SUSHISAMBA®

SHOGUN
$205 pp

EDAMAME VG GF
sea salt, lime

GREEN BEAN TEMPURA V
black truffle aioli

PLANTAIN CHIPS VG GF
aji amarillo

JAPANESE A5 KOBE GYOZA*
kabocha purée, sweet soy

SALMON TIRADITO* GF
kinkan honey, garlic ponzu, garlic chip

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

ASPARAGUS VG
sesame, sweet soy

SAMBA LA*
golden eye snapper, yellowtail, crab, avoado, japanese pickeld vegetables, passionfruit sanbaizu, chili garlic crunch, yuzu shiso oil

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

NIGIRI*
toro, salmon, kanpachi

SAMBA SWEETS ASSORTMENT V
chocolate banana cake, mochi,
honey butter toast

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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