SAMURAI
$155 pp

SUSHISAMBA®

EDAMAME VG GF
sea salt, lime

PLANTAIN CHIPS VG GF
aji amarillo

JAPANESE A5 KOBE GYOZA* 
kabocha purée, sweet soy

CRISPY YELLOWTAIL TAQUITOS*
avocado, miso

SEA BASS ANTICUCHOS GF
miso, peruvian corn

CHURRASCO RIO GRANDE* GF
ribeye, linguiça, wagyu picanha served with farofa and
SUSHISAMBA® dipping sauces

ASEVICHADO
tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre

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

NIGIRI*
tuna, salmon, yellowtail

CHOCOLATE BANANA CAKE V
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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