

# SUSHISAMBA®

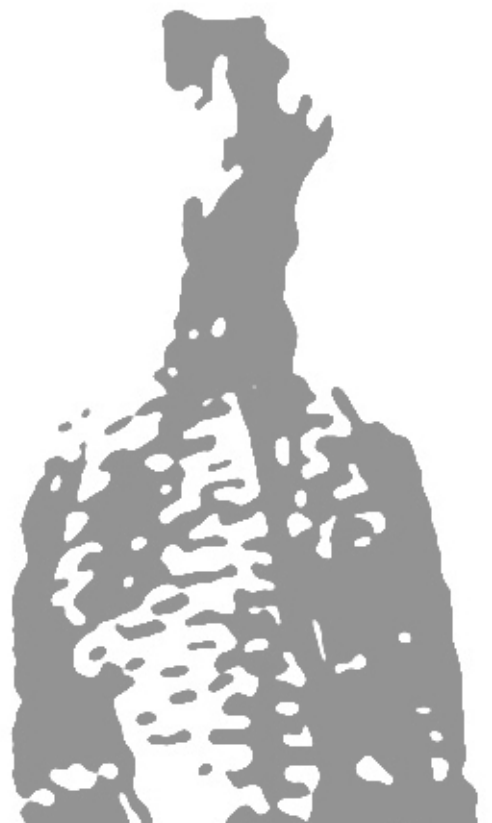
Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design.

**SUSHISAMBA** is born of the energy and spirit of these three distinct cultures; a tri-cultural coalition that took root in the early 20th century. Thousands of Japanese emigrants traveled to South America's fertile soil to cultivate coffee plantations and find their fortune. In bustling cities like Callao and Lima in Peru, and São Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished. This cultural phenomenon launched a culinary coup. Hearty moquecas and colorful seviches found a place at the table alongside simple miso soup and tender sashimi.

**SUSHISAMBA** serves these traditional dishes, plus more inventive fare, including Sashimi Seviche and our Crispy Yellowtail Taquitos. Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique.

From the Carnaval-inspired colors and the samba beats to the centerpiece sushi and seviche bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!



aperitivos

<b>Sawagani</b>	flash fried japanese river crabs	12.00
<b>Edamame</b>	organic soybeans, sea salt lime	6.00
<b>Green Bean Tempura</b>	black truffle aioli	8.00
<b>Shishito</b>	grilled spicy pepper, sea salt, lemon	8.00
<b>Otsumami</b>	assortment of edamame, green bean tempura, shishito	16.00

small plates

<b>Field Green Salad</b>	organic greens, radish, beet, carrot-ginger dressing	9.00
<b>Seaweed Salad</b>	hijiki, aka-tosaka, goma wakame, wakame, tomato caviar, lemon	11.00
<b>Tuna Tataki*</b>	white asparagus, fresh heart of palm, avocado, tatsoi, crispy garlic citrus soy	15.00
<b>Seared Wagyu Beef*</b>	ponzu geleé, warm honshimeji mushroom, truffled tofu crema	18.00
<b>Salt and Pepper Squid</b>	dry miso, shichimi, sea salt, crispy garlic, smoked soy	14.00
<b>Mushroom Toban-Yaki</b>	wild mushroom, charred green onion, garlic chip	15.00
<b>Berkshire Pork Gyoza</b>	kabocha pumpkin purée and su-shoyu dipping sauce	14.00
<b>Rock Shrimp Tempura</b>	golden pea shoot, snap pea julienne, spicy mayo, black truffle vinaigrette	18.00
<b>Crispy Taquitos*</b>	served with spicy aji panca sauce and fresh lime (minimum 2 per order)	
<b>Yellowtail</b>	shiso, avocado, roasted corn miso	6.00ea
<b>Maine Lobster</b>	lemongrass, frisée, hearts of palm	8.00ea

soups and noodles

<b>Miso Soup</b>	cilantro and tofu	6.00
<b>Wild Mushroom Red Miso</b>	hand picked organic mushrooms, wakame, white truffle oil	9.00
<b>Berkshire Porkbelly Ramen</b>	spicy lemongrass broth, bok choy, bean sprout, cilantro, cancha	18.00

