

# TASTE OF SAMBA

Experience the essence of Japanese, Brazilian, and Peruvian cuisine with a multi-course selection of our signature items

## S I G N A T U R E

**\$120pp**

EDAMAME VG GF  
sea salt, lime

PLANTAIN CHIPS  
aji amarillo

BABY GEM SALAD VG GF  
basil miso, pistachio

CRISPY YELLOWTAIL TAQUITOS\*  
avocado and miso

SALMON TIRADITO\*  
kinkan honey, garlic ponzu, garlic chip

JAPANESE A5 KOBE GYOZA\*   
kabocha puree, sweet soy

SEA BASS ANTICUCHO GF  
miso

FILET MIGNON ANTICUCHO\* GF  
aji panca

PERUVIAN CORN GF

### KAGOSHIMA WAGYU ISHIYAKI\*

hot stone, dipping sauces  
*supplement +\$45 per oz, 2 oz minimum per person*

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

NIGIRI ASSORTMENT\*  
chef's selection

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

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

# TASTE OF SAMBA

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P R E M I U M

**\$160pp**

EDAMAME VG GF  
sea salt, lime

PÃO DE QUEIJO GF  
brazilian cheese bread,

CRISPY JAPANESE A5 KOBE TAQUITOS   
mushroom, sweet red onion salsa,  
truffle aioli

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

SALMON SEVICHE\*  
tamarind ponzu, sesame, seaweed, macadamia

YELLOWTAIL TIRADITO\*  
jalapeño and lemongrass

SEA BASS ANTICUCHO GF  
miso, peruvian corn

NY STRIP ROBATA\* GF  
farofa, farofa oil

HEARTS OF PALM ROBATA VG  
quinoa furikake, yuzu kosho dressing

**KAGOSHIMA WAGYU ISHIYAKI\***  
hot stone, dipping sauces  
*supplement +\$45 per oz, 2 oz minimum per person*

SAMBA VEGAS MAKI  
crispy rice, toro, yuzu tobiko, avocado, smoked  
chipotle mayo, balsamic soy reduction

PREMIUM NIGIRI ASSORTMENT\*  
chef's selection

WELCOME TO THE RAINFOREST  
valrhona chocolate, creamy vanilla bean custard, strawberry mousse,  
vanilla bean ice cream, almond-chocolate soil

VG: Vegan GF: Gluten Free

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