

SUSHISAMBA®

LOUNGE & BAR

EDAMAME VG GF	10
sea salt, lime	
GREEN BEAN TEMPURA V	15
black truffle aioli	
SHISHITO VG GF	14
grilled spicy pepper, sea salt, lime	
PLANTAIN CHIPS VG GF	9
aji amarillo, wasabi guacamole +8	
PÃO DE QUEIJO GF	16
truffle honey butter	
KARI KARI*	24
spicy tuna, crispy rice, avocado, tobiko, eel sauce	
CRISPY TAQUITOS (2-piece minimum)	
served with spicy aji panca sauce, fresh lime	
YELLOWTAIL*	12/each
avocado, miso	
JAPANESE A5 KOBE* 	19/each
truffle mushroom soy, cilantro, red onion salsa	
WAGYU SLIDERS (2pcs)	30
sharp white cheddar, sherry caramelized onions, crispy shallots, mayo, sweet & spicy ketchup, fries	
JAPANESE A5 KOBE GYOZA* 	32
kabocha puree, sweet soy	
SEA BASS ANTICUCHOS	38
miso, peruvian corn GF	

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

SASHIMI TIRADITO

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

CLASSIC ROLLS

SALMON AVOCADO* GF	14
SPICY TUNA* GF	16
NEGITORO* GF	28
CALIFORNIA king crab GF	MP
SHRIMP TEMPURA	12

NIGIRI & SASHIMI price per piece

TORO (tuna belly)*	MP
AKAMI (tuna)*	9
HAMACHI (yellowtail)*	8
SAKE (salmon)*	8
KINMEDAI (golden eye snapper)*	14
MADAI (japanese snapper)*	9
KANPACHI (amberjack)*	9
UNI (sea urchin)* GF	MP

SEASONAL SAMBA PARFAIT^V

vanilla chiffon, diplomat cream, seasonal fruit & sorbet	14
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