

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 \$24.95, Two \$30.95, Three \$36.95
Kid Size (Under 10 Years Only) (Dine-in only)
One \$17.95, Two \$21.95

Organic Salad (Go Green)

House Organic Salad	8.00
Tropical Fruit Organic Salad	14.00
Sashimi Tuna Organic Salad 🍣	19.00
Sashimi Salmon Organic Salad 🍣	17.00
Grilled Chicken Organic Salad	17.00



Soup

Miso Soup (Japanese style)	4.00
Shrimp Tom Yum Koong Soup 🍣 (Thai style)	8.00
Spicy Seafood Soup with Tofu 🍣 (Korea style) New!	12.00
Hot and Sour Soup New!	6.00

Samba's Specials Entree

Served with white rice or brown rice.

Samba Taco Trio New!	19.00
1 Chicken taco, 1 steak taco and 1 fish tako with lettuce, sour cream, tomatoes, avocado and yam yam dressing	
Kung Pao 🍣 Choice of tofu, chicken or shrimp	17.00/19.00/21.00
Classic spicy dish in Szechuan cuisine. (With or without peanuts)	
Mango Filet Mignon (must try)	28.00
Filet mignon stir-fried with fresh mango, pepper in fresh mango sauce	
General Gao's 🍣 Tofu, Chicken or Shrimp	17.00/19.00/21.00
Happy Family New!	21.00
A family of...beef, chicken, shrimp, scallops & vegetables blended & stir-fried in a delicate brown sauce	
Hot Stone Bibim Bab 🍣 (must try)	21.00
Choice of beef, chicken or shrimp Rice topped with marinated beef, fried egg & vegetables, served with spicy Korean sauce	
Broccoli with Chicken, Beef or Shrimp New!	19.00

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

Organic Edamame (Spicy 🍣 or not spicy)	6.00
Organic soy bean with sea salt	
Shumai (steamed or fried)	6.00
Gyoza (steamed or fried)	7.00
Vegetable Gyoza (steamed or fried)	6.00
Vegetable Spring Roll	9.00
Vegetable Tempura	9.00
Shrimp & Vegetable Tempura	12.00
Satay Chicken (Thai style)	11.00
Beef Teriyaki	12.00
Fried Calamari	14.00
Chicken Wings (or buffalo style)	14.00
Chicken Finger	11.00
Scallion Pancake	6.00
Peking Ravioli (steamed or fried)	11.00
Boneless Spareribs	14.00
Crab Rangoon (6)	11.00
Buffalo Tuna Rangoon (5)	11.00
Grilled Yellowtail Collar	19.00
Chicken with Pine Nuts	19.00
Short Rib with Thai Sauce New!	17.00
Grilled Octopus New!	19.00
Octopus sashimi grilled with ponzu sauce	
Pu Pu Platter with Teriyaki (For 2)	35.00
Chicken Wing (8), Chicken Finger (6), Spring Roll (2), Crab Rangoon (4) Tempura (2), Beef Teriyaki (2), Boneless Spareribs	

Clay Pot Curry

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

Tofu & Vegetable	14.00
Chicken	19.00
Beef	19.00
Seafood	24.00
Clam, shrimp, scallop, calamari	
Samba Special	21.00
Chicken, shrimp, beef	

Raw Bar

1. Little Neck 🍣	½ Doz. 14.00	1 Doz. 27.00
2. Raw Oyster 🍣	½ Doz. 19.00	1 Doz. 36.00
•Blue point (CT)		
3. Cocktail Shrimp (5 pcs) 🍣		12.00
4. Alaskan King Crab 🍣 (Super)		Market Price
5. Boil Lobster (Single) / (Twin)		Market Price



SEAFOOD towers



GRAND SERVES 2 - 3
6 Oysters
6 Littlenecks
5 Shrimp Cocktail
\$38

ROYAL SERVES 3 - 4
8 Oysters
8 Littlenecks
6 Shrimp Cocktail
1/2 Lobster
\$58

LUXURY SERVES 5 - 6
10 Oysters
10 Littlenecks
8 Shrimp Cocktail
Whole Lobster
\$79

REEL & ROD
SERVES 6 - 8
12 Oysters
12 Littlenecks
12 Shrimp Cocktail
King Crab Legs
Whole Lobster
Samba Sashimi Ceviche
Market Price

Fried Rice

Fried Rice	12.00
Choice of chicken, beef, shrimp or vegetables & tofu	
Samba's Special Fried Rice	14.00
Chicken, shrimp & beef stir-fried with fresh vegetables	
Spicy Basil Fried Rice 🍣	14.00
With choice of chicken, beef, shrimp or vegetable & tofu	
Noodles Choice of noodle lo mein or udon	
Vegetable & Tofu	11.00
Chicken	12.00
Beef	12.00
Seafood Clam, shrimp, scallop, calamari	19.00
Samba Special Chicken, shrimp, beef	14.00
Pad Thai	12.00
Choice of chicken, shrimp, or vegetable & tofu	

🍣 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.

