

APERITIVOS

EDAMAME sea salt, lime	8
GREEN BEAN TEMPURA black truffle aioli	10
MISO SOUP cilantro and tofu	6
SHISHITO grilled spicy pepper, sea salt, lime	10
PLANTAIN CHIPS aji amarillo	8
CRISPY HOKKAIDO SCALLOP butter lettuce, phyllo, scallion, micro greens, sweet sesame aioli	9/each

SMALL PLATES

SEAWEED SALAD hijiki, aka-tosaka, goma wakame, tomato caviar, lemon	15
CRISPY TAQUITOS minimum 2 per order served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam	
YELLOWTAIL* avocado and miso	10/each
JAPANESE WAGYU truffled tofu crema, shichimi ponzu, micro celery	18/each
SALT AND PEPPER SQUID dry miso, shichimi, sea salt, crispy garlic, su-shoyu	18
MUSHROOM TOBANYAKI* poached organic egg, assorted mushrooms, yuzu soy, garlic chip	19
JAPANESE A5 WAGYU BEEF GYOZA* kabocha purée and su-shoyu dipping sauce, sweet soy	30
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	20
ASSORTED VEGETABLE TEMPURA peruvian pepper and soy dipping sauce	12
SAKE STEAMED CLAMS yuzu kosho garlic butter	18
BABY GEM LETTUCE basil miso, pistachio	12

RAW

OYSTERS half -dozen minimum	
KUSSHI* west coast	6/each
SASHIMI SEVICHE	
YELLOWTAIL* ginger, garlic, soy	23
SHRIMP passion fruit, cucumber, cilantro	18
SALMON* tamarind ponzu, sesame, seaweed, macadamia	21
TUNA* pomegranate leche de tigre, cancha, wasabi peas	23
SASHIMI TIRADITO	
YELLOWTAIL* jalapeño and lemongrass	22
KANPACHI* yuzu, sea salt, white truffle oil, chive, garlic	23
TUNA* granny smith apple, serrano, lime	22
SALMON* kinkan honey, garlic ponzu, garlic chip	20

ROBATA

Fresh ingredients prepared over our traditional Japanese charcoal grill.

ANTICUCHOS skewers served over peruvian corn	
ORGANIC CHICKEN aji amarillo	12
RIBEYE* aji panca	20
SEA BASS miso	27
FISH AND SEAFOOD	
SQUID lemon aioli	22
HAMACHI KAMA key lime and su-shoyu	18
WHOLE FISH citrus salt	MP
MEAT	
BERKSHIRE PORK BELLY sweet miso	14
LAMB CHOP* red miso and lime	20
FILET MIGNON* grilled scallion	24
DUCK BREAST* pineapple	25
ORGANIC VEGETABLES	
ASPARAGUS	9
EGGPLANT	9

JAPANESE WAGYU

GRADE A5 39/oz

ISHIYAKI* hot stone, dipping sauces 5oz min

ROBATAYAKI* dipping sauces 3oz min

LARGE PLATES

CHICKEN TERIYAKI ~ SAMBA STYLE organic chicken, aji amarillo, purple potato mash, crispy onion	32
MOQUECA MISTA shrimp, squid, sea bass, mussels, clams with coconut milk, dendê oil and chimichurri rice	44
TONKOTSU RAMEN* berkshire pork belly, sweet tamago, bamboo shoot, bean sprout, scallion	25
CHURRASCO RIO GRANDE* ribeye, chorizo, wagyu picanha served with black beans, collard greens, farofa and SUSHISAMBA ® dipping sauces	65
RIBEYE TOBANYAKI* seasonal vegetables, black truffle, sesame shichimi	58
ARROZ CHAUFA black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa, black beans	36

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.
Please inform your server of any food allergies as not all ingredients are listed on menu.

SAMBA ROLLS

SAMBA STRIP maine lobster, mango, avocado, soy paper, lotus root chips, aji honey truffle	35
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	28
TIGER MAKI king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	25
NEO TOKYO* bigeye tuna, tempura flake, aji panca	21
AMAZÔNIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy	15
EL TOPO®* salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise, fresh melted mozzarella, eel sauce	20
SASA HANDROLL shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion	12

NIGIRI & SASHIMI

price per piece

AKAMI (tuna)*	7	EBI (shrimp)	5
KANPACHI (amberjack)*	7	HAMACHI (yellowtail)*	6
TAKO (octopus)	5	HOTATE (scallop)*	7
SAKE (salmon)*	6	KANI (king crab)	12
HIRAME (fluke)*	7	IKURA (salmon roe)*	8
MADAI (japanese snapper)*	7	TOBIKO (flying fish roe)*	5
TAMAGO (egg omelet)	4	SABA (mackerel)*	5
UNI (sea urchin)*	14	UNAGI (freshwater eel)	9
UDAMA (quail egg)*	3	A5 JAPANESE WAGYU*	15

CLASSIC ROLLS & HAND ROLLS

EEL CUCUMBER	14	CALIFORNIA king crab	19	YELLOWTAIL JALAPEÑO*	13
SALMON SKIN	11	TUNA*	13	AVOCADO	6
SALMON AVOCADO*	12	SPICY TUNA*	14	NATTO	6
UMESHISO	6	YELLOWTAIL SCALLION*	13	SHRIMP TEMPURA	10
CUCUMBER	6				

