

Festive

TASTE OF SAMBA

5-courses | \$160 per person | 2-person minimum

Elevate your holiday traditions with our Festive Taste of Samba menu

EDAMAME ^{VG GF}

sea salt and lime

SAMBA CRISPS

plantain, purple potato, sweet potato, taro, aji amarillo

OCEAN TROUT TIRADITO ^{GF}

avocado, cranberry yuzu gel, bubu arare, shiso oil

CRISPY HOKKAIDO SCALLOP

sesame aioli

KING CRAB ROBATA ^{GF}

chives, aji amarillo

RIBEYE TOBANYAKI (7oz) ^{GF}

seasonal vegetables, shaved black truffle, sesame soy

COCONUT RICE ^{VG GF}

CRISPY RICE TRIO

salmon, yellowtail, a5 kobe

BLUEFIN TUNA TASTING

akami, chutoro, otoro nigiri

served with curated wasabi assortment

SAMBA SPLIT

caramelized banana, popped corn, dulce de leche ice cream

HONEY TOAST

toasted butter brioche, poached apples, shio koji ice cream

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

SOMMELIER PAIRINGS

\$80 per person

GRUET "ST VINCENT" BRUT ROSE

New Mexico, USA ^{3 oz}

SELBACH "INCLINE" RIESLING

Mosel, Germany ^{2.5 oz}

AVERAEN PINOT NOIR

Willamette Valley, Oregon, USA ^{2.5 oz}

DEWAZAKURA DEWASANSAN "GREEN RIDGE" JUNMAI GINJO

Yamagata, Japan ^{2 oz}

TAYLOR FLADGATE 10 YEAR OLD TAWNY PORTO

Douro Valley, Portugal ^{3 oz}