



**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. **Australia Lamb**
4. **Hibachi Shrimp**
5. **Grill Salmon**
6. **Sword Fish**
7. **Calamari**
8. **Mahi Mahi**
9. **Ribeye Steak**
10. **Filet Mignon** (\$8 extra)
11. **Bonsai Scallops** (\$8 extra)
12. **Lobster Tails** (\$10 extra)
13. **Chilean Seabass** (\$8 extra)

Choose One \$22.95, Two \$26.95, Three \$30.95  
Kid Size (Under 12 Years Only)  
One \$12.95, Two \$16.95, Three \$20.95



## Side Orders

<b>Sirloin Steak</b>	12.00
<b>Filet Mignon</b>	16.00
<b>Chicken</b>	9.00
<b>Shrimp</b>	11.00
<b>Salmon</b>	11.00
<b>Asparagus</b>	9.00
<b>Sword Fish</b>	11.00
<b>Broccoli</b>	9.00
<b>Mushroom</b>	9.00
<b>Zucchini</b>	9.00
<b>Mixed Vegetables</b>	9.00
<b>Spinach</b>	9.00
<b>Onion</b>	9.00

Ⓜ️ 🍣 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** 🌶️  
½ Doz. 1 Doz. MP
2. **Live Oyster** 🌶️  
½ Doz. 1 Doz. MP  
*Blue point (CT)*  
*Cape cod (MA)*
3. **Cocktail Shrimp (5pcs)** 🌶️ 11.00
4. **Alaskan King Crab (Large)** 🌶️ MP  
*Sushi or sashimi*

## Appetizers From Sushi Bar

- Volcano Soft Shell Crab** *New!* 16.00
- Truffle Tuna Wonton** *New!* 12.00
- Fusion Tuna Ball** *New!* 11.00
- Avocado Ball** *New!* 10.00
- Sashimi Ceviche** 🌶️ 14.00  
*Assorted filets of raw fish with jalapeno tataki sauce.*
- Spicy Tuna Tempura Roll** 🌶️ 11.00
- Samba Style Tuna Salsa** 🌶️ 11.00  
*(Signature dish) Wild caught tuna, mango, avocado, jalapeno, tobiko with mustard-miso sauce.*
- Tuna Tataki** 🌶️🌶️ 9.00  
*Seared wild caught tuna in aji Amarillo sauce.*
- Sashimi Appetizer** 🌶️ 14.00  
*Assorted filets of raw fish.*
- Naruto** 🌶️ *(low carb)* 9.00  
*Crab stick, flying fish roe & avocado rolled with thin slice cucumber.*
- Spicy Tuna Cucumber** 11.00
- Hand Roll** 🌶️ *(low carb)* 11.00
- Hamachi Kama** *(must try)* 16.00  
*With ponzu sauce.*
- Scallop Kaiyaki** *Baked on half shell.* 12.00
- Salmon Avocado ball** *New!* 11.00
- Ankimo ponzu sauce** *(Monkfish liver)* 14.00
- Sushi 7.95
- Sashimi 9.95  
*(Not for everyone)*

🌶️ Hot & Spicy

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

## Organic Salad (Go Green)

- House Organic Salad** 6.00  
*Mixed spring vegetables with organic ginger dressing.*
- Tropical Fruit Organic Salad** 11.00  
*Colorful, lusciously scented chunks of mango, papaya, mandarin orange, pineapple, strawberry and blueberry service samba style vinegar dressing*
- Sashimi Tuna Organic Salad** 🌶️ 14.00  
*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** 🌶️ 14.00  
*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** 12.00  
*All white meat, service with mix field organic greens, lettuce, mango, green red pepper, onion, carrot, peanut, Thai peanut dressing*
- Seaweed Salad** 6.25
- Avocados Salad** 7.95
- Spicy Seafood Salad** 🌶️ 11.00

## Appetizers From Kitchen

- Organic Edamame** 6.00  
*Organic soy bean with sea salt*
- Spicy Edamame** 🌶️ 7.00
- Shumai** *(steamed or fried)* 6.00
- Gyoza** *(steamed or fried)* 7.00
- Vegetable Gyoza** *(steamed or fried)* 6.00
- Samba Vegetable Spring Roll** 7.00
- Vegetable Tempura** 9.00
- Chicken Tempura** 11.00
- Shrimp & Vegetable Tempura** 12.00
- Chicken with Pine Nuts** 14.00  
*Chicken wrapped with lettuce.*
- Chicken Satay** 9.00
- Beef Kushiyaki** 11.00
- Fried Calamari** 12.00
- Samba Seafood Pancake** *(must try)* 14.00
- Samba Wings** 11.00
- Samba Tibits** 27.00  
*Chicken satay, shrimp tempura, vegetable spring roll, shumai, fried calamari.*
- Buffalo Tuna Rangoon (5)** 9.00

