

## aperitivos

<b>Sawagani</b> flash fried japanese river crabs	12.00	<b>Green Bean Tempura</b> black truffle aioli	7.50
<b>Edamame</b> organic soybeans with sea salt & lime	5.00	<b>Kyuri</b> fresh cucumber, bean sprout & ponzu	5.00
<b>Shishito</b> grilled spicy peppers, sea salt & lemon	7.50	<b>Otsumami</b> edamame, shishito & green bean tempura	15.00

## cold appetizers

<b>Field Green Salad</b> organic greens, radish & beet with ginger-carrot dressing	7.50
<b>Seaweed Salad</b> hijiki, red tosaka, wakame & goma wakame	10.00
<b>Tuna Tataki</b> tatsoi, heart of palm, avocado, lemon, yuca chip & aji panca coulis	13.00
<b>Yellowtail Tartare</b> cured lemon, garlic miso, jalapeño & scallion with root vegetable chip	13.00
<b>Seared Otoro Kobe Beef</b> warm shiitake mushroom, ponzu gelée & truffled tofu sauce	15.00

## hot appetizers

<b>Miso</b> tofu & cilantro	4.50
<b>Chicharron de Calamar</b> cornmeal-crusted calamari with tamarind sauce, tomato salsa & plantain	13.00
<b>Pan Seared Sea Scallop</b> yuzu soy & sautéed organic vegetables	13.00
<b>Aji Panca Roasted Jumbo Shrimp</b> wild mushroom, scallion, toasted brazilnut & sake-saffron crema	16.00
<b>Age Dashi Tofu</b> daikon & japanese eggplant	7.00
<b>Lobster &amp; King Crab Gyoza</b> kabocha purée & su-shoyu dipping sauce	15.00
<b>Butter Lettuce Wraps</b> crispy rock shrimp, uni aioli, fall peas & black truffle vinaigrette	17.00
<b>Jumbo Lump Crab Cake</b> crispy ginger, caramelized onion, sauteed fennel & poblano-ginger sauce	16.50
<b>Tempura</b> served with aji panca miso, chimichurri & tempura dipping sauces	
alaskan king crab leg	14.00
tiger shrimp	12.00
assorted vegetable	8.00

## anticuchos

<b>Chicken &amp; Aji Amarillo</b>	8.00	<b>Sea Bass &amp; Miso</b>	10.00
<b>Beef Tenderloin &amp; Aji Panca</b>	9.00	<b>Shrimp &amp; Chimichurri</b>	10.00
<b>Chicken Liver &amp; Teriyaki</b>	7.00	<b>Fall Vegetable &amp; Balsamic Teriyaki</b>	7.00

2 skewers over peruvian corn

## seviches & tiraditos

<b>sashimi seviche</b>		<b>sashimi tiradito</b>	
<b>Yellowtail</b> ginger, garlic & soy	13.00	<b>Yellowtail</b> jalapeño & lemongrass	13.00
<b>King Crab</b> guava ponzu, tobiko & spiced panko	15.00	<b>Kanpachi</b> yuzu, black truffle oil & sea salt	17.00
<b>Tuna</b> grapefruit juice, red jalapeño & almond	14.00	<b>Tuna</b> crispy lotus, avocado, tobiko & chimichurri	14.00
<b>Jumbo Shrimp</b> passionfruit, cucumber & cilantro	13.00	<b>Salmon</b> peruvian corn, cilantro & aji amarillo	12.00
<b>Assortment of 4</b>	33.00	<b>Assortment of 4</b>	33.00

## raw bar

<b>King Crab Leg</b>	18.00	<b>Oysters:</b>	
<b>1/2 Chilled Lobster</b>	9.50	<b>Malpeque</b> , east coast	2.25
<b>Jumbo Shrimp</b>	6.00	<b>Wellfleet</b> , east coast	2.50
<b>Little Neck Clam</b>	2.00	<b>Kumamoto</b> , west coast	3.00
<b>Amazon Platter</b>	45.00	<b>Fanny Bay</b> , west coast	3.00

## omakase

experience the essence of japanese, brazilian & peruvian cuisine  
with our multi-course omakase menu

5 course	59.00
7 course	69.00

## main dishes

<b>Miso-Marinated Chilean Sea Bass</b> roasted fall vegetables	26.00
<b>Chicken Teriyaki ~ Samba Style</b> organic chicken, aji amarillo, mashed peruvian potato & crispy onion	23.00
<b>Moqueca Mista</b> shrimp, squid, bacalhau & crayfish with coconut milk, roasted cashew, dendê oil & chimichurri rice	25.00
<b>Crispy Red Snapper</b> spicy red curry sauce, scallion, ginger & coconut rice	29.00
<b>Rock Fish a la Plancha</b> charred asparagus, grapefruit & toza-su sauce	28.00
<b>Broiled Whole Maine Lobster</b> seaweed butter, creamed peruvian corn & hijiki	32.00
<b>Nabeyaki Udon</b> king crab, prawn tempura, kamaboko, poached egg & fall vegetables	23.00
<b>Quinotto</b> creamy peruvian quinoa, manchego cheese & fresh herbs with wild japanese mushroom	19.00
with braised short ribs	26.00

## churrasco

<b>Rio Grande</b> grilled hanger steak, ribeye, pork tenderloin, chorizo & lingüiça with malagueta pepper oil & chimichurri	<b>three meats</b> 39.00	<b>five meats</b> 44.00
<b>NY Strip</b> 14 oz	32.00	<b>Kurobuta Pork Chop</b> 16 oz 32.00
<b>Tomahawk Chop</b> 28 oz serves 2	62.00	

served with your choice of white rice, black beans, collard greens & farofa  
or sautéed mushroom, nasu steak fries & miso ketchup

## samba rolls

<b>Samba rio Roll</b> lobster tempura, red leaf lettuce, cucumber, avocado & rice cracker	16.50
<b>Neo Tokyo</b> yellowfin tuna, tempura flake & aji panca	13.50
<b>Rainbow Dragon</b> freshwater eel, red bell pepper, cucumber, mango & avocado	13.50
<b>Green Envy</b> wasabi pea crust, tuna, salmon, asparagus & aji amarillo-key lime mayo	12.00
<b>Veggie Kun</b> avocado, tomato, arugula, oshinko, yamagobo, wasabi nori flake & tofu miso	9.50
<b>El Topo</b> salmon, jalapeño, shiso leaf, fresh melted mozzarella & crispy onion	13.50
<b>Unagi Tamago</b> fresh water eel, zuke tuna, cucumber & tempura flake with wasabi tobiko crema	16.00
<b>Pacific</b> king crab, avocado, asian pear, soy paper & wasabi-avocado crema	16.00
<b>Maya</b> shrimp, avocado, tomato & tomatillo salsa	10.00
<b>Bobo Brazil</b> seared kobe style beef, avocado, kaiware, shiso, red onion & chimichurri ponzu	15.00

## sides

<b>Peruvian Corn</b>	6.00	<b>Black Beans</b>	4.00
<b>Coconut Rice</b>	5.00	<b>Roasted Fall Vegetables</b>	6.00
<b>Sweet Plantain</b>	5.00	<b>Collard Greens</b>	5.00
<b>Purple Potato Mash</b>	5.00	<b>Steamed Japanese Rice</b>	4.00
<b>Nasu Steak Fries</b>	5.00	<b>Charred Asparagus</b>	8.00