

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 ^{V, GF} mushroom assortment, fresh truffle	6
EGGPLANT ^{VG} mustard miso	2
ANTICUCHOS peruvian skewers	
CHILLEAN SEA BASS ^{GF} miso	7
RIBEYE* ^{GF} aji panca	6
PORK BELLY butterscotch miso	4.5

COLD

YELLOWTAIL TOSTADA* avocado, miso	6
SALMON SEVICHE* tamarind ponzu, sesame, seaweed, macadamia	7
SALMON TIRADITO* kinkan honey, garlic ponzu, garlic chip	5.5
TORO TIRADITO* ^{GF} yuzu dressing, pickled wasabi, black truffle	12
YELLOWTAIL TIRADITO* jalapeño and lemongrass	6.5
MAINE LOBSTER TOSTADA frisée, lemongrass, yuzu crème	9
A5 JAPANESE KOBE TARTARE* 🐮 sweet and spicy miso, capers, plantain chip	20
BABY GEM LETTUCE ^{V, GF} basil miso, pistachio	3.5
HERITAGE TOMATO SALAD ^{V, GF} pomegranate molasses, pickled onion, mint	3.5
HEARTS OF PALM SEVICHE ^{V, GF} purple endive, coconut wasabi dressing	6

CHEF STATIONS

ICE BAR <i>ice sculpture additional charge</i>	
SHRIMP COCKTAIL ^{GF} lemon, cocktail sauce	8/each
LOBSTER ^{GF} lemon, cocktail sauce,	28/half shell
OYSTER* ^{GF} apple ginger mignonette royal osetra caviar supplement (+19 each oyster)	6/each

MEAT CARVING STATION* prime rib, served with rice, black beans, collard greens and SUSHISAMBA dipping sauces	32 per guest
TEMAKI STATION* served with vegetables and SUSHISAMBA sauces choice of tuna, salmon, yellowtail and shrimp	37 per guest
TAQUITO STATION* choice of yellowtail, tuna, salmon, and veggie king crab (+19/each) A5 kobe 🐮 (+19/each)	34 per guest

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

SWEETS

SATA ANDAGI dulce de leche japanese doughnuts, red fruit coulis	4.5
CHURROS passion fruit sauce, peruvian dark chocolate	3
CITRUS BRÛLÉE ^{VG, GF} 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

SAMBA ROLLS	
SAMBA VEGAS* crispy rice, toro, yuzu tobiko, smoked chipotle mayo, balsamic soy reduction	40
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	28
NEO TOKYO* bigeye tuna, tempura flake, aji panca	23
TIGER MAKI king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	26
AMAZONIA ^{VG} collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy	15
TEMARI SUSHI	
TUNA* yuzu powder, wasabi onion soy	8
YELLOWTAIL* avocado salsa	8
SALMON* yukari, yuzu miso	7
A5 KOBE* 🐮 pineapple infused japanese sweet potato mash, black garlic	19

SUSHI ROLLS	
CALIFORNIA KING CRAB ^{GF} 19	SHRIMP TEMPURA 10
TUNA* ^{GF} 14	SALMON AVOCADO* ^{GF} 13
SPICY TUNA* ^{GF} 15	CUCUMBER ^{GF, VG} 6
YELLOWTAIL SCALLION* ^{GF} 14	AVOCADO ^{GF, VG} 6
YELLOWTAIL JALAPENO* ^{GF} 14	

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

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.