



Samba Steak & Sushi celebrates the fusion of two exciting culinary cultures. The idea was born during the early 20th century in the bustling streets of Brazil and Peru where thousands of Japanese migrated to build new lives.

There, in the crowded hearts of these South American cities, two distinct cultures collided. Alongside of native vendors selling their sweet local fruits and tender grilled meat, young entrepreneurs built food stands and restaurants, introducing their fresh sushi and sashimi. Soon, delicacies mixed, new flavors were created -the nutritious elements of Japanese cooking were combined with the exotic spices and flair of the South American table.

From these culinary adventures, a new spirit was born - a spirit that reflected not only the creativity and energy of the thriving cities, but an essence of friendship as new partnerships grew. Samba Steak + Sushi captures this energy and warmth in its innovative dishes, cocktails and festive décor.

Welcome to the Samba Steak + Sushi - prepare for an unrivaled dining experience!

★ We provide organic macrobiotic friendly cuisine using all vegetables whenever organic and local possible with NO chemicals such as chemical seasonings and harmful food additives.

Hibachi

Served with organic salad, shrimp appetizer and white rice, brown rice or vegetable fried rice.

1. Sirloin Steak
2. Teriyaki Chicken
3. Filet mignon

Wild Caught Item:

4. Hibachi Shrimp
5. Bonsai Scallops
6. Lobster Tails *(Extra \$3 for live lobster)*
7. Grill Salmon
8. Sea Bass
9. Calamari
10. Mahi Mahi

Choose One \$22.50, Two \$26.50, Three \$30.50
Kid Size (Under 12 Years Only)
One \$12.50, Two \$16.50, Three \$20.50



Side Orders

Sirloin Steak	8.95
Filet Mignon	12.95
Chicken	7.95
Scallops	8.95
Shrimp	8.95
Salmon	8.95
Asparagus	5.95
Sea Bass	12.95
Broccoli	5.25
Mushroom	4.75
Zucchini	5.25
Mixed Vegetables	6.25

Ⓜ️ 🍷 Consuming raw or uncooked fish, seafood, or meat may increase the chances of foodborne illness.

Core Value

We sell the highest quality food available.

Raw Bar

1. Live Little Neck $1\frac{1}{2}$ Doz. 1 Doz. MP
2. Live Oyster $1\frac{1}{2}$ Doz. 1 Doz. MP
*Blue point (CT)
Cap cod (MA)
Prince Edward Island*
3. Cocktail Shrimp (4p) 7.00
4. Alaskan King Crab Large MP
Sushi or sashimi

{Appetizers From Sushi Bar}

- Sashimi Ceviche 9.50 **New!**
Assorted filets of raw fish with jalapeno tataki sauce.
- Spicy Tuna Tempura Roll 8.95
- Samba Style Tuna Salsa 🍣 10.50
(Signature dish) Wild caught tuna, mango, avocado, jalapeno, tobiko with mustard-miso sauce.
- Fusion Style Steak 8.25
Seared slice sirloin steak with yuzu-soy sauce.
- Grilled Tuna (Signature dish) 9.50
Pan-sear wild caught tuna with yu zu flavor sweet & chili sauce.
- Tropical Tempura Roll 8.50
Tuna, mango, Cilantro, tobiko with yuzu miso sauce.
- Tuna Tataki 8.50
Seared wild caught tuna in aji Amarillo sauce.
- Sashimi Appetizer 🍣 10.25
Assorted filets of raw fish.
- Samba Salmon Special 8.95
Crab stick and tobiko wrapped in thinly sliced salmon, seared with eel, spicy mayo sauce.
- Yellowtail Usuzukuri 11.75
Seared yellowtail, top with jalapeno and chili sauce
- Alaskan King Crab Tempura MP
With aji Amarillo sauce.
- Seaweed Salad 5.95
- Avocados Salad 7.95
- Spicy Seafood Salad 🍣 9.25
- Spicy Scallop Salad 🍣 10.95
- Salmon Tempura Roll (must try) 8.75
- White Tuna Tataki with
Jalapeno Miso Sauce 12.00
- Tuna Endive (Signature dish) 9.50
Seared spicy wild caught tuna with mango salsa topped with a yuzu sauce in endive wrap (3 pcs)

{Low Carb}

- Sashimi Naruto 8.50
Tuna, fly fish raw & avocado rolled with thin slice cucumber.
- Naruto 7.25
Crab stick, flying fish roe & avocado rolled with thin slice cucumber.
- Cucumber Hand Roll 8.75
- Eel Avocado
 - Spicy Tuna/Scallop
 - Spicy Salmon
 - Spicy Yellowtail

Organic Salad (Go Green)

