

## aperitivos

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



## 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

## small plates

<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, truffled tofu crema	18.00
<b>Salt and Pepper Squid</b> dry miso, shichimi, sea salt, crispy garlic, smoked soy	14.00
<b>Rock Shrimp Tempura</b> bibb lettuce, tobanjan alioli, black truffle vinaigrette	18.00



## seviches and tira-



### sashimi seviche

<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

### sashimi tiradito

<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

## tempura

<b>Tiger Shrimp</b>	13.00	<b>Latino Vegetables</b>	10.00
<b>Japanese Vegetables</b>	10.00	<b>Tiger Shrimp and Japanese Vegetables</b>	14.00

all served with **SUSHISAMBA** dipping sauces



## robata



### meats

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

### anticuchos

two skewers served with peruvian corn

<b>Organic Chicken and Smoked Teriyaki</b>	9.00
<b>Duck Breast and Ginger Sweet Soy</b>	14.00
<b>Beef Tenderloin and Aji Panca</b>	11.00
<b>Sepia with Spicy Shichimi and Lemon</b>	11.00
<b>Sea Bass and Miso</b>	16.00
<b>Eggplant and Mustard Miso</b>	9.00

### fish and seafood

<b>Spiny Lobster</b> spicy ikura vinaigrette	25.00
<b>Peruvian Bay Scallops</b> butter, citrus soy, radish	13.00
<b>Whole Squid</b> lemon alioli	9.00
<b>Hamachi Kama</b> key lime and su-shoyu	12.00

### 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

## soups and noodles

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

## sandwiches and salads

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

all sandwiches served with huancaína fries

## 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

## large plates

<b>Miso-Marinated Chilean Sea Bass</b>	roasted organic vegetables and oshinko	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, sea bass, crayfish with coconut milk, roasted cashew, dendê oil, chimichurri rice	29.00
<b>Quinotto</b>	creamy peruvian quinoa with barley, manchego cheese, wild mushroom, fresh herbs	23.00



## bento boxes



<b>Salmon Teriyaki</b>	16.00	<b>3 Vegetable Tempura</b>	14.00
<b>Chicken Teriyaki</b>	14.00	<b>Chilean Seabass</b>	16.00
<b>Ribeye Teriyaki</b>	18.00	<b>Anticuchos Combination</b>	15.00

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

## samba rolls

<b>Samba Strip</b>	maine lobster, mango, tomato, chive, crispy rice, soy paper, peanut curry	19.00
<b>Neo Tokyo</b>	yellowfin tuna, tempura flake, aji panca	15.00
<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

## sushi bar

### sushi and 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 and 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