

Hibachi Entree

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

1. Sirloin Steak
2. Teriyaki Chicken
3. Australia Lamb
4. Hibachi Shrimp
5. Grill Salmon
6. Calamari
7. Mahi Mahi
8. Ribeye Steak
9. Filet Mignon (\$9 extra)
10. Bonsai Scallops (\$9 extra)
11. Lobster Tails (\$15 extra)
12. Chilean Seabass (\$15 extra)

Choose One \$28.95, Two \$34.95, Three \$40.95

Kid Size (Under 10 Years Only) (Dine-in only)

One \$19.95, Two \$25.95



Soup & Salad

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|---|----|
| Miso Soup (Japanese style) | 6 |
| Shrimp Tom Yum Koong Soup 🍷 (Thai style) | 9 |
| Hot and Sour Soup New! | 6 |
| House Salad | 11 |
| Choice of: Ginger Dressing Italian Dressing Thousand Island Dressing Ranch | |

Samba's Specials Entree

Served with white rice or brown rice.

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| Samba Taco Trio New! 1 Chicken taco, 1 steak taco and 1 fish tako with lettuce, sour cream, tomatoes, avocado and yam yam dressing | 21 |
| Kung Pao 🍷 Choice of tofu, chicken or shrimp Classic spicy dish in Szechuan cuisine. (With or without peanuts) | 21 |
| Mango Filet Mignon (must try) Filet mignon stir-fried with fresh mango, pepper in fresh mango sauce | 35 |
| General Gao's 🍷 Tofu, Chicken or Shrimp | 21 |
| Happy Family New! A familzy of...beef, chicken, shrimp, scallops & vegetables blended & stir-fried in a delicate brown sauce | 24 |
| Hot Stone Bibim Bab 🍷 (must try) Choice of beef, chicken or shrimp Rice topped with marinated beef, fried egg & vegetables, served with spicy Korean sauce | 24 |
| Summer Shrimp New! | 27 |

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.

Tapas Menu (small plate)

From Kitchen

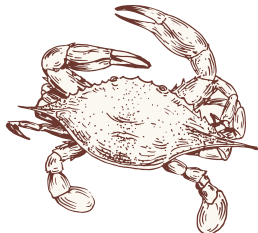
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|--|----|
| Organic Edamame (Spicy 🍷 or not spicy) <i>Organic soy bean with sea salt</i> | 8 |
| Shumai (steamed or fried) | 8 |
| Gyoza (steamed or fried) | 8 |
| Vegetable Gyoza (steamed or fried) | 8 |
| Vegetable Spring Roll | 11 |
| Vegetable Tempura | 11 |
| Shrimp & Vegetable Tempura | 16 |
| Satay Chicken (Thai style) | 14 |
| Beef Teriyaki | 14 |
| Fried Calamari | 17 |
| Chicken Wings (or buffalo style) | 17 |
| Chicken Finger | 14 |
| Scallion Pancake | 8 |
| Peking Ravioli (steamed or fried) | 14 |
| Boneless Spareribs | 14 |
| Crab Rangoon (6) | 14 |
| Grilled Yellowtail Collar | 21 |
| Chicken with Pine Nuts | 19 |
| Short Rib with Thai Sauce New! | 19 |
| Grilled Octopus New! <i>Octopus sashimi grilled with ponzu sauce</i> | 21 |
| French Fries | 8 |
| Fried Dough | 8 |
| Pu Pu Platter with Teriyaki (For 2) <i>Chicken Wing (8), Chicken Finger (6), Spring Roll (2), Crab Rangoon (4), Tempura (2), Beef Teriyaki (2), Boneless Spareribs</i> | 38 |

