

aperitivos

Sawagani flash fried japanese river crabs	12.00
Edamame organic soybeans with sea salt and lime	6.00
Green Bean Tempura black truffle alioli	8.00
Shishito grilled spicy peppers with sea salt and lemon	8.00
Otsumami assortment of edamame, green bean tempura, 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, crispy garlic citrus soy	15.00
Seared Kobe Beef ponzu geleé, warm honshimeji mushrooms, truffled tofu crema	18.00
Salt and Pepper Squid dry miso, shichimi, sea salt, crispy garlic, smoked soy	14.00
Mushroom Toban-Yaki wild mushroom, charred green onions, garlic chips	15.00
Berkshire Pork Gyoza kabocha pumpkin purée and su-shoyu dipping sauce	14.00
Rock Shrimp Tempura bibb lettuce, tobanjan alioli, black truffle vinaigrette	18.00
Crispy Taquitos served with spicy aji panca sauce and fresh lime (minimum 2 per order)	
Yellowtail shiso, avocado, roasted corn miso	6.00ea
Maine Lobster lemongrass, frisée, hearts of palm	8.00ea

soups and 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 spicy lemongrass broth, bok choy, bean sprouts, cilantro, cancha	18.00

seviches and tiraditos

sashimi seviche		sashimi tiradito	
Yellowtail ginger, garlic, soy	14.00	Yellowtail jalapeño and lemongrass	14.00
Salmon asparagus, red radish, pineapple, lime	13.00	Kanpachi yuzu, sea salt, black truffle oil	17.00
Tuna grapefruit juice, jalapeño, almond	14.00	Tuna granny smith apple, serrano, lime	14.00
Jumbo Shrimp passionfruit, cucumber, cilantro	15.00	Salmon orange and mustard miso	12.00
Lobster mango, red bell pepper, heart of palm	MP		
assortment of four		35.00	

robata

meats

Filet Mignon grilled scallion	19.00
Duck Breast sancho pepper vinaigrette	15.00
Berkshire Pork Belly butterscotch miso	10.00
Lamb Chop red miso and yuzu	14.00

anticuchos

two skewers served with peruvian corn	
Organic Chicken and Smoked Teriyaki	9.00
Duck Breast and Ginger Sweet Soy	14.00
Beef Tenderloin and Aji Panca	11.00
Sepia with Spicy Shichimi and Lemon	11.00
Sea Bass and Miso	16.00
Eggplant and Mustard Miso	9.00

fish and seafood

Spiny Lobster spicy ikura vinaigrette	25.00
Peruvian Bay Scallops butter, citrus soy, radish	13.00
Whole Squid lemon alioli	9.00
Hamachi Kama key lime and su-shoyu	12.00

organic vegetables

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

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 Vegetables	14.00

all served with **SUSHISAMBA** dipping sauces

large plates

Miso-Marinated Chilean Sea Bass roasted organic vegetables and oshinko	29.00
Chicken Teriyaki organic jidori chicken with purple potato mash, crispy shallot, aji amarillo	25.00
Moqueca Mista shrimp, squid, sea bass and crayfish with coconut milk, roasted cashew, dendê oil, chimichurri rice	29.00
Rock Fish a la Plancha charred asparagus, grapefruit, tomato caviar, toza-su sauce	28.00
18oz Berkshire Pork Short Rib bibb lettuce, apple kimchee, roasted peanuts, pickled beets, bean sprouts, dipping sauces, cilantro, mint leaves	49.00

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		
Bone in Ribeye 20 oz	55.00	Dry Aged NY Strip 16 oz 42.00

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

japanese kobe beef

grade A5	27.00 oz
Robata Yaki dipping sauces and vegetables	2oz min
Toban Yaki organic mushroom, charred green onion, garlic chips	2oz min
Ishi Yaki hot stone, dipping sauces, vegetables	5oz min
Kushi Yaki skewer dipping sauces and peruvian corn	2oz min
Sushi or Sashimi per piece	12.00
add freshly shaved black truffle	10.00

sides

Peruvian Corn	6.00
Coconut Rice	5.00
Sweet Plantain	5.00
Purple Potato Mash	5.00
Huancaína Fries	5.00
Black Beans	4.00
Roasted Seasonal Vegetables	7.00
Quinotto	11.00
Collard Greens	5.00
Steamed Japanese Rice	5.00
Charred Asparagus	8.00

samba rolls

Samba Strip maine lobster, mango, tomato, chive, crispy rice, soy paper, peanut curry	19.00
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 and asian pear wrapped in 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 freshwater eel, red bell pepper, cucumber, mango, avocado	15.00
Capoeira Roll softshell crab, avocado, boston lettuce, scallion, chipotle sauce	16.00