

SAMBAHOUR

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

SAMBA KITCHEN

EDAMAME signature or spicy ^{VG GF}	8
PLANTAIN CHIPS aji amarillo	7
PÃO DE QUEIJO brazilian cheese bread, honey truffle butter ^{GF}	10
OTSUMAMI edamame, green bean tempura, shishito	22
BABY GEM LETTUCE basil miso, pistachio ^{VG GF}	7
JAPANESE A5 KOBE GYOZA* 🥩 kabocha purée, sweet soy	15
CRISPY YELLOWTAIL TAQUITOS* 2-piece minimum avocado and miso	10/each
ASSORTED VEGETABLE TEMPURA peruvian pepper and soy dipping sauce	11
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	12
CHICKEN A LA BRASA aji amarillo aioli	16
JAPANESE A5 KOBE SLIDER* 🥩 sweet plantain, lettuce, tomato, aji panca ketchup	8
SOFT SHELL CRAB SLIDER cabbage slaw, spicy mayo	12
PORK RIBS charred pineapple salsa, soy glaze	14
HEARTS OF PALM ROBATA ^{VG} quinoa furikake, yuzu kosho dressing	8
CHICKEN WINGS 6 pieces with a choice of buffalo sauce or ginger-soy seasoning	18

VG: Vegan GF: Gluten Free

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

RAW

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

SUSHI

SAMBA SUSHI* 5-piece chef's assortment nigiri	30
AMAZÔNIA VG collard greens, portobello mushroom, takuwan, cucumber avocado, wasabi-onion soy	12
SHRIMP TEMPURA	9
SPICY TUNA* GF	12
SALMON AVOCADO* GF	11

DESSERT

CHOCOLATE BANANA CAKE maple butter, plantain chip, vanilla rum ice cream	11
HOUSEMADE ICE CREAM AND SORBET 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.

COCKTAILS

MOJITO

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

CAIPIRINHA

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

MARGARITA

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

PICANTE MARGARITA

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

PINEAPPLE PALOMA

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

OLD FASHIONED

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

GARDEN GIN & TONIC

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

ESPRESSO MARTINI

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

W I N E

PROSECCO

Benvolio, Friuli Venezia Giulia

11

CHARDONNAY

Canyon Road, California

9

CABERNET

Canyon Road, California

9

S A K E

TOZAI "TYPHOON" FUTSU - KYOTO

8/glass

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

HAKKAISAN "EIGHT PEAKS" TOKUBETSU

29/btl

JUNMAI - NIIGATA (300ml)

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

B E E R

ASAHI

Japan

8

LAGUNITAS IPA

California

8