{GF VG}
aji amarillo

SMALL PLATES

JAPANESE A5 KOBE
GYOZA* 
kabocha purée,
sweet soy

SEAWEED SALAD ^{GF VG}
hijiki, goma wakame,
goma dressing

CRISPY YELLOWTAIL
TAQUITOS*
served with spicy aji panca
sauce, fresh lime

ROBATA

SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

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

SAMBA ROLLS

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

SPICY TUNA ROLL ^{GF}

*SALMON AVOCADO ROLL ^{GF}

DESSERT

SATA ANDAGI
dulce de leche japanese doughnuts, red fruit coulis

V: Vegetarian VG: Vegan GF: Gluten Free

*These items are served raw or undercooked. Please inform your server of any food allergies
as not all ingredients are listed on menu

Executive Maxwell Terheggen

Corporate Chef John Um