

# SUSHISAMBA®

SHOGUN  
\$205 pp

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

GREEN BEAN TEMPURA <sup>V</sup>  
black truffle aioli

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

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

SALMON TIRADITO\* <sup>GF</sup>  
kinkan honey, garlic ponzu, garlic chip

CRISPY YELLOWTAIL TAQUITOS\*  
avocado, miso

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

CHURRASCO RIO GRANDE\* <sup>GF</sup>  
ribeye, linguíça, wagyu picanha served with farofa and  
**SUSHISAMBA®** dipping sauces

ASPARAGUS <sup>VG</sup>  
sesame, sweet soy

SAMBA LA MAKI\*  
japanese A5 wagyu, soft shell crab tempura,  
chestnut purée, heirloom tomato chimichurri, balsamic soy reduction

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

NIGIRI\*  
toro, salmon, kanpachi

SAMBA SWEETS ASSORTMENT <sup>V</sup>  
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

[www.sushisamba.com](http://www.sushisamba.com) | [@sushisamba](https://www.instagram.com/sushisamba)