

APERITIVOS

EDAMAME sea salt, lime ^{VG GF}	9
GREEN BEAN TEMPURA black truffle aioli	13
MISO SOUP cilantro and tofu ^{GF}	6
SHISHITO grilled spicy pepper, sea salt, lime ^{VG GF}	12
PLANTAIN CHIPS aji amarillo	8

SMALL PLATES

SEAWEED SALAD hijiki, goma wakame, goma dressing ^{GF, VG}	16
CRISPY TAQUITOS minimum 2 per order served with spicy aji panca sauce, fresh lime	
YELLOWTAIL* avocado and miso	12/each
JAPANESE KOBE truffled tofu crema, shichimi ponzu, micro celery	19/each
SALT AND PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu	19
MUSHROOM TOBANYAKI* poached organic egg, assorted mushrooms, yuzu soy, garlic chip	20
JAPANESE A5 KOBE BEEF GYOZA* kabocha puree, sweet soy	30
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	22
ASSORTED VEGETABLE TEMPURA peruvian pepper and soy dipping sauce	13
SAKE STEAMED CLAMS yuzu kosho garlic butter	22
BABY GEM LETTUCE basil miso, pistachio ^{VG GF}	12
HERITAGE TOMATO SALAD pomegranate molasses, pickled onion, mint ^{VG GF}	14

RAW

OYSTERS* west coast, half -dozen minimum ^{GF}	6/each
SASHIMI SEVICHE	
YELLOWTAIL* ginger garlic soy ^{GF}	23
SALMON* tamarind ponzu, sesame, seaweed, macadamia	21
TUNA* pomegranate leche de tigre, cancha, wasabi peas	23
SASHIMI TIRADITO	
YELLOWTAIL* jalapeño and lemongrass	22
KANPACHI* yuzu, sea salt, white truffle oil, chive, garlic ^{GF}	23
SALMON* kinkan honey, garlic ponzu, garlic chip	20
TORO* yuzu dressing, pickled wasabi, black truffle	42

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

MENU

ALASKAN KING CRAB SEVICHE 34 passion fruit leche de tigre ^{GF}
A5 KOBE ANTICUCHOS* 70 sweet chestnut, salsa criolla ^{GF}
WHOLE RED SNAPPER TEMPURA 62 butter miso, sweet chili sauce

PLATTERS

ROBATA ANTICUCHO PLATTER* 320 kobe, sea bass, ribeye, chicken, pork belly, corn
ULTIMATE SUSHI & SASHIMI PLATTER* 350 chef's selection
ULTIMATE F1 SASHIMI PLATTER* 280 chef's selection
CHEF SASHIMI ASSORTMENT* 75 14pcs
ABURI NIGIRI ASSORTMENT* 45 7pcs

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS skewers served over peruvian corn	
ORGANIC CHICKEN aji amarillo ^{GF}	12
RIBEYE* aji panca ^{GF}	25
SEA BASS miso ^{GF}	28
PORK BELLY ANTICUCHOS butterscotch miso	20

FISH AND SEAFOOD

HAMACHI KAMA key lime and su-shoyu ^{GF}	20
PRAWN garlic butter, passion fruit	36

MEAT

LAMB CHOP* red miso and lime	22
PORK RIBS charred pineapple salsa, soy glaze	25
HANGER STEAK* heirloom tomato chimichurri ^{GF}	28

JAPANESE WAGYU

KOBE ISHIYAKI* 68/oz (3oz min)
hot stone, dipping sauces
presented with the Kobe certificate of authenticity

KAGOSHIMA ISHIYAKI* 42/oz (5oz min)
hot stone, dipping sauces

Executive Chef Joel Versola Corporate Chef John Um

LARGE PLATES

CHICKEN TERIYAKI ~ SAMBA STYLE organic chicken, aji amarillo, purple potato mash, crispy onion	33
MOQUECA MISTA shrimp, squid, sea bass, mussels, clams with coconut milk, dendê oil and chimichurri rice ^{GF}	48
CHURRASCO RIO GRANDE* ribeye, chorizo, wagyu picanha served with black beans, collard greens, farofa and SUSHISAMBA® dipping sauces ^{GF}	75
PRIME BONE-IN RIBEYE (16oz)* cachaça pepper sauce, bone marrow stuffing	78
ARROZ CHAUFA	
MUSHROOM black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa, black beans ^{VG GF}	36
SEAFOOD MIXTO lobster, alaskan king crab, peruvian bay scallop, mussel, shrimp, clam, saffron, salsa criolla ^{GF}	64

SAMBA ROLLS

SAMBA VEGAS* crispy rice, toro, yuzu tobiko, avocado, 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
TIGER MAKI king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	26
NEO TOKYO* bigeye tuna, tempura flake, aji panca	23
AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy ^{VG}	15
EL TOPO®* salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise, fresh melted mozzarella, eel sauce	22
SASA HANDROLL shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion	12

NIGIRI & SASHIMI

price per piece

AKAMI (tuna)*	7	YUZU TOBIKO*	6
KANPACHI (amberjack)*	7	EBI (shrimp)	5
TAKO (octopus) ^{GF}	5	HAMACHI (yellowtail)*	6
SAKE (salmon)*	6	HOTATE (scallop)*	7
HIRAME (fluke)*	7	KANI (king crab) ^{GF}	13
MADAI (japanese snapper)*	7	IKURA (salmon roe)* ^{GF}	9
TAMAGO (egg omelet) ^{GF}	4	SABA (mackerel)*	5
UNI (sea urchin)* ^{GF}	MP	UNAGI (freshwater eel)	9
IBURI SAKE (smoked salmon)*	7		

SUPREME KOBE NIGIRI* ^{GF} 19/each
pineapple infused mashed japanese sweet potato, black garlic
minimum 2 per order

*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.