

APERITIVOS

EDAMAME sea salt, lime ^{VG GF}	10
GREEN BEAN TEMPURA black truffle aioli ^V	15
MISO SOUP cilantro, tofu, nameko mushroom ^{GF}	9
SHISHITO grilled spicy pepper, sea salt, lime ^{VG GF}	14
PLANTAIN CHIPS aji amarillo ^{VG GF}	9
PAO DE QUEIJO truffle honey butter ^{GF}	16

SMALL PLATES

KARI KARI* spicy tuna, crispy rice, avocado, tobiko, eel sauce	24
SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu	24
MUSHROOM TOBANYAKI* poached organic egg, assorted mushrooms, yuzu soy, garlic chip ^V	28
JAPANESE A5 KOBE GYOZA* 🐮 kabocha puree, sweet soy	32
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	28
ASSORTED VEGETABLE TEMPURA peruvian pepper and soy dipping sauces ^V	15

CRISPY TAQUITOS

served with spicy aji panca sauce, fresh lime (minimum 2 per order)

YELLOWTAIL* avocado, miso	12/each
JAPANESE A5 KOBE 🐮 truffle mushroom soy, cilantro, red onion salsa	19/each
MUSHROOM truffle tofu crema, heirloom tomato chimichurri ^{VG}	10/each

SALADS

GREEN baby gem, avocado, asparagus, pistachio, basil miso ^{VG GF}	16
HERITAGE TOMATO pomegranate molasses, pickled onion, mint ^{VG GF}	16
SEAWEED hijiki, goma wakame, goma dressing ^{VG GF}	17
SAMBA baby spinach, honey truffle ponzu, shavings of heritage carrot, radish ^{V GF}	19
candied macadamia, apple and mango dressing	

R A W

OYSTERS* west coast, half -dozen minimum ^{GF} 6.5/each

SASHIMI SEVICHE

YELLOWTAIL* ginger garlic soy ^{GF} 25
SALMON* seaweed, sesame, macadamia, sweet potato chips, tamarind ponzu ^{GF} 24
TUNA* cancha, wasabi peas, pomegranate leche de tigre 26
CLASSICO* white fish, sweet potato, cancha, plantain chips, coconut leche de tigre ^{GF} 25

SASHIMI TIRADITO

YELLOWTAIL* jalapeño and lemongrass 24
KANPACHI* garlic, chives, yuzu, black truffle oil ^{GF} 25
SALMON* kinkan honey, garlic ponzu, garlic chip ^{GF} 24
TORO* black truffle, pickled wasabi, yuzu dressing 42

SEVICHE ASSORTMENT* 115

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS

skewers served with peruvian corn
SEA BASS miso ^{GF} 34
RIBEYE* ají panca ^{GF} 32

FISH & SEAFOOD

HAMACHI KAMA key lime and su-shoyu ^{GF} 24
PRAWN roasted garlic, yuzu kosho butter ^{GF} 38
SCALLOP shiso butter, citrus salt, lime ^{GF} 38

MEAT

CHICKEN A LA BRASA aji amarillo aioli ^{GF} 19
LAMB CHOP* red miso 30
PORK RIBS charred pineapple salsa, soy glaze 28
CHICKEN WINGS sweet chilli soy glaze 16

VEGETABLES

ASPARAGUS ^{VG} mustard miso 12
EGGPLANT ^{VG} sesame, sweet soy 13
HEARTS OF PALM quinoa furikake, yuzu kosho dressing ^V 16

J A P A N E S E W A G Y U

KOBE ISHIYAKI*  68/oz (2oz min)

hot stone, dipping sauces

presented with the Kobe certificate of authenticity

KAGOSHIMA ISHIYAKI* 45/oz (4oz min)

hot stone, dipping sauces

L A R G E P L A T E S

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams with coconut milk, dendê oil and chimichurri rice ^{GF} 55

CHURRASCO RIO GRANDE* ribeye, chorizo, wagyu picanha 90
served with black beans, collard greens, farofa and SUSHISAMBA® dipping sauces ^{GF}

PRIME BONE-IN RIBEYE (16oz)* cachaça peppercorn sauce, bone marrow stuffing 95

BLACK COD pickled ginger, miso 46

ARROZ CHAUFA

MUSHROOM black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, 42
japanese rice, red quinoa ^{VG GF}

JAPANESE A5 KOBE  a5 kobe, vegetable assortment, egg, farofa, grated truffle, truffle soy ^{GF} 88

S I D E S

PERUVIAN CORN ^{GF}	12	BLACK TRUFFLE RICE ^{VG GF}	18
AJI AMARILLO RICE ^{VG}	10	FRESH GRATED WASABI ^{VG GF}	16
STEAMED JAPANESE RICE ^{VG GF}	7	KIZAMI WASABI ^{VG}	4



SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries.

For more information visit: www.sushisamba.com

SAMBA ROLLS

SAMBA LA* japanese a5 wagyu, soft shell crab tempura, chestnut pureé, heirloom tomato chimichurri, balsamic soy reduction	45
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	30
TIGER MAKI king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	29
EL TOPO®* salmon, jalapeno, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	26
SASA HANDROLL shrimp tempura, quinoa, shishito, cilantro, spicy mayo, red onion	13
AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado	18

CLASSIC ROLLS & HAND ROLLS

TUNA* GF	15	CALIFORNIA king crab GF	MP
SPICY TUNA* GF	16	CALIFORNIA snow crab GF	19
SALMON AVOCADO* GF	14	SHRIMP TEMPURA	12
YELLOWTAIL SCALLION* GF	15	EEL AVOCADO	16
NEGITORO* GF	28	CUCUMBER VG GF	6

VG: Vegan GF: Gluten Free V: Vegetarian

*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

NIGIRI & SASHIMI

price per piece

TORO (tuna belly)*	MP	SABA (mackerel)*	5
AKAMI (tuna)*	9	IKURA (salmon roe)* GF	11
HAMACHI (yellowtail)*	8	TOBIKO (flying fish roe) *	6
SAKE (salmon)*	8	IKA (squid)*	7
KANPACHI (amberjack)*	9	EBI (shrimp) *	5
MADAI (japanese snapper)*	9	HOTATE (scallop)*	8
HIRAME KOBUJIME (konbu cured fluke)*	9	TAKO (octopus) GF	6
TARABAGANI (king crab)	MP	TAMAGO (egg omelet) GF	4
ZUWAIGANI (snow crab)	12	UNI (sea urchin)* GF	MP
UNAGI (freshwater eel)	9		

CHEF'S INSPIRATION

SAMBA SUSHI* 7 pieces nigiri 42

CLASSIC SAMBA SASHIMI* 8 pieces, 4 selections 45

SIGNATURE SAMBA SASHIMI* 14 pieces, 7 selections 62

VEGAN SUSHI ASSORTMENT amazonia roll & 3pc veggie nigiri ^{VG} 24

ULTIMATE SASHIMI PLATTER* 250

ROYAL OSETRA CAVIAR* 20g 200

served with wasabi crème fraîche, assorted crisps

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