



MOTHER'S DAY
TASTE OF SAMBA



5-courses | \$100 per person | 2-person minimum

Celebrate Mom with a complimentary glass of bubbly and a chef-curated menu to share, made specially for the occasion.

OTSUMAMI

edamame, green bean tempura, pão de queijo

JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

PETITE SOCKEYE SALMON CAUSA*
tamago, purple potato, avocado,
tempura soy paper, wasabi mayo

SAMBA SALAD ^{GF}

baby spinach, heritage carrots, radish, candied macadamia,
honey truffle ponzu, apple and mango dressing

SEA BASS ANTICUCHO ^{GF}
miso

LOBSTER ANTICUCHO*
hearts of palm, quinoa furikake,
aji panca butter

KAGOSHIMA WAGYU ISHIYAKI*

hot stone, dipping sauces
supplement +\$45 per oz, 2 oz minimum per person

HAMAPEÑO ROLL*
yellowtail, jalapeño, robata grilled sweet
plantain, spicy tempura flake, rocoto miso

TEMARI SUSHI ASSORTMENT*
chef's selection

DESSERT ASSORTMENT

yuzu tres leches, fruit tart, chocolate coconut mousse cake

VG: Vegan GF: Gluten Free

The Taste of Samba menu is served as a set experience; no substitutions are available.

*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. Please inform your server of any food allergies as not all ingredients are listed on menu.