## Soup

- Miso Soup** 4.00
- Tom Yum Koong Soup** 🌶️ *(Thai style)* 7.00
- Korean Spicy Seafood** 9.00
- Soup with Tofu** 🌶️ *New!* 9.00
- Chicken Noodle Soup** *New!* 5.00

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

<b>O Toro</b> (fatty tuna) Seasonal 🍣	MP
<b>Toro</b> (fatty tuna) Seasonal 🍣	MP
<b>Chu Toro</b> (fatty tuna) Seasonal 🍣	MP
<b>Kanpachi</b> (amber jack)	6.75
<b>Ebi</b> (shrimp)	4.95
<b>Tamago</b> (egg)	3.95
<b>Kanikama</b> (crab stick)	4.25
<b>Tako</b> (octopus) 🍣	4.50
<b>Unagi</b> (grilled eel)	5.75
<b>Smoked Salmon</b>	5.75
<b>Inari</b> (tofu)	4.25
<b>Saba</b> (mackerel)	4.25
<b>Ika</b> (squid) 🍣	4.25
<b>Hirame</b> (white fish) 🍣	5.75
<b>Suzuki</b> (bass) 🍣	5.75
<b>Sake</b> (salmon) 🍣	5.95
<b>Maguro</b> (tuna) 🍣	6.25
<b>Hamachi</b> (yellow tail) 🍣	5.95
<b>Hokkigai</b> (surf clam) 🍣	5.25
<b>Hotategai</b> (scallop) 🍣	5.95
<b>Tobiko</b> (flying fish roe) 🍣	4.95
<b>Ikura</b> (salmon roe) 🍣	4.95
<b>Uni</b> (sea urchin) 🍣	6.95
<b>Tobiko with Quail Egg</b> 🍣	6.25
<b>Ikura with Quail Egg</b>	6.25
<b>Uni with Quail Egg</b>	7.95
<b>Escolar</b> (white tuna) 🍣	5.95
<b>Ma Dai</b> (Fresh Red Snapper) 🍣	6.75
<b>Ama-Ebi</b> (sweet shrimp)	8.95
<b>Albacore</b>	6.25
<b>Anago Sea Eel</b>	5.95



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Makimono (Rice Roll or Hand Roll)

<b>Organic Cucumber Maki</b>	4.95
<b>Organic Avocado Maki</b>	4.95
<b>Idaho Maki</b> Sweet potato tempura	4.95
<b>Organic Garden Roll</b> <i>Lettuce, asparagus, carrot, cucumber and spicy mayo.</i>	6.25
<b>Organic Tropical Fruit Maki</b> <i>Mango, avocado, coconut flake &amp; papaya.</i>	5.95
<b>Organic Mixed Greens Roll</b> <i>Avocado, sweet potato, tofu, lettuce, green soybean wrap, topped with yuzu mayo.</i>	7.25
<b>Oshinko Roll</b>	4.95
<b>Negihama Maki</b> 🍣 <i>Yellowtail and scallion.</i>	7.95
<b>Spicy Yellowtail Maki</b> 🍣	8.95
<b>Tekka Maki</b> 🍣	7.95
<b>Spicy Tuna Maki</b> 🍣	8.95
<b>Spicy Scallop Maki</b> 🍣	9.95
<b>Salmon Maki</b> 🍣	6.45
<b>Spicy Salmon Maki</b> 🍣	8.95
<b>Alaskan Maki</b> 🍣 <i>Salmon, avocado, cucumber</i>	7.95
<b>Philadelphia Maki</b> 🍣 <i>Smoked salmon, cream cheese, cucumber &amp; scallion.</i>	7.95
<b>Lenny Roll</b> 🍣 <i>Salmon, cream cheese, cucumber &amp; scallion</i>	7.95
<b>Rainbow Maki</b> 🍣	11.95
<b>Christmas Maki</b> 🍣 <i>Shrimp tempura, tuna and avocado.</i>	13.95
<b>Unakyu Maki</b> 🍣 <i>Grilled eel &amp; cucumber.</i>	7.95
<b>Boston Maki</b> 🍣 <i>Salmon, cucumber, avocado, lettuce, tobiko &amp; mayo</i>	8.95
<b>Una-avo</b> <i>Grilled eel &amp; avocado.</i>	7.95
<b>Fashion Maki</b> <i>Grilled eel, avocado, cream cheese &amp; flying fish roe.</i>	8.95
<b>Scorpion Maki</b>	12.95
<i>Grilled eel, avocado, flying fish roe, covered with shrimp.</i>	
<b>Caterpillar Maki</b>	12.95
<i>Grilled eel, avocado, cucumber, flying fish roe, rolled in caterpillar shape.</i>	
<b>Rising Sun Maki</b>	9.95
<i>Fried salmon, avocado, flying fish roe and scallion.</i>	
<b>California Maki</b>	7.95
<i>Crab stick, cucumber &amp; flying fish roe.</i>	
<b>Crazy Maki</b>	11.25
<i>Shrimp tempura, avocado, cucumber, tobiko &amp; spicy mayo</i>	
<b>House Dragon Maki</b>	15.95
<i>Shrimp tempura, crab stick, topped with eel, avocado &amp; tobiko.</i>	
<b>Spider Maki</b>	15.95
<i>Deep-fried soft shell crab, avocado, cucumber, tobiko &amp; spicy mayo.</i>	
<b>Volcano Maki</b>	7.95
<i>Crab stick, tobiko, avocado and cucumber toasted with spicy mayo.</i>	
<b>Snow Mountain</b>	16.95
<i>Shrimp tempura, king crab, tobiko, scallion</i>	
<b>Tempura Hamachi Roll</b>	14.25
<i>Avocado, tahiko, kanikma inside.</i>	

