

SUSHISAMBA® strip

apertivos

Sawagani flash fried japanese river crabs	12.00
Edamame organic soy beans with sea salt and lime	6.00
Green Bean Tempura black truffle alioli	8.00
Tatami Iwashii crispy dried sardines	10.00
Shishito grilled spicy peppers with sea salt and lemon	8.00
Otsumami assortment of edamame, green bean tempura and shishito	16.00

small plates

Field Green Salad organic greens, radishes, beets, carrot-ginger dressing	9.00
Seaweed Salad hijiki, aka-tosaka, goma wakame, wakame, tomato caviar, lemon	11.00
Tuna Tataki white asparagus, fresh heart of palm, avocado, tatsoi, citrus soy	15.00
Seared Kobe Beef ponzu geleé, warm japanese mushrooms, tofu crema	18.00
Chicharron de Calamar cornmeal crusted calamari with tomato, mint, plantain, tamarind	13.00
Pan Seared Sea Scallops organic vegetables, sake, yuzu soy butter	16.00
Mushroom Toban-Yaki wild mushroom, charred green onions, garlic chips	15.00
Berkshire Pork Gyoza kabocha pumpkin pureé and su-shoyu dipping sauce	14.00
Rock Shrimp Tempura bibb lettuce, tobanjan alioli, black truffle vinaigrette	18.00
Beef Maki Roll trumpet mushrooms, collard green pureé, farofa, sweet onion jus, bacon oil	16.00

Sushi Samba "Taquitos" served with spicy aji panca sauce and fresh lime (minimum 2 per order)

Maine Lobster 9.00ea

Yellowtail Seviche 6.00ea

Spicy Tuna 6.00ea

tempura

Tiger Shrimp	13.00	Latino Vegetables	10.00
Japanese Vegetables	10.00	Hand Picked Wild Mushrooms	11.00
Agedashi Tofu	8.00	Tiger Shrimp and Japanese Vegetable	14.00

all served with **SUSHISAMBA** dipping sauces

seviches & tiraditos

sashimi seviches

Yellowtail ginger, garlic, soy	14.00
Salmon asparagus, red radish, pineapple, lime	13.00
Tuna grapefruit juice, jalapeño, almond	14.00
Jumbo Shrimp passionfruit, cucumber, cilantro	15.00
Lobster mango and lime	MP

sashimi tiraditos

Yellowtail jalapeño and lemongrass	14.00
Kanpachi yuzu, sea salt, black truffle oil	17.00
Tuna granny smith apple, serrano, lime	14.00
Salmon orange and mustard miso	13.00

Assortment of four 35.00

soups & noodles

Miso Soup dashi, cilantro, tofu	6.00
Wild Mushroom Red Miso hand picked organic mushrooms with wakame and white truffle oil	9.00
Berkshire Porkbelly Ramen lemongrass shoyu broth, bok choy, beansprouts, cilantro, cancha	18.00

robata

meats

Filet Mignon grilled scallion	17.00
Duck Breast sancho pepper vinaigrette	15.00
Boneless Quail black truffle and pumpkin	11.00
Berkshire Pork Belly butterscotch miso	8.00
Lamb Chop red miso and yuzu	13.00

organic vegetables

served with hijiki seaweed salad	
Jumbo Asparagus	9.00
Shiitake	7.00
Baby Corn	7.00
Cherry Tomatoes	5.00

fish & seafood

Spiny Lobster spicy ikura vinaigrette	MP
Sea Scallops shiso chimichurri	12.00
West Coast Oysters seabans and ponzu	13.00
Whole Squid lemon alioli	9.00
Hamachi Kama keylime and su-shoyu	12.00

anticuchos

two skewers served over peruvian corn	
Organic Chicken aji amarillo	8.00
Organic Vegetables chimichuri	8.00
Beef Tenderloin aji panca	12.00
Chicken Liver teriyaki, sesame, scallion	7.00
Sea Bass miso sauce	13.00
Tiger Shrimp chimichuri	10.00

Executive Chef Jose Mendín

Executive Sushi Chef Koji Kagawa

Corporate Chef Michael Cressotti

large plates

Miso-Marinated Chilean Sea Bass	roasted organic vegetables and lemon	29.00
Chicken Teriyaki	organic jidori chicken with purple potato mash, crispy shallot, aji amarillo	25.00
Moqueca Mista	seafood stew from bahia with dende oil, coconut milk, roasted cashew, lime	29.00
Japanese Wood Smoked Filet Mignon	green pea pureé, red miso, chanterelle, wasabi froth	34.00
Crispy Whole Red Snapper	scallion, coconut rice, spicy red curry sauce	29.00
Rock Fish a la Plancha	charred asparagus, grapefruit, toza-su sauce	28.00
Quinotto	creamy peruvian quinoa with barley, manchego cheese, wild mushroom, fresh herbs	23.00

