

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

SEAWEEED 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

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
WHOLE FISH citrus salt ^{GF}	MP
MEAT	
LAMB CHOP* red miso and lime	22
PORK RIBS charred pineapple salsa, soy glaze	25
HANGER STEAK* heirloom tomato chimichurri ^{GF}	28
VEGETABLES	
ASPARAGUS ^{VG}	10
EGGPLANT ^{VG}	10

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

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
TONKOTSU RAMEN berkshire pork belly, sweet tamago, bamboo shoot, bean sprout, scallion	28
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

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. Please inform your server of any food allergies as not all ingredients are listed on menu.

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

CLASSIC ROLLS & HAND ROLLS

EEL CUCUMBER	15	CALIFORNIA king crab ^{GF}	19	YELLOWTAIL JALAPEÑO* ^{GF}	14
SALMON SKIN ^{GF}	11	TUNA* ^{GF}	14	AVOCADO ^{VG GF}	6
SALMON AVOCADO* ^{GF}	13	SPICY TUNA* ^{GF}	15	SHRIMP TEMPURA	10
CUCUMBER ^{VG GF}	6	YELLOWTAIL SCALLION* ^{GF}	14		

CHEF'S INSPIRATION

SAMBA SUSHI* 7 pieces nigiri	39
SAMBA SASHIMI* 9 pieces, 3 selections	45
SAMBA SASHIMI* 15 pieces, 5 selections	62
SAMBA VEGAN SUSHI ASSORTMENT amazonia roll & 3pc veggie nigiri ^{VG}	21
SAMBA ULTIMATE SASHIMI*	250
ROYAL OSETRA CAVIAR* 20g	200
served with plantain chips	

SIDES

PERUVIAN CORN ^{GF}	10	PURPLE POTATO MASH ^{GF}	8
COCONUT RICE ^{VG GF}	8	STEAMED JAPANESE RICE ^{VG GF}	7
FRESH GRATED WASABI ^{VG GF}	9	KIZAMI WASABI ^{VG}	4

 **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

A discretionary 20% gratuity will be applied to parties of eight or more.