

# SUSHISAMBA®

EDAMAME <sup>VG GF</sup>  
sea salt and lime

PLANTAIN CHIPS <sup>VG GF</sup>  
aji amarillo

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JAPANESE A5 KOBE GYOZA\* 🐮  
kabocha purée, sweet soy

CRISPY YELLOWTAIL TAQUITOS\*  
avocado, miso

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SEA BASS ANTICUCHOS <sup>GF</sup>  
miso, peruvian corn

CHURRASCO RIO GRANDE\* <sup>GF</sup>  
ribeye, chorizo, wagyu picanha served with black beans, collard greens,  
farofa and **SUSHISAMBA®** dipping sauces

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TIGER MAKI  
crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

KARI KARI\*  
spicy tuna, crispy rice, avocado, tobiko, eel sauce

NIGIRI\*  
tuna, salmon, yellowtail

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CHOCOLATE BANANA CAKE <sup>V</sup>  
maple butter, plantain chip, vanilla rum ice cream

V: Vegetarian VG: Vegan GF: Gluten Free

\*These items are served raw or undercooked. Please inform your server of any food allergies  
as not all ingredients are listed on menu

Executive Chef Maxwell Terheggen Corporate Chef John Um

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