

aperitivos

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



raw bar



Alaskan King Crab Leg	18.00
Half 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
ask your server about the daily oyster special...	MP
The Bahia 2 shrimp, 2 oysters, 2 clams and 1 sevice	35.00
The Chicama 4 oysters, 4 clams, 4 shrimp and 2 seviches	55.00

small plates

Tuna Tataki white asparagus, fresh heart of palm, avocado, tatsoi, citrus soy	15.00
Seared Kobe Beef ponzu geleé, warm japanese mushrooms, truffled tofu crema	18.00
Salt and Pepper Squid dry miso, shichimi, sea salt, crispy garlic, smoked soy	14.00
Rock Shrimp Tempura bibb lettuce, tobanjan alioli, black truffle vinaigrette	18.00



seviches and tira-



sashimi seviche

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

sashimi tiradito

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

tempura

Tiger Shrimp	13.00	Latino Vegetables	10.00
Japanese Vegetables	10.00	Tiger Shrimp and Japanese Vegetables	14.00

all served with **SUSHISAMBA** dipping sauces



robata



meats

Filet Mignon grilled scallion	19.00
Duck Breast sancho pepper vinaigrette	15.00
Berkshire Pork Belly butterscotch miso	10.00

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

soups and noodles

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

sandwiches and salads

Kobe Sliders aji panca ketchup, bibb lettuce, tomato on sesame brioche	17.00
Dromo Porkbelly Sandwich porkbelly, jamón serrano, aged swiss, mustard, homemade pickles	15.00
Crispy Rock Shrimp Wrap huancaína dressing, cherry tomatoes, romaine lettuce, queso fresco	16.00
Samba BLT lobster salad, applewood smoked bacon, heirloom tomatoes	19.00
Robata Burger shiitake mushrooms and roasted scallion	14.00
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
Samba Cobb Salad miso chicken, quail egg, applewood smoked bacon, avocado, ranch dressing	14.00
Gaucha Salad grilled ribeye, mixed greens, barley, avocado, roasted shallot, ginger dressing	16.00

all sandwiches served with huancaína fries

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

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, crayfish with coconut milk, roasted cashew, dendê oil, chimichurri rice	29.00
Quinotto	creamy peruvian quinoa with barley, manchego cheese, wild mushroom, fresh herbs	23.00



bento boxes



Salmon Teriyaki	16.00	3 Vegetable Tempura	14.00
Chicken Teriyaki	14.00	Chilean Seabass	16.00
Ribeye Teriyaki	18.00	Anticuchos Combination	15.00

served with miso soup, field green salad, tuna roll, oshinko

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
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

sushi bar

sushi and 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 and 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	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

aperitivos

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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

tea

hot	5.	cold	4.
Green Tea		SUSHISAMBA Iced Tea	
Peppermint		Sour Apple	
White Tea Tropics		Raspberry White Tea sugarfree	
Mango			

coffee

Cafezinho espresso	5.	Café com Cacao Branco coffee, milk, white chocolate	5.
Americano espresso and hot water	3.	Café BomBom espresso and doce de leite	5.
Café com Leite espresso and milk	5.	Café com Crème coffee, milk, whipped cream, cocoa powder	5.
Cappuccino espresso, hot milk, foam	5.	Brazilero coffee, condensed milk, milk, cacao, <i>add cachaça</i> \$1.25	6.
Café Gelato iced coffee	5.		

please ask your server for iced coffee and chocolate options

dessert cocktails

Choco Loco vanilla-infused vodka, coffee liqueur, dark chocolate liqueur, fresh whipped cream	12.
Javatida espresso, white chocolate liqueur, hennessy VS, egg white	12.

dessert wines & sake

Harushika , Tokimeki Nara, sparkling sake with apple aromas	300ml	10/30.
Gunderloch , Riesling, Eiswein, Rheinhessen, Germany, 2005	375ml	20/100.
Dows <i>Vintage</i> , Doro, Portugal, 1985	750ml	36/210.
Taylor Fladgette 20yr <i>Tawney</i> , Doro, Portugal	750ml	18/105.
Quinta Noval 10yr <i>Tawney</i> , Doro, Portugal	750ml	12/70.
Rimon <i>Black Label</i> , Pomegranate, Upper Galilee, Israel	375ml	15/75.

digestivo

La Diablada , Pisco, Peru	15.
Pyrat Cask 1623 , Rum, Anguilla	65.
Patron Gran Platinum , Tequila, Mexico	50.
Jose Cuervo Reserva La Familia , Tequila, Mexico	40.
Cardenal Mendoza <i>Solera Gran Reserva</i> , Jerez, Spain	14.
Nonino <i>Grappa di Fragolino</i> , Venezia, Italy	30.
Remy Martin Louis XIII , Cognac, France	300.
Courvoiser V.S.O.P. , Cognac, France	15.
Hennessy X.O. , Cognac, France	40.
Delamani X.O. , Cognac, France	25.
Sempe V.S.O.P. , Armagnac, France	13.
Johnny Walker Blue Label , Whiskey, Scotland	60.
Glenmorangie Nectar D'Or , Whiskey, Scotland	23.
Yamazaki Single Malt 18yr , Whiskey, Japan	15.
A.H. Hirsch Reserve 16yr , Whiskey, Kentucky	60.
Blantons , Whiskey, Kentucky	15.

desserts

small plates

- Peruvian Hot Chocolate com Crème** served with japanese churros 6.
Choco Duo dark and white chocolate custard with hazelnut croquant 7.
Carmen Miranda seasonal fresh fruit, berry sponge, yuzu sorvet 7.
Coconut Soup seasonal fresh fruit, passionfruit sorvet, coffee pearls 7.
Arroz com Leite doce de leite ice cream, fresh mango, sake jelly topped with arroz com leite foam and puff rice 7.

share plates

- Rosca** homemade doughnuts with hazelnut chocolate dipping sauce 9.
Chocolate Fondue coconut marshmallows, japanese rice crispies, passionfruit cake, chocolate brownie, fruta fresca, green tea ice cream 6 pp.
Mochi soft japanese rice cake filled with ice cream 10.
Assorted Fruit Tiraditos & Seviches 9.
Honey Crisp Taquitos
 Banana doce de leite and peruvian chocolate, two 5.
 Mango ginger crema and micro shiso, two 5.

large plates

- Roasted Pot Pear** doce de leite crema and vanilla bean ice cream 9.
Três Leite crema fresca foam and cachaça flamed mango 9.
Warm Chocolate Banana Cake maple butter, banana chip, vanilla rum ice cream 10.
Berries Hot Toban fresh roasted berries with raspberry mizuame, chocolate brownie, granola crumble, yuzu jelly, frozen yogurt 10.

Housemade Ice Cream and Sorvet three scoops, <i>please ask your server for flavors</i> 6.
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also enjoy a variety sampler of dessert miniatures, ask your server for details...