■■■■ churrasco ■■■■

Rio Grande **three meats** 39.00 **five meats** 46.00
grilled hanger steak, ribeye, pork tenderloin, chorizo, lingüiça with malagueta pepper oil and chimichurri

Gacho Steak 20 oz 46.00 **Dry Aged NY Strip** 16 oz 42.00
Tomahawk Chop 28 oz serves 2 90.00

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

■■■■ omakase ■■■■

experience the essence of Japanese, Brazilian and Peruvian cuisine

7 Course Traditional Omakase 100.00

7 Course SUSHISAMBA Signature Items 80.00

offered only to entire table. vegetarian options are available upon request.

sides

Peruvian Corn	6.00	Black Beans	4.00
Coconut Rice	5.00	Roasted Seasonal Vegetables	7.00
Sweet Plantain	5.00	Collard Greens	5.00
Purple Potato Mash	5.00	Steamed Japanese Rice	5.00
Huancaína Fries	5.00	Charred Asparagus	8.00

20% gratuity added to parties of six or more

raw bar

Alaskan King Crab Leg	18.00
Whole 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
Eld Inlet west coast	3.50
The Bahia 2 shrimp, 2 oysters, 2 clams and 1 sevice	30.00
The Chicama 1/2 lobster, 4 oysters, 4 clams, 4 shrimp and 2 seviches	45.00
The Okinawa oyster shooter, clams, shrimp, sashimi and live lobster	60.00

samba rolls

Samba strip Roll maine lobster, avocado, chive, rice cracker, spicy sesame crema	20.00
Neo Tokyo yellowfin tuna, tempura flake, aji panca	15.00
Yamato tuna, foie gras, osetra caviar, gold leaf	19.00
Maya shrimp, avocado, tomato, tomatillo salsa	11.00
BoBo Brazil seared kobe beef, avocado, kaiware, shiso, red onion, chimichurri	17.00
Green Envy tuna, salmon, asparagus, wasabi pea crust, aji amarillo-key lime mayo	13.00
Pacific king crab, avocado, asian pear with soy paper, wasabi-avocado crema	16.00
Veggie Kun avocado, tomato, arugula, oshinko, yamagobo, wasabi nori flake, tofu miso	10.00
El Topo salmon, jalapeño, shiso leaf, fresh melted mozzarella, crispy onion	14.00
Rainbow Dragon fresh water eel, red bell pepper, cucumber, mango, avocado	15.00
Capoeira Roll softshell crab, avocado, boston lettuce, scallion, chipotle sauce	16.00
Kimono Maki	Three Rolls 17.00
your choice of hand rolls wrapped in multi-colored soy paper	Five Rolls 28.00

sushi bar

sushi & sashimi

tuna	
Otoro bluefin tuna	MP
Chu Toro medium fatty tuna	MP
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
Suzuki striped bass	3.00
mackerel	
Shima Aji jack mackerel	4.00
Saba mackerel	3.00
eel	
Unagi freshwater eel	4.00
Anago smoked sea eel	4.00
shellfish	
Ebi shrimp	4.00
Ika squid	3.00
Tako octopus	3.00
Hotate scallop	3.50
Kani king crab	6.00
Oma-ru-ebi lobster	MP
caviar & egg	
Ikura salmon roe	4.50
Tobiko flying fish roe	3.50
Tamago egg omelet	3.00
Uni sea urchin	6.00

assortments

Samba Sushi chef's inspiration	28.00
Samba Sashimi chef's inspiration	33.00
Samba Sushi & Sashimi chef's inspiration	33.00
rolls inside-out or hand	
King Crab California	14.00
Toro	14.00
Tuna	7.00
Spicy Tuna	7.75
Eel Cucumber	6.00
Eel Avocado	6.00
Yellowtail Scallion	7.00
Yellowtail Jalapeño	7.00
Shrimp Tempura	7.50
Salmon Avocado	6.00
Japanese Cucumber	4.00
Kanpyo	4.00
Oshinko	4.00
Avocado	4.00
Udama quail egg	2.00
Freshly Grated Wasabi	2.00