SAMBAHOUR

MONDAY – THURSDAY | 5PM – 7PM

COCKTAIL PITCHERS

50

PASSIONFRUIT CAIPIRINHA
Cachaça, muddled fresh lime, shiso leaf cordial and passionfruit purée. Served over ice.

MARGARITA
Blanco tequila, agave, Naranja orange liqueur and lime juice, shaken and served over ice.

SAKE SPRITZ
St-Germain elderflower liqueur, sake, peach purée and lemon juice. Shaken and served over ice.

CLASSIC COCKTAILS

10

CAIPIRINHA
Cachaça, churned with lime and sugar. Served short over ice.

YUZU GIMLET
Gin and yuzu cordial, shaken ice-cold and served up.

MOJITO
White rum muddled with fresh mint lime and sugar. Served tall.

MARGARITA
Blanco tequila, agave, Naranja orange liqueur and lime juice, shaken and served short over ice

PICANTE MARGARITA
Reposado tequila, muddled red chilies and cilantro, agave, and fresh lime juice. Shaken and served short over ice.

OLD FASHIONED
Bourbon, sugar, and Angostura bitters. Stirred until icy cold and served short over an ice block.

APEROL SPRITZ
Aperol topped with Prosecco and club soda served over ice with an orange slice.

ESPRESSO MARTINI
Vodka, Kahlúa, and vanilla. Shaken with a shot of espresso and served up.

MOSCOW MULE
Vodka, lime juice, and spicy ginger beer, served short over ice.

MOCKTAIL

7

AGUA VERDE
Fresh cucumber juice, agave nectar, lime and sparkling water. Shaken and served long over ice.

WINE & SAKE

by the glass

9

RED | WHITE | SPARKLING | SAKE

BEER

7

ASAHI | SAPPORO LIGHT | ASAHI 0

SAMBAHOUR FOOD

OTSUMAMI V — 18
edamame, green bean tempura, plantain chips

EDAMAME VG GF — 8
sea salt, lime

GREEN BEAN TEMPURA V — 13
black truffle aioli

PLANTAIN CHIPS VG GF — 7
aji amarillo

PÃO DE QUEIJO GF (5 pcs) — 12
truffle honey butter

CRISPY YELLOWTAIL TAQUITO* (2 piece minimum) — 10/each
avocado, miso, spicy aji panca sauce

WAGYU SLIDERS* — 13
sharp white cheddar, sherry caramelized onions, crispy shallots, mayo, sweet & spicy ketchup

JAPANESE A5 KOBE GYOZA* (3 pcs) — 15
kabocha pureé, sweet soy

SALMON SEVICHE* GF — 18
seaweed, sesame, macadamia, sweet potato chips, tamarind ponzu

CLASSICO SEVICHE* GF — 19
white fish, sweet potato, cancha, plantain chips, coconut leche de tigre

YELLOWTAIL TIRADITO* (3 pcs) 15
jalapeño and lemongrass

SALMON TIRADITO* GF (3 pcs) 15
kinkan honey, garlic ponzu, garlic chip

CLASSIC ROLLS

SALMON AVOCADO* GF 10

SPICY TUNA* GF 12

SHRIMP TEMPURA 9

SAMBA ROLLS

SASA HANDROLL 10
shrimp tempura, quinoa, shishito, cilantro, red onion, spicy mayo

AMAZONIA VG 12
collard greens, portobello mushroom, takuwan, cucumber, avocado wasabi-onion soy

SAMBA SUSHI* (5 pcs) 28
chef's nigiri assortment

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