

SAMBA HOUR

SUNDAY - FRIDAY

3PM - 6PM

SAMBA KITCHEN

EDAMAME ^{VG, GF} signature or spicy	7
PLANTAIN CHIPS aji amarillo	7
PAO DE QUEIJO ^{GF} brazilian cheese bread, honey truffle butter	10
OTSUMAMI assortment of edamame, green bean tempura, shishito	19
BABY GEM LETTUCE ^{VG, GF} basil miso, pistachio	7
JAPANESE A5 KOBE BEEF GYOZA*  kabocha purée, sweet soy	15
CRISPY YELLOWTAIL TAQUITOS* min 2 per order avocado and miso	9/each
ASSORTED VEGETABLE TEMPURA peruvian pepper and soy dipping sauce	11
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	12
SAKE STEAMED CLAMS yuzu kosho garlic butter	11
KOBE SLIDER*  sweet plantain, lettuce, tomato, aji panca ketchup	8

RAW

YELLOWTAIL TIRADITO* jalapeño and lemongrass	10
SALMON TIRADITO* kinkan honey, garlic ponzu, garlic chip	10

SUSHI

AMAZÔNIA ^{VG} collard greens, portobello mushroom takuwan, cucumber, avocado, wasabi-onion soy	10
SHRIMP TEMPURA	9
SPICY TUNA* ^{GF}	12
SALMON AVOCADO* ^{GF}	11

DESSERT

CHOCOLATE BANANA CAKE maple butter, plantain chip, vanilla rum ice cream	11
HOUSEMADE ICE CREAM AND SORBET ask your server for today's selection	7

COCKTAILS

MOJITO White rum, fresh mint and lime muddled with sugar. Served tall.	10
LYCHEE COOLER Vodka, elderflower cordial and vanilla, shaken hard with coconut milk and lychee water. Served long	14
SHISHITO PEPPER CAIPIRINHA Cachaça, muddled limes, churned with shishito peppers and sugar. Served short over ice.	12

WINE

PROSECCO Benvolio, Friuli Venezia Giulia	10
CHARDONNAY Canyon Road, California	8
CABERNET Canyon Road, California	8

SAKE

SÔTÔ – JUNMAI ISHIKAWA Hint of honeydew, apple, soft and light on the palate	8
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BEER

ASAHI Japan	8
LAGUNITAS IPA California	8
TOPO CHICO SELTZER strawberry guava, Mexico	8


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.

*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.

Executive Chef Joel Versola Corporate Chef John Um

VG: Vegan GF: Gluten Free

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