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

ROYAL OSETRA CAVIAR* 20g 200
served with plantain chips

SIDES

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

AFTER SAMBA

JAPANESE WHISKY

HAKUSHU 12YR SINGLE MALT	42
HIBIKI 17	73
HIBIKI HARMONY	30
HINOTORI 5 YR	38
ICHIRO'S MALT & GRAIN	29
ICHIRO'S MALT WHISKY SINGLE MALT 2018	77
ICHIRO'S MALT THE SINGLE CASK	98
KAIYO WHISKY	33
KAIYO 'THE SHERI	72
KAIYO WHISKY 'THE SINGLE'	24
KAIYO CASK STRENGTH WHISKY	40
KAIYO WHISKY 'THE PEATED SECOND'	45
KIKORI	19
KURAYOSHI MALT	23
KURAYOSHI MALT 8YR SHERRY CASK	35
MARS IWAI	14
MARS KOMAGATAKE DOUBLE CELLARS	53
MARS "KOMAGATAKE" SINGLE MALT	51
MARS "KOMAGATAKE" 30YR SINGLE MALT	588
MARS 'LUCKY CAT'	54
MATSUI SAKURA CASK	45
MATSUI SINGLE MALT MIZUNARA CASK	45
NIKKA COFFEY GRAIN	24
NIKKA COFFEY MALT	34
NIKKA YOICHI SINGLE MALT	41
NIKKA FROM THE BARREL	31
OHISHI SHERRY CASK	32
OHISHI TOKUBETSU RESERVE JAPAN	75
SENSEI	16
SHINJU	18
SUNTORY TOKI	18
WHITE OAK AKASHI	18
WHITE OAK AKASHI PINOT NOIR 5 YR SINGLE MALT	74
WHITE OAK AKASHI SHERRY CASK	80
WHITE OAK AKASHI SINGLE MALT	38
YAMAZAKI 12YR	62
YAMAZAKI 18YR	128

SCOTCH

CHIVAS REGAL 12YR	14
GLENLIVET 12YR	15
GLENLIVET 18YR	40
JOHNNIE WALKER BLACK	17
JOHNNIE WALKER BLUE	75
MACALLAN 12	27

BRANDY / COGNAC

COURVOISIER VSOP	17
COURVOISIER XO	34
HARDY COGNAC NOCES D'OR 50YR	118
HENNESSY VS	16
HENNESSY VSOP	25
HENNESSY XO COGNAC	66
KOMAGATAKE BRANDY	49
REMY MARTIN VSOP	22
REMY MARTIN XO	53

SWEETS

CHOCOLATE BANANA CAKE

maple butter, plantain chip, vanilla rum ice cream

13

SATA ANDAGI

dolce de leche japanese doughnuts,
red fruit coulis, citron ice cream

13

CAFÉ BOM BOM

peruvian coffee panna cotta, chocolate hazelnut crumbs,
hazelnut crème, sweet cream ice cream,
japanese whisky foam, coffee tuile

14

CITRUS BRULEE

passion fruit custard, dehydrated pomegranate
foam, pear gel, pomegranate lime sorbet,
finished with citrus smoke

13

HONEY TOAST

freshly baked honey brioche, poached fuji apples,
vanilla cream, shio koji ice cream

17

MOCHI

soft japanese rice cakes filled with ice cream,
white chocolate ganache

13

HOUSEMADE ICE CREAM AND SORBET

ask your server for today's selection

8

SAMBA ULTIMATE DESSERT PLATTER

samba dessert assortment

recommended for minimum of 4 people

78

BOURBON / RYE

BAKERS	16
BASIL HAYDEN	14
BOOKERS	27
BLANTON'S	29
BUFFALO TRACE	17
KNOB CREEK RYE WHISKEY	14
KNOB CREEK	14
MAKERS MARK	14
TEMPLETON RYE 6YR	16
WOODFORD RESERVE	14
FREY RANCH BOURBON	15
HIGH WEST AMERICAN PRAIRIE BOURBON	16
HIGH WEST DOUBLE RYE	16

PORTS

TAYLOR FLADGATE 10YR TAWNY	10
TAYLOR FLADGATE 20YR TAWNY	18

TEA & COFFEE

LA COLOMBE COFFEE

ESPRESSO	6
DOUBLE ESPRESSO	7
CAFÉ COM LEITE	6
CAPPUCCINO	6.5
AMERICANO	6

PREMIUM JAPANESE GREEN TEA

6

MATCHA APPLE
green tea with sweet natural apple flavor and aroma

SENCHA
traditional japanese green tea leaves with fresh, grassy notes

TEA FORTÉ ORGANIC BLENDS

naturally caffeine-free

CHAMOMILE CITRON
egyptian chamomile blossoms and rosehips balance
lemongrass and mint

CITRUS MINT
bright citrus blends with crisp peppermint

GINGER LEMONGRASS
invigorating ginger with aromatic citrus