- House Organic Salad 3.95
Mixed spring vegetables with organic ginger dressing.
- Tropical Fruit Organic Salad 8.00
Colorful, lusciously scented chunks of mango, papaya, mandarin orange, pineapple, strawberry and blueberry service samba style vinegar dressing
- Sashimi Tuna Organic Salad 9.00
Seared rare with black pepper and toasted sesame seeds, mixed field organic greens, lettuce, avocado, mango, green red pepper, onion, carrot, with yuzu citrus dressing
- Sashimi Salmon Organic Salad 9.00
Seared rare with black pepper and toasted sesame seeds, mix field organic greens, lettuce, mango, green red pepper, onion, carrot, with miso dressing
- Grilled Chicken Organic Salad 8.00
All white meat, service with mix field organic greens, lettuce, mango, green red pepper, onion, carrot, peanut, Thai peanut dressing

{Appetizers From Kitchen}

- Miso Soup 2.95
- Spicy Crab & Sweet Corn Chowder 5.50
- Spicy Conch Chowder (homemade special) 5.50 **New!**
- Spicy Seafood Soup with Tofu 5.50
- Vegetarian Dumpling Soup 4.25
- Lobster Miso Soup 5.95
- Organic Edamame 5.25
Organic soy bean with sea salt
- Shumai (steamed or fried) 5.25
- Gyoza (steamed or fried) 5.25
- Vegetable Gyoza (steamed or fried) 4.95
- Samba Vegetable Spring Roll 5.95
- Vegetable Tempura 5.95
- Chicken Tempura 7.95
- Shrimp & Vegetable Tempura 8.50
- Chicken with Pine Nuts 11.95
Chicken wrapped with lettuce.
- Chicken Satay 8.25
- Beef Kushiyaki 8.95
- Fried Calamari 8.95
- Samba Seafood Pancake (must try) 11.95
- Grilled Yellowtail Collar (must try) 11.95
With ponzu sauce.
- Crab & Lobster Cake (Homemade) 11.95
With mango salsa.
- Scallop Kaiyaki Baked on half shell. 11.95
- Samba Wings 7.95
- Samba Tibit 22.95
Chicken satay, shrimp tempura, vegetable spring roll, shumai, fried calamari.
- Buffalo Tuna Rangoon (5) 6.95 **New!**
- Grill Miso Black Cod 11.95 **New!**
Caramelized with sweet miso

Before placing your order, please inform your server if a person in your party has a food allergy.

*Note: We use premier grade wild caught seafood;
and we only use organic sushi rice.*

Our core value: We care about communities & our environment.

Health

Starts from Organic & Natural Food

Sushi a la Carte

Each order 2 pieces

Sashimi (3 pieces) is \$2.00 extra

Kanpachi (amber jack) New!	6.50
Ebi (shrimp)	4.50
Tamago (egg)	3.95
Kanikama (crab stick)	3.95
Tako (octopus)	4.25
Unagi (grilled eel)	5.25
Smoked Salmon	5.25
Inari (tofu)	3.75
Saba (mackerel)	3.95
Ika (squid)	3.95
Hirame (white fish)	4.95
Suzuki (bass)	4.75
Sake (salmon)	5.25
Maguro (tuna)	5.50
Hamachi (yellow tail)	5.50
Hokkigai (surf clam)	4.75
Hotategai (scallop)	4.95
Tobiko (flying fish roe)	4.95
Ikura (salmon roe)	4.95
Uni (sea urchin)	6.95
Tobiko with Quail Egg	5.95
Ikura with Quail Egg	5.95
Uni with Quail Egg	7.95
Toro (fatty tuna)	12.95
White Tuna	5.95
Tai (Red Snapper)	4.50
Ama-Ebi (Sweet Shrimp)	8.25
Alaska King Crab Sushi	Market Price

(C) = COOKED

(R) = RAW

(V) = VEGETABLE



Makimono (Rice Roll or Hand Roll)

