

# CANAPÉ MENU

## HOT

JAPANESE A5 KOBE BEEF GYOZA* 🐮 kabocha puree, sweet soy	6
CHICKEN TEMPURA BITES sweet chili sauce	5
PERUVIAN BAY SCALLOP garlic butter, manchego cheese	8
KOBE SLIDERS* 🐮 sweet plantain, lettuce, tomato, aji panca ketchup	8
SOFT SHELL CRAB STEAMED BUN cabbage slaw, spicy mayo	12
PORK BELLY STEAMED BUN cabbage slaw, smoked chipotle mayo	10
JAPANESE CHICKEN MEATBALLS robata grilled chicken, spicy yakitori	4
HONEY CRAB KATSU nori aioli	9
ARROZ CHAUFA <sup>V, GF</sup> mushroom assortment, truffle	6
PAO DE QUEIJO <sup>GF</sup> brazilian cheese bread, honey truffle butter	2
EGGPLANT <sup>VG</sup> mustard miso	2
<b>ANTICUCHOS</b> peruvian skewers	
CHILEAN SEA BASS <sup>GF</sup> miso	7
RIBEYE* <sup>GF</sup> aji panca	7

## COLD

YELLOWTAIL TOSTADA* avocado, miso	6
SALMON SEVICHE* tamarind ponzu, sesame, seaweed, macadamia	7
SALMON TIRADITO* kinkan honey, garlic ponzu, garlic chip	6
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive	7
TORO TIRADITO* <sup>GF</sup> yuzu dressing, pickled wasabi, black truffle	12
YELLOWTAIL TIRADITO* jalapeño and lemongrass	7
MAINE LOBSTER TOSTADA frisée, lemongrass, yuzu crème	10
BABY GEM LETTUCE <sup>V, GF</sup> basil miso, pistachio	3.5
HERITAGE TOMATO SALAD <sup>V, GF</sup> pomegranate molasses, pickled onion, mint	3.5
HEARTS OF PALM SEVICHE <sup>V, GF</sup> purple endive, coconut wasabi dressing	6

## CHEF STATIONS

<b>ICE BAR</b> <i>ice sculpture additional charge</i>	
SHRIMP COCKTAIL <sup>GF</sup> lemon, cocktail sauce	8/each
LOBSTER <sup>GF</sup> lemon, cocktail sauce,	29/half shell
OYSTER* <sup>GF</sup> apple ginger mignonette royal osetra caviar supplement (+19 each oyster)	6/each
<b>MEAT CARVING STATION*</b> prime rib, served with rice, black beans, collard greens and <b>SUSHISAMBA</b> dipping sauces	36 per guest
<b>TAQUITO STATION*</b> choice of yellowtail, tuna, salmon, and veggie king crab (+19/each) A5 kobe 🐮 (+19/each)	35 per guest

## SWEETS


CITRUS BRÛLÉE <sup>VG, GF</sup> passionfruit custard, pomegranate foam, lime-pomegranate sorbet	4.5
ROLLO DE CAFE coffee roll cake, jivara milk-chocolate, coffee mousse	4.5
BRIGADEIRO TRIO brazilian nuts & pecans, coconut flakes, sprinkles	4
CHOCOLATE CREAM PUFF chocolate mousse	3
STRAWBERRY CREAM PUFF strawberry mousse	3
YUZU CHEESECAKE vanilla whipped cream, coconut chips, graham crumble	4

## SUSHI

<b>SAMBA ROLLS</b>	
SAMBA VEGAS* crispy rice, toro, yuzu tobiko, smoked chipotle mayo, balsamic soy reduction	42
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	29
NEO TOKYO* bigeye tuna, tempura flake, aji panca	23
TIGER MAKI king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	26
AMAZONIA <sup>VG</sup> collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy	15
<b>TEMARI SUSHI</b>	
TUNA* yuzu powder, wasabi onion soy	9
YELLOWTAIL* avocado salsa	8
SALMON* yukari, yuzu miso	8
A5 KOBE* 🐮 pineapple infused japanese sweet potato mash, black garlic	19

## SUSHI ROLLS

CALIFORNIA KING CRAB <sup>GF</sup>	19	YELLOWTAIL JALAPENO* <sup>GF</sup>	15
TUNA* <sup>GF</sup>	15	SALMON AVOCADO* <sup>GF</sup>	14
SPICY TUNA* <sup>GF</sup>	16	CUCUMBER <sup>GF, VG</sup>	6
YELLOWTAIL SCALLION* <sup>GF</sup>	15	AVOCADO <sup>GF, VG</sup>	6

  
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.  
For more information visit: [www.sushisamba.com](http://www.sushisamba.com)

VG: Vegan GF: Gluten Free

Executive Chef Joel Versola

Corporate Chef John Um

\*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. Tax and gratuity is additional. 18% gratuity will be added to parties of 8 or more

\*please note chef station pricing is based on a 2-hour event