

## APERITIVOS

SAWAGANI flash fried japanese river crabs	12
MISO SOUP shiitake, yuba, nameko, fresh coriander	5
EDAMAME soybean, sea salt, lime	6
GREEN BEAN TEMPURA black truffle aioli	8
SHISHITO grilled spicy pepper, sea salt, lemon	8
OTSUMAMI assortment of edamame, green bean tempura, shishito	15

## RAW BAR

KING CRAB LEG	25
JUMBO SHRIMP	6
1/2 CHILLED LOBSTER	19
MIDDLENECK CLAMS*	2
EAST AND WEST COAST OYSTERS*	2.50/each
AMAZON PLATTER*	45

## SMALL PLATES

MUSHROOM TOBANYAKI garlic chip, poached organic egg, wild japanese mushrooms	15
PORTUGUESE OCTOPUS A LA PLANCHA potato confit, aji panca, botija olive purée	14
SALMON SASHIMI FLATBREAD avocado, red onion, pickled fresno, wasabi crème fraîche, charred jalapeño-soy	15
TUNA TATAKI* white asparagus, fresh heart of palm, avocado, tatsoi, citrus soy	15
SEARED WAGYU BEEF* warm honshimeji mushroom, ponzu geleé, truffled tofu crema	16
ROCK SHRIMP TEMPURA golden pea shoot, snap pea julienne, spicy mayonnaise, black truffle vinaigrette	17
WAGYU GYOZA kabocha purée and su-shoyu dipping sauce	15
CHICHARRÓN DE CALAMAR pico de gallo, sweet plantain, tamarind	14
SWEET CORN KAKIAGE shichimi, black truffle sauce, lime zest	12
BAURU SLIDER steamed bun, kobe, cured ham, onion aioli, fried quail egg	8/each
CRISPY TAQUITOS served with spicy aji panca sauce and fresh lime (minimum 2 per order)	
YELLOWTAIL* avocado and roasted corn miso	6/each
MAINE LOBSTER lemongrass, frisée, heart of palm	8/each

## RAW

<b>SASHIMI SEVICHE</b>	
YELLOWTAIL* ginger, garlic, soy	14
'MIXTO'* arugula, green grape, aji amarillo, orange	15
TUNA* coconut, tomato, serrano, grapefruit, cilantro	14
JUMBO SHRIMP passion fruit, cucumber, cilantro	14
<b>SASHIMI TIRADITO</b>	
YELLOWTAIL* jalapeño and lemongrass	14
KANPACHI* yuzu, black truffle oil, sea salt	18
TUNA* green apple, cilantro, lime	14
COBIA* grapefruit, rocoto chili, garlic chip	13

ASSORTMENT OF FOUR 33

## ANTICUCHOS

two skewers over peruvian corn	
ORGANIC CHICKEN ANTICUCHOS aji amarillo	9
RIBEYE* aji panca	12
SEA BASS miso	16
EGGPLANT mustard miso	8

## TEMPURA

TIGER SHRIMP	12
ASSORTED VEGETABLES	8
TIGER SHRIMP AND VEGETABLES	14

## SIDES

PERUVIAN CORN	6
COCONUT RICE	5
SWEET PLANTAIN	5
PURPLE POTATO MASH	5
BLACK BEANS	4
ROASTED SEASONAL VEGETABLES	6
COLLARD GREENS	5
FIELD GREEN SALAD	8
QUINOTTO	11
QUINOA CHAUFA	7

## LARGE PLATES

BRAISED SHORTTRIB* kabocha purée, mango, pickled ginger, spicy peanut, tangerine vinaigrette	28
MOQUECA MISTA shrimp, squid, sea bass, mussels and clams with coconut milk, dendé oil and chimichurri rice	29
CHICKEN TERIYAKI ~ SAMBA STYLE organic chicken, aji amarillo, purple potato mash, crispy onion	25
WHOLE FISH coconut rice and a trio of samba sauces MP	
CHURRASCO RIO GRANDE* ribeye, chorizo, and wagyu picanha	44
churrasco served with a brazilian side of white rice, black beans, collard greens, farofa and SUSHISAMBA® dipping sauces	

## SAMBA ROLLS

SAMBA DROMO* maine lobster, mango, tomato, chive, crispy rice, soy paper, peanut curry	19
HAMAPEÑO* yellowtail, shrimp tempura, smoked jalapeño, cilantro	15
EBISU SAN snow crab, shrimp, avocado, coconut, chili	14
BOBO BRAZIL* seared wagyu beef, avocado, kaiware, shiso, red onion, chimichurri ponzu	15
EZO* soy-marinated salmon, asparagus, onion, chive, sesame, tempura flake, wasabi mayonnaise, soy paper	13
EL TOPO** salmon, jalapeño, shiso leaf, fresh melted mozzarella, crispy onion	14
VEGGIE KUN avocado, tomato, arugula, oshinko, yamagobo, wasabi nori flake, tofu miso	9.50
NEO TOKYO* bigeye tuna, tempura flake, aji panca	15
PACIFIC king crab, avocado, asian pear, soy paper, wasabi-avocado crema	16
RAINBOW DRAGON* freshwater eel, red bell pepper, cucumber, mango, avocado	13.50
SASA HANDROLL* shrimp tempura, quinoa, shishito, cilantro, spicy mayonnaise, red onion	9

## OMAKASE

experience the essence of japanese, brazilian and peruvian cuisine with multi-course omakase menu

5 COURSES 59  
7 COURSES 69

## JAPANESE WAGYU

GRADE A5 25/oz

ISHIYAKI* hot stone, dipping sauces, vegetables	4oz min
TOBANYAKI* wild japanese mushroom, charred green onion, garlic chip	4oz min
STEAK*	4oz min

## ALL DAY

## NIGIRI & SASHIMI

AKAMI (tuna)*	4.5	EBI (shrimp)	4
KANPACHI (amberjack)*	5	IKA (squid)	2.75
HAMACHI (yellowtail)*	4.5	TAKO (octopus)	3.5
IBURI SAKE (smoked salmon)*	4	HOTATE (scallop)*	4.5
SAKE (salmon)*	3.5	KANI (king crab)	7
HIRAME (flake)*	3.5	IKURA (salmon roe)*	4.5
MADAI (japanese snapper)*	5.5	TOBIKO (flying fish roe)*	3
SUZUKI (striped bass)	3	TAMAGO (egg omelet)	2.75
SAWARA (spanish mackerel)	3	UNI (sea urchin)*	6
SABA (mackerel)*	3	UDAMA (Quail Egg)	2
UNAGI (freshwater eel)	4	FRESHLY GRATED WASABI	2
ANAGO (smoked sea eel)	4		

## ROLLS

KING CRAB CALIFORNIA	14	YELLOWTAIL SCALLION*	7
TUNA*	7	YELLOWTAIL JALAPEÑO*	7
SPICY TUNA*	7.5	SPICY YELLOWTAIL*	7
EEL CUCUMBER	7	SHRIMP TEMPURA	7.5
EEL AVOCADO	7.5	SALMON AVOCADO*	7
CUCUMBER	5	AVOCADO	5
MUSHROOM	5	ASPARAGUS	5
SWEET POTATO	5		

## CHEF'S INSPIRATION\*

SAMBA SUSHI\* 24  
SAMBA SASHIMI\* 29  
SAMBA SUSHI AND SASHIMI\* 30

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.