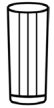


# SUSHISAMBA®

## BRUNCH COCKTAILS



### UMAMI BLOODY MARY

Kombu-infused vodka, lemon, ginger and umami bloody mary mix with sesame and white soy. Garnished with toasted nori and togarashi rim, served long.

23



### BATIDA

Cachaça, lime, coconut cream and lychee, finished with Angostura bitters. Served short over crushed ice.

21



### SPICY SHISO MEZCALITA

Tequila, mezcal, Cointreau, agave, lime, jalapeño and green tabasco. Served short over a block of ice.

22



### CARAJILLO

Cachaça, banana cordial, Licor 43, and espresso. Shaken and served short over ice.

21



# SAMBA BRUNCH

3-courses | \$85 per guest

includes aperitivos and sushi to share, plus a choice of entrée

PÃO DE QUEIJO miso-truffle honey butter <sup>GF</sup>

GREEN BEAN TEMPURA black truffle aioli <sup>V</sup>

PLANTAIN CHIPS aji amarillo, guacamole <sup>VG GF</sup>

EDAMAME sea salt, lime <sup>VG GF</sup>

## choose one brunch entrée

BRAISED SHORT RIB corn pancakes,  
chili garlic crunch, maple jus

SAMBA SALAD\* choice of salmon or chicken  
baby spinach, honey truffle ponzu, heritage carrots,  
radish, candied macadamia, apple & mango dressing <sup>V GF</sup>

GREEN SALAD\* choice of salmon or chicken  
baby gem, avocado, asparagus, pistachio, basil miso <sup>VG GF</sup>

ROCK SHRIMP BURGER spicy mayo, coleslaw,  
matchstick fries

BLUEBERRY-YUZU PANCAKES yuzu cream, blueberry  
compote citron honey <sup>V</sup>

HUEVOS ANDINOS\* feta, black beans, mixed herbs,  
crispy onion, aji amarillo

POKE BOWL\* tuna, salmon, yellowtail, whitefish, sushi  
rice, avocado, wakame, quinoa furikake, candied  
ginger, sanbaizu, spicy mayo

STEAK & EGGS\* 5oz  
matchstick fries, aji verde <sup>GF</sup>

FRENCH TOAST passionfruit coulis, seasonal fruit,  
chantilly, shortbread crumble <sup>V</sup>

AÇAÍ BOWL housemade granola, seasonal fruit <sup>VG GF</sup>

EVERYTHING BUT THE BAGEL MAKI\* smoked salmon,  
cream cheese, capers, smoked trout roe <sup>GF</sup>

SPICY TUNA\* scallion, sesame seeds <sup>GF</sup>

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

NIGIRI ASSORTMENT\* salmon, tuna, yellowtail

## SEVICHES & TIRADITOS

### SASHIMI SEVICHE

YELLOWTAIL\* ginger garlic soy <sup>GF</sup> 25

SALMON\* tamarind ponzu, sesame, seaweed, macadamia 24

CLASSICO\* white fish, coconut leche de tigre <sup>GF</sup> 25

### SASHIMI TIRADITO

YELLOWTAIL\* jalapeño and lemongrass 24

SALMON\* kinkan honey, garlic ponzu, crispy garlic <sup>GF</sup> 24

TORO\* yuzu dressing, pickled wasabi, black truffle 42

### ROYAL OSETRA CAVIAR\*

served with crème fraîche, kizami wasabi, assorted crisps

2oz 350 | 4oz 600

## SAMBA ROLLS

SAMBA LA* golden eye snapper, yellowtail, crab, chili garlic crunch, passionfruit sanbaizu, yuzu oil	48
KARI KARI* crispy rice, spicy tuna, tobiko, avocado, spicy mayo, eel sauce	24
BOSSA NOVA* japanese A5 wagyu, soft shell crab tempura, chestnut purée, heirloom tomato, chimichurri, balsamic soy reduction	45
TIGER MAKI crab meat, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce, furikake	29
EL TOPO® salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise, fresh melted mozzarella, eel sauce	26
SASA HANDROLL shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion	13
AMAZÔNIA collard greens, portobello mushrooms, takuwan, cucumber, avocado, wasabi-onion soy <sup>VG</sup>	18

## CLASSIC ROLLS

TUNA* <sup>GF</sup>	15	NEGITORO* <sup>GF</sup>	28	YELLOWTAIL SCALLION* <sup>GF</sup>	15
SPICY TUNA* <sup>GF</sup>	16	CALIFORNIA KING CRAB <sup>GF</sup>	MP	CUCUMBER <sup>VG GF</sup>	6
SALMON AVOCADO* <sup>GF</sup>	14	CALIFORNIA SNOW CRAB <sup>GF</sup>	19	EEL AVOCADO	16

## NIGIRI & SASHIMI

price per piece

TORO tuna belly* <sup>GF</sup>	MP	UNAGI fresh water eel <sup>GF</sup>	9
AKAMI tuna* <sup>GF</sup>	9	SABA mackerel* <sup>GF</sup>	5
HAMACHI yellowtail* <sup>GF</sup>	8	IKURA salmon roe* <sup>GF</sup>	11
SAKE salmon* <sup>GF</sup>	8	TOBIKO flying fish roe* <sup>GF</sup>	6
KANPACHI amberjack* <sup>GF</sup>	9	UNI sea urchin* <sup>GF</sup>	MP
KINMEDAI golden eye snapper*	14	EBI shrimp <sup>GF</sup>	5
MADAI japanese snapper* <sup>GF</sup>	9	HOTATE scallop* <sup>GF</sup>	8
TARABAGANI king crab <sup>GF</sup>	MP	TAKO octopus <sup>GF</sup>	6
ZUWAIGANI snow crab <sup>GF</sup>	12	TAMAGO egg omelet <sup>GF</sup>	4

## CHEF'S INSPIRATION

SAMBA SUSHI\*  
7 pieces nigiri 42

SAMBA SASHIMI\*  
8 pieces, 4 selections 45  
14 pieces, 7 selections 62

SAMBA VEGAN SUSHI ASSORTMENT <sup>VG</sup>  
3 pieces veggie nigiri, amazonia roll 24

ULTIMATE PLATTER\* 250

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