

APERITIVOS

EDAMAME soybeans, sea salt, lime	7
GREEN BEAN TEMPURA black truffle aioli	9
MISO SOUP cilantro and tofu	6
SHISHITO grilled spicy pepper, sea salt, lime	9
OTSUMAMI assortment of edamame, green bean tempura, shishito	17

SMALL PLATES

CRISPY TAQUITOS served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam YELLOWTAIL* avocado and miso	6/each
SEAWEED SALAD hijiki, aka-tosaka, goma wakame, tomato caviar, lemon	11
SALT AND PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu	15
SHRIMP AND VEGETABLE TEMPURA peruvian pepper and soy dipping sauce	15
ASSORTED VEGETABLE TEMPURA peruvian pepper and soy dipping sauce	11
MUSHROOM TOBANYAKI* poached organic egg, assorted mushrooms, garlic chip	16
JAPANESE A5 WAGYU BEEF GYOZA* kabocha purée and su-shoyu dipping sauce, sweet soy	20
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	18

RAW

SASHIMI SEVICHE

YELLOWTAIL* ginger, garlic, soy	16
JUMBO SHRIMP passion fruit, cucumber, cilantro	16

SASHIMI TIRADITO

YELLOWTAIL* jalapeño and lemongrass	16
KANPACHI* yuzu, sea salt, black truffle oil, chive, garlic	19
TUNA* granny smith apple, serrano, lime	16
SALMON* kinkan honey, garlic ponzu, garlic chip	15

ASSORTMENT OF FOUR 40

ROBATA

MEAT

BERKSHIRE PORK BELLY sweet miso	11
LAMB CHOP* red miso and lime	16

FISH AND SEAFOOD

WHOLE SQUID lemon aioli	15
HAMACHI KAMA key lime and su-shoyu	14

ORGANIC VEGETABLES

ASPARAGUS	9
EGGPLANT	9

ANTICUCHOS

ORGANIC CHICKEN aji amarillo	10
RIBEYE* aji panca	13
SEA BASS miso	22

JAPANESE WAGYU

GRADE A5 35/oz

ISHIYAKI* hot stone, dipping sauces 5oz min

ROBATA YAKI* dipping sauces 2oz min

LARGE PLATES

BRAISED WAGYU A5 SHORT RIB aji de gallina polenta, pickled onion, orange balsamic teriyaki	50
CHICKEN TERIYAKI ~ SAMBA STYLE organic chicken, aji amarillo, purple potato mash, crispy onion	26
MOQUECA MISTA shrimp, squid, sea bass, mussels, clams with coconut milk, dendê oil and chimichurri rice	33
TONKOTSU RAMEN berkshire pork belly, sweet tamago, bamboo shoot, bean sprout, scallion	22
CHURRASCO RIO GRANDE* ribeye, chorizo, wagyu picanha served with a brazilian side of black beans, collard greens, farofa and SUSHISAMBA ® dipping sauces	50

SAMBA ROLLS

SAMBA STRIP maine lobster, mango, avocado, soy paper, lotus root chips, aji honey truffle	26
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	25
NEO TOKYO* bigeye tuna, tempura flake, aji panca	17
AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy	12
EL TOPO®* salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise, fresh melted mozzarella, eel sauce	15
SASA HANDROLL shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion	10
LIMA shrimp tempura, spicy king crab, avocado	19

NIGIRI & SASHIMI

price per piece

AKAMI (tuna)*	6	EBI (shrimp)	5
KANPACHI (amberjack)*	7	HAMACHI (yellowtail)*	6
TAKO (octopus)	4.5	HOTATE (scallop)*	6
SAKE (salmon)*	5	KANI (king crab)	12
HIRAME (fluke)*	5	IKURA (salmon roe)*	5
MADAI (japanese snapper)*	7	TOBIKO (flying fish roe)*	4
TAMAGO (egg omelet)	3.25	SABA (mackerel)*	5
UNI (sea urchin)*	13	UNAGI (freshwater eel)	7
UDAMA (quail egg)*	3	A5 JAPANESE WAGYU*	12

TRADITIONAL ROLLS OR HAND ROLL

EEL CUCUMBER	12	CALIFORNIA king crab	18	YELLOWTAIL JALAPEÑO*	12
SALMON SKIN	10	TUNA*	11	AVOCADO	5
SALMON AVOCADO*	11	SPICY TUNA*	12	NATTO	5
UMESHISO	5	YELLOWTAIL SCALLION*	12	SHRIMP TEMPURA	9
CUCUMBER	5				

CHEF'S INSPIRATION

SAMBA SUSHI* 7 pieces nigiri	33
SAMBA SASHIMI* 9 pieces, 3 selections	36
SAMBA SASHIMI* 15 pieces, 5 selections	53
SAMBA ULTIMATE SASHIMI*	200

SIDES

PERUVIAN CORN	7	STEAMED JAPANESE RICE	7
COCONUT RICE	7	FIELD GREEN SALAD	10
PURPLE POTATO MASH	7	organic greens, radish, beet, carrot-ginger dressing	