

Samba Lunch Special

Mon. − *Sun.* (11:30 am − 4:00 pm)



{From Sushi Bar}

Served with miso soup or house salad.

1.	Samba Plate 🦊	13.95
	3 tuna sushi, 3 sashimi, California roll	

2. Sushi and Sashimi Combo • 13.95 3 tuna sashimi, 6 piece sushi of chef's choice

3.	Samba Sampler 🤪	12.95
	6 chef's choice of assorted sushi with	
	tuna or salmon maki	

4. Maki Combo

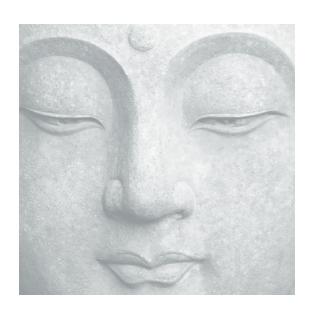
Choose Two Makis:	11.95
Choose Iwo Makis:	11.93

Choose Three Makis: 15.95

California	Una-avo
Tuna-Avocado 걪	Spicy Tuna 🏉
Alaskan 🥟	Crunchy
Idaho	Fashion
Kappa	Tekka 🤪
Philadelphia 🔑	Spicy Salmon 🤪
Avocado	Salmon 🤪
Garden	Shrimp Tempura
Spicy Yellowtail 🔑	Mixed Green
Avocado-Cucumber	Tropical Fruit

5.	Vegetarian Combo (brown rice)	13.95
	2 inari sushi, idano maki,	
	mixed green roll	

6. Chirashi 17.95 Chef's choice sashimi with sushi rice



{Lunch Bento Box} From Kitchen

Served with house salad and white or brown rice (fried rice \$2.00 extra)

Tempura Bento Shrimp and vegetables delicately battered	11.95
Mango Chicken Bento White meat chicken stir-fried with fresh mango & peppers in mango sauce.	10.95
Paradise Chicken Bento White meat chicken with peppers, pea pod & black mushrooms in spicy Szechuan sauce.	10.95
General Gao's Chicken Bento	10.95
Yuen-Yang Spicy Beef Bento In a hot pepper sauce, served on a bed of string beans.	11.95
Summer Shrimp Crispy jumbo shrimp with fruit cream sauce.	11.95
Spicy Basil Beef or Chicken (less spicy) Green and red pepper, garlic, spicy Thai basil sauce.	11.95

{From Hibachi}

Served with house salad and fried, white or brown rice.

- 1. Sirloin Steak
- 2. Teriyaki Chicken
- 3. Hibachi Shrimp
- 4. Salmon
- 5. Calamari

Choose One \$12.95 Two \$15.95 Three \$18.95

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

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness."



{Raw Bar}

1. Live Little Neck ¹/₂ Doz. 1 Doz. MP

2. Live Oyster 1/2 Doz. 1 Doz. MP

Blue point (CT)

Cap cod (MA)

Prince Edward Island

3. Cocktail Shrimp (4p) 8.95

4. Alaskan King Crab Large MP Sushi or sashimi

{Appetizers From Kitchen}

1.	Organic Edamame	5.50
2.	Shumai (steamed or fried)	5.75
3.	Gyoza (steamed or fried)	5.75
4.	Vegetarian Spring Roll	6.25
5.	Chicken Satay	8.75
6.	Beef Kushiyaki	9.95
7.	Samba Wings	9.95
8.	Chicken with Pine Nuts	12.95
9.	Fried Calamari	11.00
10.	Buffalo Tuna Rangoon (5)	8.95

Celebrate your party in



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

Gift Certificate & Catering Services Available.



{Organic Salad} Go Green

House Organic Salad 4.75 *Mixed spring vegetables with organic ginger dressing.*

Tropical Fruit Organic Salad 9.95 Colorful, lusciously scented chunks of mango, papaya, mandarin orange, pineapple, strawberry and blueberry service samba style vinegar dressing

Sashimi Tuna Organic Salad • 12.95 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 • 12.95 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 10.95
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 10.95

{Noodles}

Choice of noodle lo mein or udon

Vegetable & Tofu	995
vegetable o Toru	9.93
Chicken	10.95
Beef	10.95
Seafood	15.95
Clam, shrimp, scallop, calamari	
Samba Special Chicken, shrimp, beef	13.95

Pad Thai 9.95–11.95 Chicken, shrimp, or vegetable & tofu

{Noodle Soup} udon or ramen

Vegetarian	9.95
Chicken	9.95
Beef	9.95
Seafood (or spicy)	12.95
Shrimp & Vegetable Tempura	
Udon Noodle Soup	11.95

