

SUSHISAMBA®

SAMURAI MENU

APERITIVOS

OTSUMAMI

assortment of edamame, green bean tempura, shishito

SMALL PLATES

JAPANESE A5 KOBE GYOZA* 🐮

kabocha puree, sweet soy

ROCK SHRIMP TEMPURA

snap pea julienne, spicy mayonnaise, green pea, black truffle dressing

ROBATA

ORGANIC CHICKEN ANTICUCHOS

aji amarillo, peruvian corn

JAPANESE A5 KAGOSHIMA WAGYU ISHIYAKI* 🐮

cooked on hot stone, served with **SUSHISAMBA®** dipping sauces

SAMBA ROLLS

ASEVICHADO*

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

TIGER MAKI

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

SPICY TUNA ROLL * GF

SALMON AVOCADO 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

Executive Chef Joel Versola

Corporate Chef John Um

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