seviches and tiraditos\*

<b>sashimi seviche</b>			<b>sashimi tiradito</b>	
<b>Yellowtail</b>	ginger, garlic, soy	14.00	<b>Yellowtail</b>	jalapeño and lemongrass 14.00
<b>Salmon</b>	asparagus, red radish, pineapple, lime	13.00	<b>Kanpachi</b>	yuzu, sea salt, black truffle oil 17.00
<b>Tuna</b>	grapefruit juice, jalapeño, almond	14.00	<b>Tuna</b>	granny smith apple, serrano, lime 14.00
<b>Jumbo Shrimp</b>	passion fruit, cucumber, cilantro	15.00	<b>Salmon</b>	orange and mustard miso 12.00
<b>Lobster</b>	mango, red bell pepper, heart of palm	MP		
	<b>assortment of four</b>	<b>35.00</b>		

robata

meats		fish and seafood	
<b>Filet Mignon</b>	grilled scallion 19.00	<b>Spiny Lobster</b>	spicy ikura vinaigrette 25.00
<b>Duck Breast</b>	sancho pepper vinaigrette 15.00	<b>Peruvian Bay Scallops</b>	butter, citrus soy, radish 13.00
<b>Berkshire Pork Belly</b>	butterscotch miso 10.00	<b>Whole Squid</b>	lemon aioli 9.00
<b>Lamb Chop</b>	red miso and yuzu 14.00	<b>Hamachi Kama</b>	key lime and su-shoyu 12.00
anticuchos		organic vegetables	
two skewers served with peruvian corn		served with hijiki seaweed salad	
<b>Organic Chicken and Smoked Teriyaki</b>	9.00	<b>Jumbo Asparagus</b>	9.00
<b>Beef Tenderloin and Aji Panca</b>	11.00	<b>Shiitake</b>	7.00
<b>Sepia with Spicy Shichimi and Lemon</b>	11.00	<b>Baby Corn</b>	9.00
<b>Sea Bass and Miso</b>	16.00	<b>Cherry Tomatoes</b>	5.00
<b>Eggplant and Mustard Miso</b>	9.00		

SUSHISAMBA® is proud to feature Fiji as our bottled still

## tempura

<b>Tiger Shrimp</b>	13.00	<b>Seasonal Vegetables</b>	10.00
<b>Japanese Vegetables</b>	10.00	<b>Hand Picked Wild Mushrooms</b>	11.00
<b>Agedashi Tofu</b>	8.00	<b>Tiger Shrimp and Japanese Vegetables</b>	14.00

all served with **SUSHISAMBA®** dipping sauces

■ ■ ■ large plates ■ ■ ■

<b>Miso-Marinated Chilean Sea Bass</b>	roasted organic vegetables and oshinko	29.00
<b>Chicken Teriyaki ~ Samba Style</b>	organic chicken, aji amarillo, purple potato mash, crispy onion	25.00
<b>Moqueca Mista</b>	shrimp, squid, sea bass and crayfish with coconut milk, roasted cashew, dendê oil, chimichurri rice	29.00
<b>Rock Fish a la Plancha</b>	charred asparagus, grapefruit, tomato caviar, toza-su sauce	28.00

■■■ churrasco ■■■

<b>Rio Grande</b>	<b>three meats</b>	39.00	<b>five meats</b>	46.00	
grilled hanger steak, ribeye, pork tenderloin, chorizo, lingüiça with malagueta pepper oil and chimichurri					
<b>Bone in Ribeye</b>	20 oz	55.00	<b>Dry Aged NY Strip</b>	16 oz	42.00

served with a brazilian side of white rice, black beans, collard greens, farofa  
all served with **SUSHISAMBA®** steak dipping sauces

wagyu beef A5\*

grade A5		30.00 oz
<b>Robata Yaki</b>	dipping sauces and vegetables	2oz min
<b>Toban Yaki</b>	organic mushroom, charred green onion, garlic chips	2oz min
<b>Ishi Yaki</b>	hot stone, dipping sauces, vegetables	5oz min
<b>Kushi Yaki</b>	skewer dipping sauces and peruvian corn	2oz min
<b>Sushi or Sashimi</b>	per piece	12.00

sides

<b>Peruvian Corn</b>	6.00
<b>Coconut Rice</b>	5.00
<b>Sweet Plantain</b>	5.00
<b>Purple Potato Mash</b>	5.00
<b>Huancaina Fries</b>	5.00
<b>Black Beans</b>	4.00
<b>Roasted Seasonal Vegetables</b>	7.00
<b>Quinotto</b>	11.00
<b>Collard Greens</b>	5.00
<b>Steamed Japanese Rice</b>	5.00
<b>Charred Asparagus</b>	8.00

