

TASTE OF SAMBA

Experience the essence of Japanese, Brazilian, and Peruvian cuisine with 5 courses of our signature dishes.
All items below are included and may not be combined or substituted with the Premium menu.

S I G N A T U R E

\$120 per person | 2-person minimum

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* GF
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