

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 Signature menu.

P R E M I U M

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

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*
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

*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