

APERITIVOS

EDAMAME sea salt, lime ^{VG GF}	10
GREEN BEAN TEMPURA black truffle aioli ^V	15
MISO SOUP cilantro, tofu, nameko mushroom ^{GF}	9
SHISHITO grilled spicy pepper, sea salt, lime ^{VG GF}	14
PLANTAIN CHIPS aji amarillo ^{VG GF}	9
PÃO DE QUEIJO truffle honey butter ^{GF}	16

SMALL PLATES

KARI KARI* spicy tuna, crispy rice, avocado, tobiko, eel sauce	24
SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu	24
MUSHROOM TOBANYAKI* poached organic egg, assorted mushrooms, yuzu soy, garlic chip ^V	28
JAPANESE A5 KOBE GYOZA* 🐷 kabocha pureé, sweet soy	32
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	28
ASSORTED VEGETABLE TEMPURA peruvian pepper and soy dipping sauce ^V	15

CRISPY TAQUITOS

served with spicy aji panca sauce, fresh lime (2-piece minimum)

YELLOWTAIL* avocado, miso	12/each
JAPANESE A5 KOBE 🐷 truffle mushroom soy, cilantro, red onion salsa	19/each
MUSHROOM truffle tofu crema, heirloom tomato chimichurri ^{VG}	10/each

SALADS

GREEN baby gem, avocado, asparagus, pistachio, basil miso ^{VG GF}	16
HERITAGE TOMATO pomegranate molasses, pickled onion, mint ^{VG GF}	16
SEAWEED hijiki, goma wakame, goma dressing ^{VG GF}	17
SAMBA baby spinach, honey truffle ponzu, shavings of heritage carrot, radish, candied macadamia, apple and mango dressing ^{V GF}	19

VG: Vegan GF: Gluten Free V: Vegetarian

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Please inform your server of any food allergies as not all ingredients are listed on menu

RAW

SASHIMI SEVICHE

YELLOWTAIL* ginger garlic soy ^{GF}	25
SALMON* seaweed, sesame, macadamia, sweet potato chips, tamarind ponzu ^{GF}	24
TUNA* cancha, wasabi peas, pomegranate leche de tigre	26
CLASSICO* white fish, sweet potato, cancha, plantain chips, coconut leche de tigre ^{GF}	25

SASHIMI TIRADITO

YELLOWTAIL* jalapeño and lemongrass	24
KANPACHI* garlic, chives, yuzu, black truffle oil ^{GF}	25
SALMON* kinkan honey, garlic ponzu, garlic chip ^{GF}	24
TORO* black truffle, pickled wasabi, yuzu dressing	42
SEVICHE ASSORTMENT*	115

ROYAL OSETRA CAVIAR*

served with crème fraîche, kizami wasabi, assorted crisps

2oz 350

4oz 600

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS

skewers served with peruvian corn

SEA BASS miso ^{GF}	38
RIBEYE* ají panca, heirloom tomato chimichurri ^{GF}	34

FISH & SEAFOOD

WHOLE FISH cachaça pickled kumquats, mint, cilantro, chili oil ^{GF}	70
SCALLOP shiso butter, citrus salt, lime ^{GF}	45

MEAT

CHICKEN A LA BRASA aji amarillo aioli ^{GF}	19
LAMB CHOPS* pineapple soy marinade, huancaína potato, queso fresco	32

VEGETABLES

ASPARAGUS mustard miso ^{VG}	14
HEARTS OF PALM quinoa furikake, yuzu kosho dressing ^V	16

JAPANESE WAGYU

KOBE ISHIYAKI*  68/oz (2oz min)


hot stone, dipping sauces

presented with the Kobe certificate of authenticity

KAGOSHIMA ISHIYAKI* 45/oz (4oz min)

hot stone, dipping sauces

LARGE PLATES

BLACK COD pickled ginger, miso	48
MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, and chimichurri rice ^{GF}	55
CHURRASCO RIO GRANDE* ribeye, linguïça, wagyu picanha served with farofa and SUSHISAMBA ® dipping sauces ^{GF}	95
MUSHROOM CHAUFA black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa ^{VG GF}	42
JAPANESE A5 KOBE* CHAUFA  vegetable assortment, egg, truffle shavings, farofa, truffle soy ^{GF}	88

SIDES

PERUVIAN CORN ^{GF}	12	BLACK TRUFFLE RICE ^{VG GF}	18
BRAISED BLACK BEANS chorizo, farofa ^{GF}	12	FRESH GRATED WASABI ^{VG GF}	16
AJI AMARILLO RICE ^{VG}	10	KIZAMI WASABI ^{VG}	4
STEAMED JAPANESE RICE ^{VG GF}	7		



SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries.

SAMBA ROLLS

SAMBA LA* golden eye snapper, yellowtail, crab, chili garlic crunch, passionfruit sanbaizu, yuzu oil	48
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre	30
TIGER MAKI king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	29
BOSSA NOVA* japanese A5 wagyu, soft shell crab tempura, chestnut puree, heirloom tomato chimichurri, balsamic soy reduction	45
EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy onion, spicy mayo, eel sauce	26
SASA HAND ROLL shrimp tempura, quinoa, shishito, cilantro, red onion, spicy mayo	13
AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado wasabi-onion soy ^{VG}	18

CLASSIC ROLLS & HAND ROLLS

TUNA* ^{GF}	15	CALIFORNIA king crab ^{GF}	MP
SPICY TUNA* ^{GF}	16	CALIFORNIA snow crab ^{GF}	19
SALMON AVOCADO* ^{GF}	14	SHRIMP TEMPURA	12
YELLOWTAIL SCALLION* ^{GF}	15	EEL AVOCADO	16
NEGITORO* ^{GF}	28	CUCUMBER ^{VG GF}	6

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NIGIRI & SASHIMI

price per piece

TORO (tuna belly)*	MP	UNAGI (freshwater eel)	9
AKAMI (tuna)*	9	SABA (mackerel)*	5
HAMACHI (yellowtail)*	8	IKURA (salmon roe)* GF	11
SAKE (salmon)*	8	TOBIKO (flying fish roe) *	6
KANPACHI (amberjack)*	9	IKA (squid)*	7
KINMEDAI (golden eye snapper)*	14	EBI (shrimp) *	5
MADAI (japanese snapper)*	9	HOTATE (scallop)*	8
HIRAME KOBUJIME (konbu cured fluke)*	9	TAKO (octopus) GF	6
TARABAGANI (king crab)	MP	TAMAGO (egg omelet) GF	4
ZUWAIGANI (snow crab)	12	UNI (sea urchin)* GF	MP

CHEF'S INSPIRATION

SAMBA SUSHI* 42

7 pieces nigiri

SAMBA SASHIMI*

8 pieces, 4 selections 45

14 pieces, 7 selections 62

VEGAN SUSHI ASSORTMENT 24

3 pieces veggie nigiri & amazonia roll ^{VG}

ULTIMATE SASHIMI PLATTER* 250

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