Festive
TASTE OF SAMBA

Elevate your holiday traditions with our seasonal **Taste of Samba** menu,
featuring a decadent selection of **truffle-inspired** dishes.

5-courses | $175 per person | 2-person minimum

EDAMAME VG GF
sea salt, lime

PÃO DE QUEIJO GF
brazilian cheese bread,
honey truffle butter

A5 KOBE CROQUETTE
parmesan, squid ink panko, truffle aioli

TORO TIRADITO*
yuzu dressing, pickled wasabi, black truffle

YELLOWTAIL TOSTADA*
pickled onion, kizami wasabi avocado,
purple olive aioli, truffle agave soy

RIBEYE TOBANYAKI* GF
seasonal vegetables,
sweet sesame soy, truffle

WHOLE LOBSTER
truffle butter, mixed greens,
calamansi dressing

STEAMED JAPANESE RICE VG GF

KAGOSHIMA WAGYU ISHIYAKI*
hot stone, dipping sauces
supplement +$45 per oz, 2 oz minimum per person

SAMBAZONIA MAKI*
truffle, tuna, salmon, yellowtail, white fish,
shrimp, avocado, nikkei aji dressing,
hatcho miso, shiso oil

PREMIUM NIGIRI ASSORTMENT*
chef's selection

TRUFFLE FOREST
hazelnut chocolate mousse, green tea pistachio sponge, cherry sorbet,
chocolate yule log

VG: Vegan GF: Gluten Free

All items above are included and may not be combined or substituted with other menus.

*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