

SUSHISAMBA®

SAKURA MENU

APERITIVOS

EDAMAME ^{GF, VG}
sea salt and lime

SMALL PLATES

JAPANESE A5 KOBE GYOZA* 🐮
kabocha puree, sweet soy

CRISPY YELLOWTAIL TAQUITOS*
served with spicy aji panca sauce, fresh lime

ROBATA

SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

CHURRASCO RIO GRANDE* ^{GF}
ribeye, chorizo, wagyu picanha
served with black beans, collard greens, farofa and
SUSHISAMBA® dipping sauces

SAMBA ROLLS

NEO TOKYO*
bigeye tuna, tempura flake, aji panca

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

SALMON AVOCADO ROLL* ^{GF}

KING CRAB CALIFORNIA ROLL ^{GF}

DESSERT

MOCHI
soft japanese rice cakes filled with ice cream,
white chocolate ganache

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