

# SAMBA HOUR

SUNDAY - FRIDAY

3 PM - 6 PM

## SAMBA KITCHEN

<b>EDAMAME</b> soybeans, sea salt, lime	7
<b>OTSUMAMI</b> assortment of edamame, green bean tempura, shishito	19
<b>JAPANESE A5 WAGYU BEEF GYOZA*</b> kabocha purée and su-shoyu dipping sauce, sweet soy	15
<b>CRISPY TAQUITOS*</b> minimum 2 per order served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam	
<b>YELLOWTAIL</b> avocado and miso	8/each
<b>ROCK SHRIMP TEMPURA</b> snap pea julienne, spicy mayonnaise, green pea, black truffle dressing	10
<b>ORGANIC CHICKEN ANTICUCHOS</b> aji amarillo	10
<b>WAGYU SLIDER*</b> sweet plantain, lettuce, tomato, aji panca ketchup	7/each
<b>PLANTAIN CHIPS</b> aji amarillo	7

## SUSHI BAR

<b>YELLOWTAIL TIRADITO*</b> jalapeño and lemongrass	9
<b>SALMON TIRADITO*</b> kinkan honey, garlic ponzu, garlic chip	9
<b>SHRIMP SEVICHE*</b> passion fruit, cucumber, cilantro	8
<b>ROLLS</b>	
<b>AMAZÔNIA</b> collard greens, portobello mushroom takuwan, cucumber, avocado, wasabi-onion soy	10
<b>SHRIMP TEMPURA</b>	9
<b>SPICY TUNA*</b>	11

## DESSERT

<b>SATA ANDAGI</b> dolce de leche japanese doughnuts, red fruit coulis	4
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## COCKTAILS

<b>MOJITO</b> White rum, fresh mint and lime muddled with sugar. Served tall.	9
<b>LYCHEE COOLER</b> Vodka, elderflower cordial and vanilla, shaken hard with coconut milk and lychee water. Served long	12
<b>CAIPIRINHA</b> The national drink of Brazil, made with cachaca and churned with lime and sugar. Served short, over ice.	10

## WINE

<b>PROSECCO</b> La Luca, Italy	9
<b>CHARDONNARY</b> Canyon Road, California	8
<b>CABERNET</b> Canyon Road, California	8

## SAKE

<b>SÔTÔ – JUMAI (GLUTEN FREE) ISHIKAWA</b> Hint of honeydew, apple, soft and light on the palate	7
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## BEER

<b>KIRIN</b> light, lager	7
<b>CRISTAL</b> Peruvian lager	7

\*These items are served raw or undercooked. The Southern Nevada Health District requires that we inform you of the following: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Executive Chef Joel Versola

Corporate Chef John Um

Tax and gratuity is additional.