

SUSHISAMBA®

LOUNGE & BAR

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

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
CALIFORNIA snow crab GF	19
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	14
vanilla chiffon, diplomat cream, seasonal fruit & sorbet	