

# SAMBA HOUR

SUNDAY - FRIDAY

3 PM - 6 PM

## SAMBA KITCHEN

<b>EDAMAME</b> soybeans, sea salt, lime	7
<b>JAPANESE A5 WAGYU BEEF GYOZA*</b> kabocha purée and su-shoyu dipping sauce, sweet soy	12
<b>CRISPY TAQUITOS*</b> minimum 2 per order served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam	
<b>YELLOWTAIL</b> avocado and miso	7/each
<b>ROCK SHRIMP TEMPURA</b> snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	9
<b>ORGANIC CHICKEN ANTICUCHOS</b> aji amarillo	10
<b>PERUVIAN-STYLE CHILLED MUSSELS</b> sansho salsa	10
<b>WAGYU SLIDER*</b> sweet plantain, lettuce, tomato, aji panca ketchup	7/each

## SUSHI BAR

<b>YELLOWTAIL TIRADITO*</b> jalapeño and lemongrass	8
<b>SALMON TIRADITO*</b> kinkan honey, garlic ponzu, garlic chip	8
<b>JUMBO SHRIMP SEVICHE*</b> passion fruit, cucumber, cilantro	7
<b>ROLLS</b>	
<b>AMAZÔNIA</b> collard greens, portobello mushroom takuwan, cucumber, avocado, wasabi-onion soy	10
<b>SHRIMP TEMPURA</b>	9
<b>SPICY TUNA</b>	11

## DESSERT

<b>SATA ANDAGI</b> dolce de leche japanese doughnuts, red fruit coulis	4
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## COCKTAILS

<b>MOJITO</b> White rum, fresh mint and lime muddled with sugar. Served tall.	9
<b>LYCHEE COOLER</b> Vodka, elderflower cordial and vanilla, shaken hard with coconut milk and lychee water. Served long	9
<b>CAIPIRINHA</b> The national drink of Brazil, made with cachaca and churned with lime and sugar. Served short, over ice.	9

## WINE

<b>PROSECCO</b> De Luca, Italy	8
<b>CHARDONNARY</b> Canyon Road, California	7
<b>CABERNET</b> Canyon Road, California	7

## SAKE

<b>"10,000 WAYS" EIKO FUJI BAN RYU HONJOZO ~ YAMAGATA</b> Clean ~ fragrant yet clean with honeydew melon and light smoky notes.	7
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## BEER

<b>KIRIN</b> light, lager	6
<b>CRISTAL</b> Peruvian lager	6

\*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.

Tax and gratuity is additional.

Executive Chef Joel Versola

Corporate Chef John Um