Organic Cucumber Maki	4.75
Organic Avocado Maki	4.95
Idaho Maki <i>Sweet potato tempura</i>	4.95
Organic Garden Roll	5.25
<i>Lettuce, asparagus, carrot, cucumber and spicy mayo.</i>	
Organic Tropical Fruit Maki	5.50
<i>Mango, avocado, coconut flake & papaya.</i>	
Organic Mixed Greens Roll	6.50
<i>Avocado, sweet potato, tofu, lettuce, green soybean wrap, topped with yuzu mayo.</i>	
<hr/>	
Negihama Maki <i>Yellowtail and scallion.</i>	6.95
Spicy Yellowtail Maki	8.25
Tekka Maki	5.95
Spicy Tuna Maki	8.25
Spicy Scallop Maki	8.95
Salmon Maki	5.95
Spicy Salmon Maki	8.25
Alaskan Maki <i>Salmon, avocado, cucumber</i>	6.95
Philadelphia Maki	6.95
<i>Smoked salmon, cream cheese, cucumber & scallion.</i>	
Lenny Roll	6.75
<i>Salmon, cream cheese, cucumber & scallion.</i>	
Rainbow Maki	11.95
Christmas Maki	13.95
<i>Shrimp tempura, tuna and avocado.</i>	
Unakyu Maki <i>Grilled eel & cucumber.</i>	7.50
Boston Maki	7.25
<i>Salmon, cucumber, avocado, lettuce, tobiko & mayo</i>	
Salmon Skin Maki	6.95
<i>Salmon skin, avocado, cucumber, salmon roe, & scallion</i>	
<hr/>	
Una-avo <i>Grilled eel & avocado.</i>	7.50
Fashion Maki	8.25
<i>Grilled eel, avocado, cream cheese & flying fish roe.</i>	
Scorpion Maki	12.95
<i>Grilled eel, avocado, flying fish roe, covered with shrimp.</i>	
Caterpillar Maki	12.95
<i>Grilled eel, avocado, cucumber, flying fish roe, rolled in caterpillar shape.</i>	
Rising Sun Maki	8.25
<i>Fried salmon, avocado, flying fish roe and scallion.</i>	
California Maki	7.50
<i>Crab stick, cucumber & flying fish roe.</i>	
Crazy Maki	10.95
<i>Shrimp tempura, avocado, cucumber, tobiko & spicy mayo.</i>	
House Dragon Maki	13.95
<i>Shrimp tempura, crab stick, topped with eel, avocado & tobiko.</i>	
Spider Maki	12.95
<i>Deep-fried soft shell crab, avocado, cucumber, tobiko & spicy mayo.</i>	
Volcano Maki	7.95
<i>Crab stick, tobiko, avocado and cucumber toasted with spicy mayo.</i>	
Snow Mountain	13.95
<i>Shrimp tempura, king crab, tobiko, scallion.</i>	
Kanpachi Tempura Roll	13.95 New!
<i>Kanpachi, avocado, mango, scallion, tempura style with secret sauce</i>	

(R) Consuming raw or uncooked fish, seafood, or meat may increase the chances of foodborne illness.

*Note: We use premier grade wild caught seafood;
and we only use organic sushi rice.
Our core value: We care about communities & our environment.*



Health
Starts from Organic & Natural Food

Special Makimono

South America Inspiration

Godzilla Roll	14.00
<i>White tuna tempura topped with spicy tuna and black tobiko and chef's special sauce with imitation crab meat.</i>	
Una-coco Maki	7.95
<i>Eel, coconut, mango, avocado.</i>	
Lobster Maki	13.75
<i>Lobster, asparagus, mango, avocado and lobster salad.</i>	
Caribbean Maki	7.95
<i>Mango, avocado, yellowtail.</i>	
Spicy Tuna Tortilla Maki 🍣	13.95
<i>Spicy tuna, avocado, cress, mango, chives.</i>	
Fancy Maki 🍣	8.95
<i>Salmon, jalapeno, shiso leaf, fresh melted mozzarella & crispy onion.</i>	
Amazon Black Forest Maki	7.95
<i>Unagi, sweet potato, black tobiko.</i>	
Samba Maki 🍣	13.50
<i>Shrimp tempura, papaya, topped with spicy tuna, coconut flake.</i>	
New Wave Maki	15.00
<i>Spicy tuna inside, yellowtail, salmon, avocado outside. Tempura crumb with 3 kinds of special sauce on top.</i>	
Samba Midnight Maki	14.95
<i>White tuna, jalapeno, shrimp tempura, black tobiko.</i>	
Samba Triple Maki	14.95
<i>Salmon, tuna, yellowtail, soybean wrap.</i>	
Rock & Roll	18.00
<i>Spicy scallop inside, lobster salad outside, topped with black tobiko, red tobiko, wasabi tobiko.</i>	
Surf & Turf Maki	18.95
<i>Seared fusion steak inside, with marinated red onion and avocado, topped with spicy Alaskan king crab, scallion and tobiko.</i>	
Lobster Tail Maki	16.00
<i>Boiled lobster tail, avocado, cucumber, tobiko, lettuce & spicy mayo.</i>	