Core Value

We sell the highest quality food available.

Tapas Menu (small plate)

From Sushi Bar

Seaweed Salad	8.00
Avocado Salad	9.00
Spicy Seafood Salad 🌶️	14.00
Samba Sashimi Ceviche 🌶️	19.00
<i>Assorted filets of raw fish with jalapeno tatakai sauce</i>	
Samba Tuna Salsa 🌶️ (Signature dish)	17.00
<i>Wild caught tuna, mango, avocado, jalapeno, tobiko with mustard-miso sauce</i>	
Avocado Ball New!	14.00
Fusion Tuna Ball New!	14.00
Truffle Tuna Wonton New!	17.00
Scallop Kaiyaki <i>Baked on half seashell</i>	17.00
Salmon Avocado Ball	14.00
Naruto 🌶️ (low carb)	11.00
<i>Crab stick, flying fish roe & avocado rolled with thin slice cucumber</i>	
Tuna Tatakai 🌶️🌶️	14.00
<i>Seared wild caught tuna in aji Amarillo sauce</i>	
Samba Trio Tatakai 🌶️🌶️	19.00
<i>White tuna, tuna & salmon with 3 different tatakai dressing</i>	
Volcano Soft Shell Crab New!	19.00
Grilled Tuna 🌶️ (Signature dish)	14.00
<i>Pan-sear wild caught tuna with yu zu flavor sweet & chili sauce</i>	
Sashimi Appetizer 🌶️	19.00
<i>Assorted filets of raw fish</i>	
Cucumber Hand Roll 🌶️	14.00
•Spicy Tuna •Spicy Salmon •Spicy Shrimp	

Sushi A La Carte

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

Kanpachi (amber jack)	9.00
Ebi (shrimp)	8.00
Tamago (egg)	6.00
Kanikama (crab stick)	7.00
Tako (octopus) 🌶️	9.00
Unagi (grilled eel)	11.00
Smoked Salmon	9.00
Inari (tofu)	7.00
Saba (mackerel)	7.00
Ika (squid) 🌶️	7.00
Suzuki (bass) 🌶️	9.00
Sake (salmon) 🌶️	9.00
Maguro (tuna) 🌶️	9.00
Hamachi (yellow tail) 🌶️	9.00
Hotategai (scallop) 🌶️	11.00
Tobiko (flying fish roe) 🌶️	9.00
Ikura (salmon roe) 🌶️	9.00
Uni (sea urchin) 🌶️	14.00
Tobiko with Quail Egg 🌶️	11.00
Ikura with Quail Egg	11.00
Uni with Quail Egg	14.00
Toro (fatty tuna) 🌶️	17.00
O Toro 🌶️	19.00
Escolar (white tuna) 🌶️	9.00
Ma Dai (red Snapper) 🌶️	9.00
Ama-Ebi (by pc)	8.00

🌶️ Hot & Spicy

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

Makimono (Rice Roll or Hand Roll)

Organic Cucumber Maki	7.00
Organic Avocado Maki	8.00
Idaho Maki <i>Sweet potato tempura</i>	7.00
Organic Garden Roll	8.00
<i>Lettuce, asparagus, carrots, cucumber and spicy mayo</i>	
Organic Tropical Fruit Maki	8.00
<i>Mango, avocado, coconut flake & papaya</i>	
Organic Mixed Greens Roll	9.00
<i>Avocado, sweet potatoes, tofu, lettuce, green soybean wrap, topped with yuzu mayo</i>	
Negihama Maki 🌶️ <i>Yellowtail and scallions</i>	11.00
Spicy Yellowtail Maki 🌶️	12.00
Tekka Maki 🌶️	9.00
Spicy Tuna Maki 🌶️	12.00
Spicy Scallop Maki 🌶️	14.00
Salmon Maki 🌶️	9.00
Spicy Salmon Maki 🌶️	12.00
Alaskan Maki 🌶️ <i>Salmon, avocado, cucumber</i>	11.00
Philadelphia Maki 🌶️	11.00
<i>Smoked salmon, cream cheese, cucumber & scallions</i>	
Lenny Roll 🌶️	11.00
<i>Salmon, cream cheese, cucumber & scallions</i>	
Rainbow Maki 🌶️	17.00
Christmas Maki 🌶️	19.00
<i>Shrimp tempura, tuna and avocado</i>	
Unakyu Maki 🌶️ <i>Grilled eel & cucumber</i>	11.00
Boston Maki 🌶️	11.00
<i>Salmon, cucumber, avocado, lettuce, tobiko & mayo</i>	