# samba rolls

<b>Samba strip</b>	maine lobster, mango, tomato, chive, crispy rice, soy paper, peanut curry	19.00
<b>Neo Tokyo*</b>	bigeye tuna, tempura flake, aji panca	15.00
<b>Yamato*</b>	tuna, foie gras, osetra caviar, gold leaf	19.00
<b>Maya</b>	shrimp, avocado, tomato, tomatillo salsa	11.00
<b>BoBo Brazil*</b>	seared wagyu beef, avocado, kaiware, shiso, red onion, chimichurri	17.00
<b>Green Envy*</b>	wasabi pea crust, tuna, salmon, asparagus, aji amarillo-key lime mayo	13.00
<b>Carnaval*</b>	shrimp, avocado, yellowtail tartar, crispy rice paper	15.00
<b>Pacific</b>	king crab, avocado, asian pear, soy paper, wasabi-avocado crema	16.00
<b>Veggie Kun</b>	avocado, tomato, arugula, oshinko, yamagobo, wasabi nori flake, tofu miso	10.00
<b>El Topo®</b>	salmon, jalapeño, shiso leaf, fresh melted mozzarella, crispy onion	14.00
<b>Rainbow Dragon</b>	freshwater eel, red bell pepper, cucumber, mango, avocado	15.00

20% gratuity added to parties of six or more

\*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.

sushi and sashimi

tuna\*

Akami tuna 4.50

yellowtail\*

Kanpachi amberjack 6.00

Hamachi yellowtail 4.50

salmon\*

Iburi Sake smoked salmon 4.00

Sake salmon 3.50

whitefish\*

Hirame fluke 3.50

Madai japanese snapper 5.50

mackerel\*

Sawara spanish mackerel 3.00

Saba mackerel 3.00

eel

Unagi fresh water eel 4.00

Anago smoked sea eel 4.00

shellfish

Ebi shrimp 4.00

Ika\* squid 3.00

Tako\* octopus 3.50

Hotate\* scallop 4.00

Kani king crab 7.00

caviar and egg

Ikura\* salmon roe 4.50

Tobiko\* flying fish roe 3.00

Tamago egg omelet 2.75

Uni\* sea urchin 5.50

Udama\* quail egg 2.00

Freshly Grated Wasabi 2.00

assortments\*

(chef’s inspiration)

Samba Sushi 24.00

Samba Sashimi 29.00

Samba Sushi and Sashimi 30.00

rolls, inside-out or hand

California 14.00

Tuna\* 7.00

Spicy Tuna\* 7.75

Eel Cucumber 6.00

Eel Avocado 6.50

Yellowtail Scallion\* 7.00

Yellowtail Jalapeño\* 7.00

Spicy Yellowtail\* 7.50

Shrimp Tempura 7.50

Salmon Avocado\* 6.00

Umeshiso 4.00

Cucumber 4.00

Avocado 4.00

Natto 4.00

Futomaki\* 12.00

kimono maki\*

chef’s choice of hand rolls wrapped in multi-colored soy paper

Three Rolls 17.00

Five Rolls 28.00

raw bar

Alaskan king crab leg 25.00

Half Maine Lobster MP

Jumbo Shrimp 7.00

Little Neck Clam\* 2.50

oysters\*

Malpeque east coast 3.50

Blue Point east coast 3.00

Kumamoto west coast 4.00

ask your server about the daily oyster special MP

the bahia

2 shrimp, 2 oysters, 2 clams,  
1 sevice 35.00

the chimaca

4 oysters, 4 clams, 4 shrimp,  
2 sevice 55.00

the okinawa

oyster shooter, clams, shrimp,  
sashimi 80.00

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Bluefin Tuna is an endangered species. SUSHISAMBA® supports the growing movement to protect the Bluefin Tuna. We have voluntarily removed Bluefin Tuna from all our menus nationwide. Join us and the NO BLUE campaign, visit [www.sushisamba.com](http://www.sushisamba.com).