Raw Bar

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|---|-------------|--------------|
| 1. Little Neck 🍷 | 1/2 Doz. 17 | 1 Doz. 32 |
| 2. Raw Oyster 🍷 • Blue point (CT) | 1/2 Doz. 19 | 1 Doz. 37 |
| 3. Cocktail Shrimp (5 pcs) 🍷 | | 14 |
| 4. Alaskan King Crab 🍷 (Super) | | Market Price |
| 5. Boiled Lobster (Single) / (Twin) | | Market Price |
| 6. Peel & Eat Shrimp | 1/2 lb 19 | 1 lb 29 |
| 7. Boiled Steamed Clam | | 21 |
| 8. Steamed Mussel | | 19 |



SEAFOOD towers



- | | |
|----------------------------|---------------------------|
| GRAND SERVES 2 - 3 | ROYAL SERVES 3 - 4 |
| 6 Oysters | 8 Oysters |
| 6 Littlenecks | 8 Littlenecks |
| 5 Shrimp Cocktail | 6 Shrimp Cocktail |
| \$45 | 1/2 Lobster |
| | \$75 |
| LUXURY SERVES 5 - 6 | REEL & ROD |
| 10 Oysters | SERVES 6 - 8 |
| 10 Littlenecks | 12 Oysters |
| 8 Shrimp Cocktail | 12 Mussels |
| Whole Lobster | 12 Littlenecks |
| \$120 | 12 Shrimp Cocktail |
| | King Crab Legs |
| | Whole Lobster |
| | Samba Sashimi |
| | Ceviche |
| | Market Price |

Fried Rice

Choice of white rice or brown rice

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| Fried Rice Choice of chicken, beef, shrimp or vegetables & tofu | 17 |
| Samba's Special Fried Rice Chicken, shrimp & beef stir-fried with fresh vegetables | 19 |
| Spicy Basil Fried Rice 🍷 With choice of chicken, beef, shrimp or vegetable & tofu | 19 |
| Noodles Choice of noodle lo mein or udon or spicy ramen noodle soup | |
| Vegetable & Tofu | 14 |
| Chicken | 17 |
| Beef | 17 |
| Seafood Clam, shrimp, scallop, calamari | 28 |
| Samba Special Chicken, shrimp, beef | 19 |
| Pad Thai Choice of chicken, shrimp, or vegetable & tofu | 17 |

Core Value

We sell the highest quality food available.

Tapas Menu (small plate)

From Sushi Bar

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| Seaweed Salad | 9 |
| Avocado Salad | 11 |
| Spicy Seafood Salad 🍣 | 14 |
| Samba Sashimi Ceviche 🍣 <i>Assorted filets of raw fish with jalapeno tataki sauce</i> | 17 |
| Samba Tuna Salsa 🍣 (Signature dish) <i>Wild caught tuna, mango, avocado, jalapeno, tobiko with mustard-miso sauce</i> | 17 |
| Fusion Tuna Ball <i>New!</i> | 14 |
| Scallop Kaiyaki <i>Baked on half seashell</i> | 17 |
| Naruto 🍣 (low carb) <i>Crab stick, flying fish roe & avocado rolled with thin slice cucumber</i> | 11 |
| Tuna Tataki 🍣 🍣 <i>Seared wild caught tuna in aji Amarillo sauce</i> | 14 |
| Volcano Soft Shell Crab <i>New!</i> | 19 |
| Grilled Tuna 🍣 (Signature dish) <i>Pan-sear wild caught tuna with yu zu flavor sweet & chili sauce</i> | 14 |