Una-avo <i>Grilled eel & avocado</i>	14.00
Fashion Maki	12.00
<i>Grilled eel, avocado, cream cheese & flying fish roe</i>	
Scorpion Maki	19.00
<i>Grilled eel, avocado, flying fish roe, covered with shrimp</i>	
Caterpillar Maki	19.00
<i>Grilled eel, avocado, cucumber, flying fish roe, rolled in caterpillar shape</i>	
Rising Sun Maki	14.00
<i>Fried salmon, avocado, flying fish roe and scallions</i>	
California Maki	9.00
<i>Crab stick, cucumber & flying fish roe</i>	
Crazy Maki	14.00
<i>Shrimp tempura, avocado, cucumber, tobiko & spicy mayo</i>	
House Dragon Maki	19.00
<i>Shrimp tempura, crab stick, topped with eel, avocado & tobiko</i>	
Spider Maki	19.00
<i>Deep-fried soft shell crab, avocado, cucumber, tobiko & spicy mayo</i>	
Volcano Maki	11.00
<i>Crab stick, tobiko, avocado and cucumber toasted with spicy mayo</i>	
Snow Mountain	19.00
<i>Shrimp tempura, king crab, tobiko, scallions</i>	

Poke Bowl

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

1. Tuna Poke 🌶️ <i>With Japanese dressing</i>	19.00
Tuna & Uni 🌶️ <i>With Japanese dressing</i>	21.00
2. Salmon Poke 🌶️ <i>With wasabi dressing</i>	19.00
Salmon & Ikura 🌶️ <i>With wasabi dressing</i>	21.00
3. Deluxe Poke 🌶️	24.00
<i>Chef's choice assorted fish with sesame dressing</i>	

Celebrate your party in



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

Gift Certificate & Catering Services Available.

Special Makimono

South America Inspiration

Godzilla Roll 🌶️🌶️	19.00
<i>Escolar (white tuna) tempura topped with spicy tuna and black tobiko and chef's special sauce with imitation crab meat</i>	
Lobster Tail Maki	27.00
<i>Lobster, asparagus, mango, avocado and lobster salad</i>	
Spicy Tuna Tortilla Maki 🌶️🌶️	17.00
<i>Spicy tuna, avocado, cress, mango, chives</i>	
Samba Maki 🌶️🌶️	19.00
<i>Shrimp tempura, papaya, topped with spicy tuna, coconut flake</i>	
New Wave Maki 🌶️🌶️	19.00
<i>Spicy tuna inside, yellowtail, salmon, avocado outside. Tempura crumb with 3 kinds of special sauce on top</i>	
Samba Midnight Maki 🌶️	19.00
<i>Escolar (white tuna), jalapeno, shrimp tempura, black tobiko</i>	
Samba Triple Maki 🌶️	21.00
<i>Salmon, tuna, yellowtail, soybean wrap</i>	
Sunset Roll 🌶️ New!	19.00
<i>Spicy tuna, avocado inside. Torch salmon on the top, scallion, tobiko with chef special sauce</i>	
Red Dragon Maki 🌶️🌶️ New!	21.00
<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.

Chirashi Dinner	28.00
<i>Assorted fresh fish & vegetable over a bed of seasoned sushi rice</i>	
Salmon Lover Box (12 pcs) 🌶️	24.00
<i>Spicy salmon roll, 3 salmon nigiri sushi, 3 salmon sashimi</i>	
Tuna Lover Box (12 pcs) 🌶️	24.00
<i>Spicy tuna roll, 3 tuna nigiri sushi, 3 tuna sashimi</i>	
Tempura Lover Box (18 pcs)	27.00
<i>Tuna tempura roll, salmon tempura roll, smoke salmon tempura roll, each roll with avocado, cucumber & lettuce</i>	
Sushi Cook Combo (14 pcs)	24.00
<i>California maki, 2 unagi sushi, 2 ebi sushi, 2 tamago sushi, 2 kanikama sushi</i>	
Sushi Deluxe (16 pcs) 🌶️	32.00
<i>Chef's choice sushi with California roll</i>	
Maki Combo (18 pcs) 🌶️	24.00
<i>Spicy tuna-maki, California maki, & una-avo maki.</i>	
Sushi & Sashimi Combo (21 pcs) 🌶️	36.00
<i>Chef's choice sushi, sashimi, tuna maki</i>	
Sashimi Deluxe (21 pcs) 🌶️	42.00
<i>Chef's choice fine sashimi</i>	
Vegetarian Combo (20 pcs)	28.00
<i>Avocado maki, sweet potato tempura maki, cucumber maki, tamago sushi, fried bean curd sushi</i>	
Party Boat (for 1) (19 pcs) 🌶️	32.00
<i>Chef's choice of sushi, sashimi and California roll</i>	
Party Boat (for 2) (38 pcs) 🌶️	72.00
<i>Chef's choice of sushi, sashimi, California roll and tekka</i>	

Note:

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

Our core value:

We care about communities & our environment.