

■■■■ samba brunch cocktails ■■■■

Bloody Himiko	tomato juice, vodka, ginger & Samba infused flavours	9.00
Pika Pika	sparkling sake and guava juice	9.00
Sakegria	sake, plum sake, red wine, fresh fruit	9.00
Bahia Punch	Cabana Cachaça, Navan, Cava, raspberries, guava	9.00
Rum Latte	Montecristo Spiced Blend, Gran Marnier, espresso, milk, açai puree	9.00
La Playa	mango and lime juices, white wine, vodka, cucumber, ginger, tabasco	9.00

sucos mistos

**combine up to three fresh fruit juices
add cachaça** 6.00
1.25

asian pear	banana	pineapple
blackberry	blueberry	beet
strawberry	carrot	tomato
mango	ginger	orange

batidas

**brazilian fresh fruit juices blended with
condensed milk and served over ice**

**combine up to three fresh fruit juices
add cachaça** 7.00
1.25

asian pear	banana	pineapple
blackberry	blueberry	strawberry
mango	orange	

coffee

Cafezinho	espresso	5.00
Americano	espresso and hot water	3.00
Café com Leite	espresso and milk	5.00
Cappuccino	espresso, hot milk, foam	5.00
Café Gelato	iced coffee	5.00
Café com Cacao Blanco	coffee, milk, white chocolate	5.00
Café BomBom	espresso and doce de leite	5.00
Café com Crème	coffee, milk, whipped cream, cocoa powder	5.00
Brazilerinho	coffee, condensed milk, milk, cacao, <i>add cachaça</i> \$6	6.00

please ask your server for iced coffee options

■■■■ samba brunch ■■■■

select 4 brunch items—all served family style

\$22.95 per guest · \$12.95 per samba guest under 12 years old · minimum 2 guests

Assorted Pastries & Breakfast Cakes	doce de leite and banana buttermilk muffins, coffee cake, guava empanada, pão de queijo	8.00
Smoked Fish Platter	white fish, salmon, trout, homemade bagel chips	15.00
Carmen Miranda	seasonal fruit, granola, yuzu yogurt	12.00
Sunday Samba Roll	smoked salmon, cream cheese, cucumber	12.00
Eggs Benedict	aji panca hollandaise and smoked salmon	15.00
Eggs Any Style	grilled chorizo and brioche toast	12.00
Churrasco & Eggs	grilled hanger steak and eggs any style	15.00
South American Frittata	lingüiça, asparagus, heart of palm, manchego cheese	11.00
Asian Pear Pancakes	maple syrup	11.00
Warm Churros	spiced caramel and peruvian chocolate dipping sauces	9.00
Doce de Leite French Toast	seasonal fruit and powdered sugar	12.00

feijoada

Brazilian Inspired Brunch	savory stew of black bean, shredded pork, seared beef and carne seca accompanied by white rice, collard greens, farofa, fresh orange slices	15.00
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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

sandwiches & salads

Kobe Sliders	aji panca ketchup, bibb lettuce, tomato on sesame brioche	17.00
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
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

all sandwiches served with huancaína fries

sides

Crispy Yuca Hash	3.00	Char Broiled Linguíça	3.00
Extra Thick Apple-Smoked Bacon	3.00	Grilled Chorizo	3.00
Caramelized Grapefruit	4.00	Toasted Bagel with Scallion Cream Cheese	3.00
Peruvian Corn	6.00	Smoked Salmon	6.00

Executive Chef Jose Mendín

Executive Sushi Chef Koji Kagawa

Corporate Chef Michael Cressotti

■ ■ ■ seviches & 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
Lobster mango, red bell pepper, heart of palm	MP

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

samba rolls

Samba strip Roll maine lobster, avocado, chive, rice cracker, spicy sesame crema	20.00
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 & 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 & 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