

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 puree, sweet soy	32
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette	28

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

SALADS

GREEN baby gem, avocado, asparagus, pistachio, basil miso ^{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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please inform your server of any food allergies as not all ingredients are listed on menu

A 20% service charge will be applied to parties of six or more.

R A W

SASHIMI SEVICHE

YELLOWTAIL* ginger garlic soy ^{GF}	25
SALMON* seaweed, sesame, macadamia, sweet potato chips, tamarind ponzu ^{GF}	24
CLASSICO* white fish, sweet potato, cancha, plantain chips, coconut leche de tigre ^{GF}	25
SEVICHE ASSORTMENT*	75

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

ROYAL OSETRA CAVIAR*

served with crème fraîche, kizami wasabi, assorted crisps

2oz 350

4oz 600

R O B A T A

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS

skewers served with peruvian corn

SEA BASS miso ^{GF}	38
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MEAT

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

VEGETABLES

ASPARAGUS sesame, sweet soy ^{VG}	14
SWEET CORN queso fresco, quinoa furikake, yuzu mayo ^V	16

J A P A N E S E W A G Y U

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

L A R G E P L A T E S

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, linguíça, 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
WHOLE FISH cachaça pickled kumquats, mint, cilantro, chili oil ^{GF}	70

S I D E S

PERUVIAN CORN ^{GF}	12	FRESH GRATED WASABI ^{VG GF}	16
BRAISED BLACK BEANS chorizo, farofa ^{GF}	12	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
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	SHRIMP TEMPURA	12
SALMON AVOCADO* ^{GF}	14	EEL AVOCADO	16
YELLOWTAIL SCALLION* ^{GF}	15	CUCUMBER ^{VG GF}	6
NEGITORO* ^{GF}	28		

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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	EBI (shrimp) *	5
KINMEDAI (golden eye snapper)*	14	HOTATE (scallop)*	8
MADAI (japanese snapper)*	9	TAKO (octopus) ^{GF}	6
HIRAME KOBUJIME (konbu cured fluke)*	9	TAMAGO (egg omelet) ^{GF}	4
TARABAGANI (king crab)	MP	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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TASTE OF SAMBA

Experience the essence of **SUSHISAMBA** with our chef-curated Taste of Samba menus, featuring a multi-course selection of our most beloved dishes.

SIGNATURE

\$95pp

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

GREEN SALAD ^{VG GF}
baby gem, avocado, asparagus, pistachio, basil miso

SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

CHICKEN A LA BRASA ^{GF}
aji amarillo aioli

ASPARAGUS ^{VG}
sesame, sweet soy

SPICY TUNA* ^{GF}
scallions, sesame seeds

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

NIGIRI*
yellowtail, salmon

BURNT CHEESECAKE ^V
caramelized cancha, vanilla crème fraîche, cancha tuille

P R E M I U M

\$135pp

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

GREEN BEAN TEMPURA ^V
black truffle aioli

JAPANESE A5 KOBE GYOZA* 
kabocha purée, sweet soy

CLASSICO SEVICHE* ^{GF}
white fish, sweet potato, cancha, plantain chips, coconut leche de tigre

SEA BASS ANTICUCHOS ^{GF}
miso

LAMB CHOPS* ^{GF}
pineapple soy marinade, huancaína potato, queso fresco

SWEET CORN ^V
queso fresco, quinoa furikake, yuzu mayo

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

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

NIGIRI*
tuna, salmon, yellowtail

CHOCOLATE BANANA CAKE ^V
maple butter, plantain chip, vanilla rum ice cream

U L T I M A T E

\$165pp

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

GREEN BEAN TEMPURA ^V
black truffle aioli

JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

CRISPY YELLOWTAIL TAQUITO*
avocado, miso

LAMB CHOPS* ^{GF}
pineapple soy marinade, huancaína potato, queso fresco

BLACK COD
pickled ginger, miso

ASPARAGUS ^{VG}
sesame, sweet soy

SAMBA LA*
golden eye snapper, yellowtail, crab, chili garlic crunch,
passionfruit sanbaizu, yuzu oil

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

NIGIRI*
salmon, yellowtail

CHOCOLATE BANANA CAKE ^V
maple butter, plantain chip, vanilla rum ice cream

BURNT CHEESECAKE ^V
caramelized cancha, vanilla crème fraîche, cancha tuille

VEGETARIAN

\$80pp

PÃO DE QUEIJO ^{GF}
truffle honey butter

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

GREEN BEAN TEMPURA ^V
black truffle aioli

GREEN SALAD ^{VG GF}
baby gem, avocado, asparagus, pistachio, basil miso

MUSHROOM TOBANYAKI* ^V
poached organic egg, assorted mushrooms, yuzu soy, garlic chip

SWEET CORN ^V
queso fresco, quinoa furikake, yuzu mayo

AMAZONIA ^{VG}
collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy

VEGAN NIGIRI ^{VG}
3 pieces

BURNT CHEESECAKE ^V
caramelized cancha, vanilla crème fraîche, cancha tuille

GLUTEN FREE

\$135pp

EDAMAME ^{VG GF}
sea salt and lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

PÃO DE QUEIJO ^{V GF}
truffle honey butter

CLASSICO SEVICHE* ^{GF}
white fish, sweet potato, cancha, plantain chips, coconut leche de tigre

CRISPY YELLOWTAIL TAQUITO* ^{GF}
avocado, miso

SEA BASS ANTICUCHOS ^{GF}
miso

CHURRASCO RIO GRANDE ^{GF}
ribeye, linguça, wagyu picanha served with farofa and
SUSHISAMBA® dipping sauces

KING CRAB CALIFORNIA ^{GF}
cucumber, avocado

SPICY TUNA ROLL* ^{GF}
scallions, sesame seeds

MOCHI ^V
soft japanese rice cakes filled with ice cream,
white chocolate ganache