

SUSHISAMBA®

EDAMAME ^{GF VG}
sea salt and lime

PLANTAIN CHIPS ^{GF VG}
aji amarillo



JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

GREEN SALAD ^{GF VG}
baby gem, avocado, asparagus, pistachio, basil miso



CHICKEN A LA BRASA ^{GF}
aji amarillo aioli

SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

ASPARAGUS ^{VG}
sweet soy, sesame



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

SPICY TUNA ROLL* ^{GF}
scallion, sesame seeds

NIGIRI*
tuna, salmon, yellowtail



MOCHI ^V
soft japanese rice cakes filled with ice cream, white chocolate ganache

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 Chef Maxwell Terheggen Corporate Chef John Um

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