

GLUTEN CONSCIOUS

APERITIVOS

EDAMAME sea salt and lime	8
SHISHITO grilled spicy pepper, sea salt, lemon	10
MISO SOUP cilantro and tofu	6

SMALL PLATES

SALT AND PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu	18
SEAWEED SALAD hijiki, aka-tosaka, goma wakame, tomato caviar, lemon	14
COCO MUSHROOM TOBANYAKI assorted mushrooms	19
LETTUCE WRAPS minimum 2 per order	
YELLOWTAIL* ginger-garlic tamari	8/each

RAW

SASHIMI SEVICHE	
JUMBO SHRIMP passion fruit, cucumber, cilantro	17
SASHIMI TIRADITO	
KANPACHI* yuzu, sea salt, black truffle oil	21
TUNA* granny smith apple, serrano, lime	19

SIDES

PERUVIAN CORN	8
COCONUT RICE	8
PURPLE POTATO MASH	8
COLLARD GREENS	7
STEAMED JAPANESE RICE	8

ROBATA

BERKSHIRE PORK BELLY butterscotch miso	12
WHOLE SQUID lemon aioli	22
HAMACHI KAMA key lime, tamari soy	16
ORGANIC CHICKEN ANTICUCHO aji amarillo	12
SEA BASS ANTICUCHO miso	24
ASPARAGUS	9

anticuchos served with peruvian corn

JAPANESE WAGYU

GRADE A5 38/oz

ROBATA YAKI* dipping sauces	2oz min
ISHIYAKI* hot stone, dipping sauces	5oz min

LARGE PLATES

MOQUECA MISTA shrimp, squid, sea bass, mussels, and clams, 39 with coconut milk dendé oil, and chimichurri rice	
CHURRASCO RIO GRANDE* ribeye, chorizo, wagyu picanha served with black beans, collard greens, farofa and SUSHISAMBA® dipping sauces	65

DESSERT

TAPIOCA CON LECHE coconut-infused tapioca, citrus crèmeux, toasted coconut wafer, pineapple confit	12
MOCHI soft japanese rice cake filled with ice cream	10
ASSORTED HOUSEMADE ICE CREAM AND SORBETS	8

SAMBA ROLLS

SAMBA STRIP maine lobster, mango, avocado, soy paper, lotus root chips, aji honey truffle	32
AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado	15
ASEVICHADO* tuna, salmon, yellowtail, whitefish, avocado, cucumber, red onion, aji amarillo leche de tigre	28
LIMA shrimp, spicy king crab, avocado	25
NEO TOKYO* bigeye tuna, aji panca	19

NIGIRI & SASHIMI

price per piece

AKAMI (tuna)*	7	EBI (shrimp)	5
KANPACHI (amberjack)*	7	HAMACHI (yellowtail)*	7
TAKO (octopus)	5	HOTATE (scallop)*	6
SAKE (salmon)*	6	KANI (king crab)	12
HIRAME (fluke)*	7	IKURA (salmon roe)*	6
MADAI (japanese snapper)*	7	TOBIKO (flying fish roe)*	5
TAMAGO (egg omelet)	4	SABA (mackerel)*	5
UNI (sea urchin)*	14	UDAMA (quail egg)*	3
A5 WAGYU*	15		

ROLLS, INSIDE-OUT OR HAND

CALIFORNIA king crab	19
SPICY TUNA	13
TUNA*	12
YELLOWTAIL SCALLION*	13
YELLOWTAIL JALAPEÑO*	13
SALMON AVOCADO*	12
CUCUMBER	6
AVOCADO	6
SALMON SKIN	11

CHEF'S INSPIRATION

SAMBA SUSHI* 7 pieces nigiri	39
SAMBA SASHIMI* 9 pieces, 3 selections	45
SAMBA SASHIMI* 15 pieces, 5 selections	62
SAMBA ULTIMATE SASHIMI*	250

SUSHISAMBA is not a gluten-free establishment. While many of our items are naturally gluten free, some signature items have been modified to be gluten-free. While we do our best to prevent cross-contact, items may be exposed to traces of gluten during preparation.

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.