

SUSHISAMBA®

EDAMAME ^{GF VG}
sea salt and lime

GREEN BEAN TEMPURA ^V
black truffle aioli

PLANTAIN CHIPS ^{GF VG}
aji amarillo



JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

SALMON TIRADITO*
garlic ponzu, crispy garlic, kinkan honey

CRISPY YELLOWTAIL TAQUITOS*
avocado, spicy aji panca sauce, fresh lime



SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

PRIME BONE-IN-RIBEYE (16 OZ)
cachaça peppercorn sauce, bone marrow stuffing
upgrade to KAGOSHIMA A5 WAGYU ISHIYAKI +\$43 per person



SAMBA L.A. MAKI*
japanese A5 wagyu, soft shell crab tempura,
chestnut purée, heirloom tomato chimichurri, balsamic soy reduction

KARI KARI*
spicy tuna, crispy rice, avocado,
tobiko, eel sauce

NIGIRI*
toro, salmon, kanpachi



SAMBA SWEETS ASSORTMENT ^V
chocolate banana cake, mochi,
arroz con leche

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

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