

# SUSHISAMBA®

## RESTAURANT WEEK MENU

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

### OTSUMAMI

edamame, green bean tempura, shishito peppers

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### CRISPY YELLOWTAIL TAQUITOS\*

avocado, miso, spicy aji panca sauce, fresh lime

### JAPANESE A5 KOBE BEEF GYOZA\* 🐮

kabocha purée, sweet soy

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### PRIME NY STRIP ROBATA\* GF

farofa, farofa oil

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### TIGER MAKI

king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

### ASEVICHADO\*

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

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### WELCOME TO THE RAINFOREST

valrhona chocolate, creamy vanilla bean custard, strawberry mousse, vanilla bean ice cream, almond-chocolate soil

LAS VEGAS  
**Restaurant Week**  
— three square —

VG: Vegan GF: Gluten Free

\*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

Executive Chef: Joel Versola Corporate Chef: John Um

[www.sushisamba.com](http://www.sushisamba.com) | [@sushisambalasegas](https://www.instagram.com/sushisambalasegas)