Sushi A La Carte

Each order 2 pieces
Sashimi (3 pieces) is \$2.00 extra

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|----------------------------|----|
| Kanpachi (amber jack) | 11 |
| Ebi (shrimp) | 9 |
| Tamago (egg) | 7 |
| Kanikama (crab stick) | 8 |
| Tako (octopus) 🍣 | 11 |
| Unagi (grilled eel) | 12 |
| Smoked Salmon | 11 |
| Inari (tofu) | 8 |
| Saba (mackerel) | 8 |
| Ika (squid) 🍣 | 8 |
| Suzuki (bass) 🍣 | 11 |
| Sake (salmon) 🍣 | 11 |
| Maguro (tuna) 🍣 | 12 |
| Hamachi (yellow tail) 🍣 | 11 |
| Hotategai (scallop) 🍣 | 14 |
| Tobiko (flying fish roe) 🍣 | 11 |
| Ikura (salmon roe) 🍣 | 11 |
| Uni (sea urchin) 🍣 | 14 |
| Tobiko with Quail Egg 🍣 | 12 |
| Ikura with Quail Egg | 12 |
| Uni with Quail Egg | 18 |
| Toro (fatty tuna) 🍣 | 19 |
| O Toro 🍣 | 24 |
| Escolar (white tuna) 🍣 | 11 |
| Ma Dai (red Snapper) 🍣 | 11 |
| Ama-Ebi (by pc) | 11 |

🍣 Hot & Spicy

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

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

Makimono (Rice Roll or Hand Roll)

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| Organic Cucumber Maki | 8 |
| Organic Avocado Maki | 9 |
| Idaho Maki <i>Sweet potato tempura</i> | 8 |
| Organic Garden Roll <i>Lettuce, asparagus, carrots, cucumber and spicy mayo</i> | 9 |
| Organic Tropical Fruit Maki <i>Mango, avocado, coconut flake & papaya</i> | 9 |
| Organic Mixed Greens Roll <i>Avocado, sweet potatoes, tofu, lettuce, green soybean wrap, topped with yuzu mayo</i> | 11 |
| Negihama Maki 🍣 <i>Yellowtail and scallions</i> | 12 |
| Spicy Yellowtail Maki 🍣 | 14 |
| Tekka Maki 🍣 | 11 |
| Spicy Tuna Maki 🍣 | 14 |
| Salmon Maki 🍣 | 11 |
| Spicy Salmon Maki 🍣 | 14 |
| Alaskan Maki 🍣 <i>Salmon, avocado, cucumber</i> | 12 |
| Philadelphia Maki 🍣 <i>Smoked salmon, cream cheese, cucumber & scallions</i> | 12 |
| Lenny Roll 🍣 <i>Salmon, cream cheese, cucumber & scallions</i> | 12 |
| Rainbow Maki 🍣 | 19 |
| Christmas Maki 🍣 <i>Shrimp tempura, tuna and avocado</i> | 21 |
| Unakyu Maki 🍣 <i>Grilled eel & cucumber</i> | 12 |
| Boston Maki 🍣 <i>Salmon, cucumber, avocado, lettuce, tobiko & mayo</i> | 12 |
| Una-avo <i>Grilled eel & avocado</i> | 14 |
| Fashion Maki <i>Grilled eel, avocado, cream cheese & flying fish roe</i> | 14 |
| Scorpion Maki <i>Grilled eel, avocado, flying fish roe, covered with shrimp</i> | 21 |
| Caterpillar Maki <i>Grilled eel, avocado, cucumber, flying fish roe, rolled in caterpillar shape</i> | 21 |
| Rising Sun Maki <i>Fried salmon, avocado, flying fish roe and scallions</i> | 16 |
| California Maki <i>Crab stick, cucumber & flying fish roe</i> | 11 |
| Crazy Maki <i>Shrimp tempura, avocado, cucumber, tobiko & spicy mayo</i> | 14 |
| House Dragon Maki <i>Shrimp tempura, crab stick, topped with eel, avocado & tobiko</i> | 21 |
| Spider Maki <i>Deep-fried soft shell crab, avocado, cucumber, tobiko & spicy mayo</i> | 21 |
| Volcano Maki <i>Crab stick, tobiko, avocado and cucumber toasted with spicy mayo</i> | 12 |
| Snow Mountain <i>Shrimp tempura, king crab, tobiko, scallions</i> | 21 |