VEGETABLES

UNCOOKED

COOKED

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

South America Inspiration

- |  |       |
|--|-------|
| <b>Tuna King Maki</b> 🌶️ 🍷   | 17.95 |
| <i>Spicy tuna, tobiko, scallion, mango inside, topped with white tuna, mayo and fried taro.</i>                                    |       |
| <b>Godzilla Roll</b> 🌶️ 🍷  | 15.95 |
| <i>Escolar (white tuna) tempura topped with spicy tuna and black tobiko and chef's special sauce with imitation crab meat.</i>     |       |
| <b>Lobster Tail Maki</b>   | 17.95 |
| <i>Fresh Main lobster tempura, avocado, mango.</i>   |       |
| <b>Spicy Tuna Tortilla Maki</b> 🌶️ 🍷   | 13.95 |
| <i>Spicy tuna, avocado, cress, mango, chives.</i>  |       |
| <b>Samba Maki</b> 🌶️ 🍷   | 14.25 |
| <i>Shrimp tempura, papaya, topped with spicy tuna, coconut flake.</i>  |       |
| <b>New Wave Maki</b> 🌶️ 🍷  | 15.95 |
| <i>Spicy tuna inside, yellowtail, salmon, avocado outside. Tempura crumb with 3 kinds of special sauce on top.</i>                 |       |
| <b>Samba Midnight Maki</b> 🌶️  | 14.95 |
| <i>Escolar (white tuna), jalapeno, shrimp tempura, black tobiko.</i>   |       |
| <b>Samba Triple Maki</b> 🌶️  | 15.75 |
| <i>Salmon, tuna, yellowtail, soybean wrap.</i>   |       |
| <b>Samba Truffles Maki</b>   | 17.95 |
| <i>With shrimp tempura and cucumber inside, topped with yellow tail and truffle</i>  |       |
| <b>Sunset Roll</b> 🌶️ <b>New!</b>  | 15.00 |
| <i>Spicy tuna, avocado inside. Torch salmon on the top, scallion, tobiko with chef special sauce</i>                               |       |
| <b>Red Dragon Maki</b> 🌶️ 🍷 <b>New!</b>  | 17.95 |
| <i>Inside spicy tuna, avocado, soybean paper, topped with tuna, crab stick, tobiko, scallion, tempura crumb with special sauce</i> |       |

## Sushi Entrees

Comes with salad, we only use organic sushi rice.