Sushi Combo

Sushi Cook Combo	16.50
<i>Chef's choice of cooked sushi.</i>	
Sushi Plate 🍣	20.00
<i>Chef's choice of assorted sushi.</i>	
Sushi Deluxe 🍣	25.00
Maki Combo 🍣	16.00
<i>Spicy tuna-maki, California maki, & futo maki.</i>	
Sushi & Sashimi Combo 🍣	32.00
Sashimi Deluxe 🍣	28.00
<i>Chef's choice of assorted raw fish filets.</i>	
Samba Sampler (for 2) 🍣	55.00
<i>Sushi, sashimi, maki combo.</i>	
Party Boat (for 3-4) 🍣	99.00
<i>Sushi, sashimi, maki combo.</i>	
Vegetarian Combo	29.00
<i>Avocado maki, oshinko maki, Umeshiso maki, sweet potato tempura maki, cucumber maki, futo maki, tamago sushi, fried bean curd sushi.</i>	
Sushi & Maki Combo 🍣	55.00
<i>Shrimp sushi, white fish sushi, eel sushi, salmon sushi, tuna maki, cucumber maki, spicy tuna maki, California maki, yellowtail & scallion maki, eel & avocado maki.</i>	
Sushi & Maki Combo 🍣	75.00
<i>White tuna sushi, salmon sushi, yellowtail sushi, mackerel sushi, shrimp sushi, surf clam sushi, eel sushi, tuna maki, salmon maki, lenny maki, spicy tuna maki, crazy maki, California maki.</i>	
Sushi & Maki Combo 🍣	120.00
<i>Salmon sushi, tuna sushi, shrimp sushi, eel sushi, yellowtail sushi, crab stick sushi, bass sushi, spicy tuna maki, spicy salmon maki, eel & cucumber maki, Christmas maki, caterpillar maki, rainbow maki, dragon maki, Philadelphia maki.</i>	

🍣 Consuming raw or uncooked fish, seafood, or meat may increase the chances of foodborne illness.



Samba's Specials

Served with white rice or brown rice.

Mango Filet Mignon <i>(must try)</i>	16.95
<i>Filet mignon stir-fried with fresh mango, pepper in fresh mango sauce.</i>	
Paradise Chicken	12.50
<i>White meat chicken with peppers, pea pod & black mushrooms in spicy Szechuan sauce.</i>	
Mango Chicken	12.50
<i>White meat chicken stir-fried with fresh mango & peppers in mango sauce.</i>	
Gerneral Gao's Chicken	12.95
Yuen-Yang Spicy Beef	13.95
<i>In a hot pepper sauce, served on a bed of string beans.</i>	
Summer Shrimp <i>(must try)</i>	15.00
<i>Crispy jumbo shrimp with fruit cream sauce, tropical fruit salad on side.</i>	
Hot Stone Bibim Bab	
with Beef <i>(must try)</i>	16.25
<i>Rice topped with marinated beef, fried egg & vegetables, served with spicy Korean sauce.</i>	
Salt & Pepper Mahi Mahi	
with Jalapeno	14.95
Sirloin Steak with Ginger	
& Scallion Style	16.95
<i>Extra \$2 for filet mignon.</i>	
Spicy Cilantro Mahi Mahi	14.95
Grill Black Cod Entree	21.00 New!
<i>Caramelized with sweet miso.</i>	
Live Lobster	<i>Single or Twin MP New!</i>
<i>Choice of Steam Style</i>	
<i>Ginger & Scallion Style</i>	
<i>Salt & Pepper Style</i>	

Celebrate your party in



Corporation Meetings (Parties),
Graduation Parties, Holidays,
Rehearsal Dinners, Birthdays, Anniversaries,
Special Occasions, etc.

Gift Certificate & Catering Services Available.

Clay Pot Curry

Simmered in curry pot with coconut milk, peppers, mushrooms, bamboo shoots & onions.

Served with white or brown rice.

Tofu & Vegetable	11.00
Chicken	12.00
Beef	12.00
Seafood	14.95
<i>Clam, shrimp, scallop, calamari</i>	
Samba Special	14.95
<i>Chicken, shrimp, beef</i>	

Fried Rice

Choice of white rice or brown rice

Fried Rice	9.95
<i>Choice of chicken, beef, shrimp or vegetables & tofu.</i>	
Samba's Special Fried Rice	12.95
<i>Chicken, shrimp & beef stir-fried with fresh vegetables.</i>	

Noodles

Choice of noodle lo mein or udon

Vegetable & Tofu	9.95
Chicken	9.95
Beef	9.95
Seafood	12.95
<i>Clam, shrimp, scallop, calamari</i>	
Samba Special	12.95
<i>Chicken, shrimp, beef</i>	

Pad Thai	9.95
<i>Choice of chicken, shrimp, or vegetable & tofu</i>	



Before placing your order, please inform your server if a person in your party has a food allergy.