Poke Bowl

Poke bowl with bed of sushi rice topped with avocado, mango salsa, oshinko, nori and edamame

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| 1. Tuna Poke 🍣 <i>With Japanese dressing</i> | 21 |
| Tuna & Uni 🍣 <i>With Japanese dressing</i> | 27 |
| 2. Salmon Poke 🍣 <i>With wasabi dressing</i> | 21 |
| Salmon & Ikura 🍣 <i>With wasabi dressing</i> | 24 |
| 3. Deluxe Poke 🍣 <i>Chef's choice assorted fish with sesame dressing</i> | 28 |

Special Makimono

South America Inspiration

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|--|----|
| Godzilla Roll 🍣 🍣 <i>Escolar (white tuna) tempura topped with spicy tuna and black tobiko and chef's special sauce with imitation crab meat</i> | 21 |
| Lobster Tail Maki <i>Lobster, asparagus, mango, avocado and lobster salad</i> | 28 |
| Spicy Tuna Tortilla Maki 🍣 🍣 <i>Spicy tuna, avocado, cress, mango, chives</i> | 18 |
| Samba Maki 🍣 🍣 <i>Shrimp tempura, papaya, topped with spicy tuna, coconut flake</i> | 21 |
| New Wave Maki 🍣 🍣 <i>Spicy tuna inside, yellowtail, salmon, avocado outside. Tempura crumb with 3 kinds of special sauce on top</i> | 21 |
| Samba Midnight Maki 🍣 <i>Escolar (white tuna), jalapeno, shrimp tempura, black tobiko</i> | 21 |
| Sunset Roll 🍣 <i>New!</i> <i>Spicy tuna, avocado inside. Torch salmon on the top, scallion, tobiko with chef special sauce</i> | 21 |
| Torched Toro Roll 🍣 <i>New!</i> <i>Kani, cucumber with crunchy tempura inside, torched O toro (fatty tuna), minced scallions, onions and tobiko on top with unagi teriyaki dressing</i> | 21 |

Sushi Entrees

Comes with salad, we only use organic sushi rice.

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| Chirashi Dinner <i>Assorted fresh fish & vegetable over a bed of seasoned sushi rice</i> | 35 |
| Salmon Lover Box (12 pcs) 🍣 <i>Spicy salmon roll, 3 salmon nigiri sushi, 3 salmon sashimi</i> | 27 |
| Tuna Lover Box (12 pcs) 🍣 <i>Spicy tuna roll, 3 tuna nigiri sushi, 3 tuna sashimi</i> | 27 |
| Tempura Lover Box (18 pcs) <i>Tuna tempura roll, salmon tempura roll, smoke salmon tempura roll, each roll with avocado, cucumber & lettuce</i> | 36 |
| Sushi Cook Combo (14 pcs) <i>California maki, 2 unagi sushi, 2 ebi sushi, 2 tamago sushi, 2 kanikama sushi</i> | 28 |
| Sushi Deluxe (16 pcs) 🍣 <i>Chef's choice sushi with California roll</i> | 35 |
| Maki Combo (18 pcs) 🍣 <i>Spicy tuna-maki, California maki, & una-avo maki.</i> | 27 |
| Sushi & Sashimi Combo (21 pcs) 🍣 <i>Chef's choice sushi, sashimi, tuna maki</i> | 42 |
| Sashimi Deluxe (21 pcs) 🍣 <i>Chef's choice fine sashimi</i> | 48 |
| Vegetarian Combo (20 pcs) <i>Avocado maki, sweet potato tempura maki, cucumber maki, tamago sushi, fried bean curd sushi</i> | 35 |
| Party Boat (for 2) (46 pcs) 🍣 <i>Chef's choice of sushi, sashimi, California roll, tekka and 1 una avo maki</i> | 99 |

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

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

Celebrate your party in

samba

steak + sushi

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

Gift Certificate & Catering Services Available.

06/2023

