

SAMBA HOUR

SUNDAY - FRIDAY

3 PM - 6 PM

SAMBA KITCHEN

EDAMAME ^{VG, GF} signature or spicy	7
PLANTAIN CHIPS aji amarillo	7
OTSUMAMI assortment of edamame, green bean tempura, shishito	19
BABY GEM LETTUCE ^{VG, GF} basil miso, pistachio	7
JAPANESE A5 KOBE BEEF GYOZA* 🍖 kabocha purée, sweet soy	15
CRISPY YELLOWTAIL TAQUITOS* min 2 per order avocado and miso	9/each
SALT & PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu	12
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	11
SAKE STEAMED CLAMS yuzu kosho garlic butter	10
KOBE SLIDER* 🍖 sweet plantain, lettuce, tomato, aji panca ketchup	8

RAW

YELLOWTAIL TIRADITO* jalapeño and lemongrass	9
SALMON TIRADITO* kinkan honey, garlic ponzu, garlic chip	9

SUSHI

AMAZÔNIA ^{VG} collard greens, portobello mushroom takuwan, cucumber, avocado, wasabi-onion soy	10
SHRIMP TEMPURA	9
SPICY TUNA* ^{GF}	11
EEL CUCUMBER	11
SALMON AVOCADO* ^{GF}	10

DESSERT

CHURROS mango passion fruit sauce, peruvian dark chocolate	8
MOCHI soft japanese rice cake filled with ice cream served with white chocolate ganache	4

COCKTAILS

MOJITO White rum, fresh mint and lime muddled with sugar. Served tall.	9
LYCHEE COOLER Vodka, elderflower cordial and vanilla, shaken hard with coconut milk and lychee water. Served long	14
SHISHITO PEPPER CAIPIRINHA Cachaça, muddled limes, churned with shishito peppers and sugar. Served short over ice.	12

WINE

PROSECCO Benvolio, Friuli Venezia Giulia	9
CHARDONNAY Canyon Road, California	8
CABERNET Canyon Road, California	8

SAKE

SÔTÔ – JUMAI (GLUTEN FREE) ISHIKAWA Hint of honeydew, apple, soft and light on the palate	8
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BEER

KIRIN light, lager	7
CRISTAL Peruvian lager	7

*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.

Executive Chef Joel Versola

Corporate Chef John Um

VG: Vegan GF: Gluten Free

 **SUSHISAMBA** is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries.