

## apertivos

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

## small plates

<b>Field Green Salad</b>	organic greens, radishes, beets, carrot-ginger dressing	9.00	
<b>Seaweed Salad</b>	hijiki, aka-tosaka, goma wakame, wakame, tomato caviar, lemon	11.00	
<b>Tuna Tataki</b>	white asparagus, fresh heart of palm, avocado, tatsoi, citrus soy	15.00	
<b>Seared Kobe Beef</b>	ponzu geleé, warm japanese mushrooms, tofu crema	18.00	
<b>Chicharron de Calamar</b>	cornmeal crusted calamari with tomato, mint, plantain, tamarind	13.00	
<b>Pan Seared Sea Scallops</b>	organic vegetables, sake, yuzu soy butter	16.00	
<b>Mushroom Toban-Yaki</b>	wild mushroom, charred green onions, garlic chips	15.00	
<b>Berkshire Pork Gyoza</b>	kabocha pumpkin pureé and su-shoyu dipping sauce	14.00	
<b>Rock Shrimp Tempura</b>	bibb lettuce, tobanjan alioli, black truffle vinaigrette	18.00	
<b>Beef Maki Roll</b>	trumpet mushrooms, collard green pureé, farofa, sweet onion jus, bacon oil	16.00	
<b>Sushi Samba "Taquitos"</b>	served with spicy aji panca sauce and fresh lime (minimum 2 per order)		
<b>Maine Lobster</b>	9.00ea	<b>Yellowtail Seviche</b> 6.00ea	<b>Spicy Tuna</b> 6.00ea

## tempura

<b>Tiger Shrimp</b>	13.00	<b>Latino Vegetables</b>	10.00
<b>Japanese Vegetables</b>	10.00	<b>Hand Picked Wild Mushrooms</b>	11.00
<b>Agedashi Tofu</b>	8.00	<b>Tiger Shrimp and Japanese Vegetables</b>	14.00

all served with **SUSHISAMBA** dipping sauces

## seviches & tiraditos

### sashimi seviches

<b>Yellowtail</b> ginger, garlic, soy	14.00
<b>Salmon</b> asparagus, red radish, pineapple, lime	13.00
<b>Tuna</b> grapefruit juice, jalapeño, almond	14.00
<b>Jumbo Shrimp</b> passionfruit, cucumber, cilantro	15.00
<b>Lobster</b> mango, red bell pepper, heart of palm	MP

### sashimi tiraditos

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

assortment of four 35.00

## soups & noodles

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

## robata

### meats

<b>Filet Mignon</b> grilled scallion	19.00
<b>Duck Breast</b> sancho pepper vinaigrette	15.00
<b>Boneless Quail</b> black truffle and pumpkin	11.00
<b>Berkshire Pork Belly</b> butterscotch miso	8.00
<b>Lamb Chop</b> red miso and yuzu	14.50

### organic vegetables

served with hijiki seaweed salad

<b>Jumbo Asparagus</b>	9.00
<b>Shiitake</b>	7.00
<b>Baby Corn</b>	9.00
<b>Cherry Tomatoes</b>	5.00

### fish & seafood

<b>Spiny Lobster</b> spicy ikura vinaigrette	MP
<b>Sea Scallops</b> shiso chimichurri	16.00
<b>Whole Squid</b> lemon alioli	9.00
<b>Hamachi Kama</b> keylime and su-shoyu	12.00

### anticuchos

two skewers served over peruvian corn

<b>Organic Chicken</b> aji amarillo	8.00
<b>Organic Vegetables</b> chimichurri	8.00
<b>Beef Tenderloin</b> aji panca	12.00
<b>Chicken Liver</b> teriyaki, sesame, scallion	7.00
<b>Chilean Sea Bass</b> miso sauce	16.00
<b>Tiger Shrimp</b> chimichurri	10.00

## large plates

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

## ■■■ churrasco ■■■

<b>Rio Grande</b>	<b>three meats</b> 39.00	<b>five meats</b> 46.00
grilled hanger steak, ribeye, pork tenderloin, chorizo, lingüiça with malagueta pepper oil and chimichurri		
<b>Gaicho Steak</b> 20 oz	46.00	<b>Dry Aged NY Strip</b> 16 oz 42.00
<b>Tomahawk Chop</b> 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

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

20% gratuity added to parties of six or more

■■■■ raw bar ■■■■

<b>Alaskan King Crab Leg</b>	18.00
<b>Half Maine Lobster</b>	MP
<b>Jumbo Shrimp</b>	7.00
<b>Little Neck Clam</b>	2.50
oysters:	
<b>Malpeque</b> east coast	3.50
<b>Blue Point</b> east coast	3.00
<b>Kumamoto</b> west coast	4.00
ask your server about the daily oyster special...	MP
<b>The Bahia</b> 2 shrimp, 2 oysters, 2 clams and 1 sevice	35.00
<b>The Chicama</b> 4 oysters, 4 clams, 4 shrimp and 2 seviches	55.00
<b>The Okinawa</b> oyster shooter, clams, shrimp, sashimi and live lobster	80.00

samba rolls

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

## sushi bar

### sushi & sashimi

tuna	
<b>Otoro</b> bluefin tuna	MP
<b>Chu Toro</b> medium fatty tuna	MP
<b>Akami</b> tuna	4.50
yellowtail	
<b>Kanpachi</b> amberjack	6.00
<b>Hamachi</b> yellowtail	4.50
salmon	
<b>Iburi Sake</b> smoked salmon	4.00
<b>Sake</b> salmon	3.50
whitefish	
<b>Hirame</b> fluke	3.50
<b>Madai</b> japanese snapper	5.50
<b>Suzuki</b> striped bass	3.00
mackerel	
<b>Shima Aji</b> jack mackerel	4.00
<b>Saba</b> mackerel	3.00
eel	
<b>Unagi</b> freshwater eel	4.00
<b>Anago</b> smoked sea eel	4.00
shellfish	
<b>Ebi</b> shrimp	4.00
<b>Ika</b> squid	3.00
<b>Tako</b> octopus	3.00
<b>Hotate</b> scallop	3.50
<b>Kani</b> king crab	6.00
<b>Oma-ru-ebi</b> lobster	MP
caviar & egg	
<b>Ikura</b> salmon roe	4.50
<b>Tobiko</b> flying fish roe	3.50
<b>Tamago</b> egg omelet	3.00
<b>Uni</b> sea urchin	6.00

### assortments

<b>Samba Sushi</b> chef's inspiration	28.00
<b>Samba Sashimi</b> chef's inspiration	33.00
<b>Samba Sushi &amp; Sashimi</b>	33.00

### rolls inside-out or hand

<b>King Crab California</b>	14.00
<b>Toro</b>	14.00
<b>Tuna</b>	7.00
<b>Spicy Tuna</b>	7.75
<b>Eel Cucumber</b>	6.00
<b>Eel Avocado</b>	6.00
<b>Yellowtail Scallion</b>	7.00
<b>Yellowtail Jalapeño</b>	7.00
<b>Shrimp Tempura</b>	7.50
<b>Salmon Avocado</b>	6.00
<b>Japanese Cucumber</b>	4.00
<b>Kanpyo</b>	4.00
<b>Oshinko</b>	4.00
<b>Avocado</b>	4.00
<b>Udama</b> quail egg	2.00
<b>Freshly Grated Wasabi</b>	2.00