

TASTE OF SAMBA

5-courses | \$100 per person | 2-person minimum

to share

EDAMAME ^{VG GF}

sea salt, lime

PLANTAIN CHIPS

aji amarillo

choose one

HERITAGE TOMATO SALAD ^{VG GF}

pomegranate molasses,
pickled onion, mint

ROCK SHRIMP TEMPURA

snap pea julienne, spicy mayonnaise,
green pea, black truffle dressing

SALMON SEVICHE*

tamarind ponzu, sesame,
seaweed, macadamia

JAPANESE A5 KOBE BEEF GYOZA* 🐮

kabocha purée, sweet soy

choose one

SEA BASS ANTICUCHO ^{GF}

miso, peruvian corn

HANGER STEAK* ^{GF}

heirloom tomato chimichurri

CHICKEN TERIYAKI ~ SAMBA STYLE

organic chicken, aji amarillo, purple potato
mash, crispy onion

MUSHROOM TOBANYAKI*

poached organic egg, assorted mushrooms,
yuzu soy, garlic chip

PORK RIBS

charred pineapple salsa, soy glaze

KAGOSHIMA WAGYU ISHIYAKI*

hot stone, dipping sauces

supplement +\$42 per oz, 2 oz minimum per person

to share

SUSHI ASSORTMENT*

chef's selection

PREMIUM CHEF'S SELECTION*

supplement +\$15 per person

FRESH GRATED WASABI ^{VG GF}

supplement +\$14

choose one

CHOCOLATE BANANA CAKE

maple butter, plantain chip,
vanilla rum ice cream

PASSIONFRUIT BRÛLÉE ^{VG GF}

assorted fruits, pomegranate-lime
sorbet, citrus carrot tuile

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