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|--|-------|
| <b>Chirashi Dinner</b>   | 26.95 |
| <i>Assorted fresh fish &amp; vegetable over a bed of seasoned sushi rice.</i>  |       |
| <b>Salmon Lover Box</b> (12 pcs) 🌶️  | 24.00 |
| <i>Spicy salmon roll, 3 salmon nigiri sushi, 3 salmon sashimi</i>  |       |
| <b>Tuna Lover Box</b> (12 pcs) 🌶️  | 24.00 |
| <i>Spicy tuna roll, 3 tuna nigiri sushi, 3 tuna sashimi</i>  |       |
| <b>Tempura Lover Box</b> (18 pcs)  | 24.00 |
| <i>Tuna tempura roll, salmon tempura roll, smoke salmon tempura roll, each roll with avocado, cucumber &amp; lettuce</i> |       |
| <b>Sushi Cooked Combo</b> (14pcs)  | 21.00 |
| <i>California roll, 2 Unagi sushi, 2 Ebi sushi, 2 Tamago sushi, 2 Kanikama sushi</i>                                     |       |
| <b>Sushi Deluxe</b> (16 pcs) 🌶️  | 28.00 |
| <i>Chef choice sushi with California roll</i>  |       |
| <b>Maki Combo</b> (18 pcs) 🌶️  | 21.00 |
| <i>Spicy tuna-maki, California maki, &amp; una-avo maki.</i>   |       |
| <b>Sushi &amp; Sashimi Combo</b> (21 pcs) 🌶️   | 36.00 |
| <i>Chef choice sushi, sashimi, tuna maki</i>   |       |
| <b>Sashimi Deluxe</b> (21 pcs) 🌶️  | 36.00 |
| <i>Chef choice fine sashimi</i>  |       |
| <b>Vegetarian Combo</b> (20 pcs)   | 24.00 |
| <i>Avocado maki, sweet potato tempura maki, cucumber maki, tamago sushi, fried bean curd sushi</i>                       |       |
| <b>Sushi &amp; Maki Combo</b> (48 pcs)(for 2) 🌶️   | 65.00 |
| <i>Chef choice sushi, tuna maki, cucumber maki, spicy tuna maki, California maki, samba maki, samba triple maki</i>      |       |
| <b>Party Boat (for 1)</b> (19 pcs) 🌶️  | 28.00 |
| <i>Chef's choice of sushi, sashimi and California roll</i>   |       |
| <b>Party Boat (for 2)</b> (38 pcs) 🌶️  | 55.00 |
| <i>Chef's choice of sushi, sashimi and California roll and Tekka</i>   |       |
| <b>Party Boat (for 4)</b> (57 pcs) 🌶️  | 99.00 |
| <i>Chef's choice of sushi, sashimi and rolls (Caterpillar, Spider, Dragon, California)</i>                               |       |

🌶️ Hot & Spicy

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## Samba's Specials

Served with white rice or brown rice.

**Mango Filet Mignon** *(must try)* 21.95

Filet mignon stir-fried with fresh mango, pepper in fresh mango sauce.

**Paradise Chicken** 🌶️ 15.95

White meat chicken with peppers, pea pod & black mushrooms in spicy Szechuan sauce.

**Mango Chicken** 15.95

White meat chicken stir-fried with fresh mango & peppers in mango sauce.

**General Gao's Chicken** 🌶️ 15.95

**Imperial Couple** *New!* 19.95

Shrimp and scallops sauteed with ginger & scallion garnished with peapods

**Happy Family** *New!* 17.95

A family of...beef, chicken, shrimp, scallops & vegetables blended & stir-fried in a delicate brown sauce.

**Hot Stone Bibim Bab with Beef** 🌶️ *(must try)* 17.95

Rice topped with marinated beef, fried egg & vegetables, served with spicy Korean sauce.

**Spicy Cilantro Mahi Mahi** 🌶️ 19.95

**Filet Mignon Tip** *(must try)* 21.95

Organic portabella slices, onion, scallion and black pepper sauce.

**Miso Chilean Sea Bass** 🌶️ *New!* 28.95

Butter fish in Japanese mayo sauce.

**Seafood Jambalaya** *New!* 24.95

Slowly cook rice with assorted seafood on top

**Mongolian Lamb** *New!* 19.95

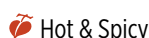
Australian lamb, carrot, onion, scallion and Mongolian sauce served on sizzling clay pot.

Celebrate your party in



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

Gift Certificate & Catering Services Available.



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

## Clay Pot Curry

Simmered in curry pot with coconut milk, peppers, mushrooms, bamboo shoots & onions. Served with white or brown rice.

**Tofu & Vegetable** 11.95

**Chicken** 13.95

**Beef** 13.95

**Seafood** 19.95

Clam, shrimp, scallop, calamari

**Samba Special** 19.95

Chicken, shrimp, beef

## Fried Rice

Choice of white rice or brown rice

**Fried Rice** 10.95

Choice of chicken, beef, shrimp or vegetables & tofu.

**Samba's Special Fried Rice** 13.95

Chicken, shrimp & beef stir-fried with fresh vegetables.

**Spicy Basil Fried Rice** 🌶️ 11.95

With choice of chicken, beef, shrimp, or vegetable & tofu

## Noodles

Choice of noodle lo mein or udon

**Vegetable & Tofu** 9.95

**Chicken** 10.95

**Beef** 10.95

**Seafood** 15.95

Clam, shrimp, scallop, calamari

**Samba Special** 13.95

Chicken, shrimp, beef

**Pad Thai** 9.95 – 11.95

Choice of chicken, shrimp, or vegetable & tofu

