

# SAMBAHOUR

SUNDAY - FRIDAY  
3PM - 6PM | 11PM - CLOSE

## SAMBA KITCHEN

<b>EDAMAME</b> <sup>VG GF</sup> signature or spicy	8
<b>PLANTAIN CHIPS</b> aji amarillo	7
<b>PAO DE QUEIJO</b> <sup>GF</sup> brazilian cheese bread, honey truffle butter	10
<b>OTSUMAMI</b> assortment of edamame, green bean tempura, shishito	22
<b>BABY GEM LETTUCE</b> <sup>VG, GF</sup> basil miso, pistachio	7
<b>JAPANESE A5 KOBE GYOZA*</b> 🐷 kabocha purée, sweet soy	15
<b>CRISPY YELLOWTAIL TAQUITOS*</b> 2-piece minimum avocado and miso	10/each
<b>ASSORTED VEGETABLE TEMPURA</b> peruvian pepper and soy dipping sauce	11
<b>ROCK SHRIMP TEMPURA</b> snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	12
<b>CHICKEN A LA BRASA</b> aji amarillo aioli	16
<b>JAPANESE A5 KOBE SLIDER*</b> 🐷 sweet plantain, lettuce, tomato, aji panca ketchup	8
<b>PORK RIBS</b> charred pineapple salsa, soy glaze	14
<b>HEARTS OF PALM ROBATA</b> <sup>VG</sup> quinoa furikake, yuzu kosho dressing	8

## RAW

<b>YELLOWTAIL TIRADITO*</b> jalapeño and lemongrass	10
<b>SALMON TIRADITO*</b> GF kinkan honey, garlic ponzu, garlic chip	10
<b>SALMON SEVICHE*</b> tamarind ponzu, sesame, seaweed, macadamia	19

## SUSHI

<b>AMAZÔNIA</b> VG collard greens, portobello mushroom, takuwan, cucumber avocado, wasabi-onion soy	12
<b>SHRIMP TEMPURA</b>	9
<b>SPICY TUNA*</b> GF	12
<b>SALMON AVOCADO*</b> GF	11

## DESSERT

<b>CHOCOLATE BANANA CAKE</b> maple butter, plantain chip, vanilla rum ice cream	11
<b>HOUSEMADE ICE CREAM AND SORBET</b> ask your server for today's selection	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.

\*These items are served raw or undercooked. The Southern Nevada Health District requires that we inform you of the following: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Executive Chef Joel Versola

Corporate Chef John Um

VG: Vegan GF: Gluten Free

A discretionary 20% gratuity will be applied to parties of eight or more.

**SAMBA HOUR** is available in the bar area only. Menu items and availability are subject to change.

# COCKTAILS

## **MOJITO**

White rum, fresh mint and lime muddled with sugar. Served tall over ice. 11

## **CAIPIRINHA**

The national drink of Brazil, made with cachaça and churned with lime and sugar. Served short over ice. 13

## **MARGARITA**

Silver tequila, agave and lime juice, shaken and served short over ice. 11

## **PICANTE MARGARITA**

Reposado tequila, muddled red chilies and cilantro, agave, and fresh lime juice. Shaken and served short over ice. 12

## **PINEAPPLE PALOMA**

Blanco and Reposado tequila, pineapple oleo saccharum and lime. Shaken and topped with pink grapefruit soda. Served long over ice. 14

## **OLD FASHIONED**

Iwai Japanese whisky, sugar and Angostura bitters. Stirred until icy cold and served short over an ice block. 15

## **GARDEN GIN & TONIC**

Snap pea and mint-infused gin topped with tonic. Served long over ice. 13

## **ESPRESSO MARTINI**

Vodka, Kahlúa, and vanilla. Shaken with a shot of espresso and served up. 13

## WINE

### **PROSECCO**

Benvolio, Friuli Venezia Giulia

11

### **CHARDONNAY**

Canyon Road, California

9

### **CABERNET**

Canyon Road, California

9

## SAKE

### **TOZAI "TYPHOON" FUTSU - KYOTO**

Aromas of banana bread and a hint of spice.  
Medium-dry with a round, mellow finish

8/glass

### **HAKKAISAN "EIGHT PEAKS" TOKUBETSU**

**JUNMAI - NIIGATA** (300ml)

Clean, fresh, bright, touch of orchard fruit with  
light herbal notes

29/btl

## BEER

### **ASAHI**

Japan

8

### **LAGUNITAS IPA**

California

8