



SUSHISAMBA[®]

L A S V E G A S E V E N T S

The image shows the interior of a restaurant named SUSHISAMBA. The ceiling is a major feature, with large, illuminated, orange-colored leaves hanging down, creating a warm and festive atmosphere. The lighting is a mix of warm white and orange tones. In the foreground, there is a curved bar with a dark countertop and a wooden base. Several high-top bar stools with red seats and black frames are lined up at the bar. Behind the bar, a well-stocked shelf of bottles is visible. In the background, there are tables and chairs, some of which are red. The overall design is modern and vibrant, reflecting the restaurant's theme of celebrating Japanese, Brazilian, and Peruvian cultures.

CELEBRATING THE CULTURE AND CUISINE OF JAPAN, BRAZIL, AND PERU

At **SUSHISAMBA**, every night is like Carnival! With bright colors, pulsating music, and a dining room constantly filled with energy, our unique space is ideal for accommodating groups of all sizes. **SUSHISAMBA** Las Vegas can accommodate all your event needs, from corporate functions to team building, sake and wine tastings, sushi classes, charity events, rehearsal dinners, wedding receptions, and holiday parties!

To make your planning even easier, we will service your event with our extraordinary team, from our Sambatini-slinging bartenders to our flawless wait staff.

We work side-by-side with you to plan a memorable event, complete with customizable branding options, Samba dancers, DJs, and more to help bring your vision to life. Be assured your guests will have a fantastic experience they will always remember!

We welcome you...Bem-vindo!

GENERAL INFORMATION

CONTACT vegasevents@sushisamba.com

ADDRESS **SUSHISAMBA** Las Vegas
Grand Canal Shoppes at The Venetian
3327 Las Vegas Blvd South, Suite #2892
Las Vegas, NV 89109

PHONE 702.607.0700

WEB www.sushisamba.com

HOURS OF OPERATION Sunday - Thursday 11:30am - 12am
Friday - Saturday 11:30am - 1am

CULINARY TEAM Joel Versola, Executive Chef
John Um, Corporate Chef

OUR SPACES

SUSHISAMBA Exclusive Hire 300 (seated) 600 (reception)
MAIN DINING ROOM 160 (seated) / 300 (reception)
TREE BAR 100 (reception)
SAMBAROOM 100 (seated) / 200 (reception)

SUSHISAMBA[®]

Upper Lounge + Bahia Suite: 42 (seated) / 100 pax (reception)
Lower Lounge (semi-private): 50 (seated) / 75 pax (reception)
Upper Lounge (semi-private): 28 (seated)
Bahia Suite (semi-private): 14 (seated)
Private Dining Room: The Alcove 10 (seated)

AV EQUIPMENT See Room Descriptions for A/V Capabilities
All TVs have laptop connections with in-port plates




300
Seated



600
Reception

SUSHISAMBA EXCLUSIVE HIRE

Located at The Grand Canal Shoppes inside The Venetian® Resort, **SUSHISAMBA** Las Vegas offers a captivating dining experience with a dramatic art installation featuring swirling "ribbons" around the sushi bar and lounge, creating a dynamic ambiance under the 16-foot ceiling. The venue boasts multiple unique spaces, including the striking, 125-foot curved Tree Bar with its illuminated tree canopy and the South American-inspired **SAMBAROOM**, complete with lavish finishes and multiple event areas, all with state-of-the-art AV equipment.



160
Seated

300
Reception

MAIN DINING ROOM

Our dynamic main dining room is perfect for hosting larger events and celebrations. The space can accommodate full-service sit-down dinners for 160 guests or more casual cocktail receptions for up to 300. Additionally, it can be combined with the **SAMBAROOM** or Tree Bar for a full restaurant takeover.



100
Reception

TREE BAR

This striking event space accommodates up to 100 reception-style events and features an illuminated tree canopy and a theater-style 125-foot curved bar. Clad in warm, leather furniture inspired by mid-century modern Brazilian designers, richly textured stones, tropical wood, and custom light fixtures, this hidden oasis offers guests an escape from the hustle and bustle of Las Vegas.



100
Seated



200
Reception

SAMBAROOM

The South American-inspired **SAMBAROOM**, located behind the restaurant and overlooking the Wynn Hotel & Las Vegas skyscape, offers a versatile and private space for unforgettable events. It features lavish touches such as Tom Dixon & Louis Poulsen lighting fixtures, a Quartzsite bar, brass and walnut finishes, art deco tile flooring, and lush greenery. The space includes four areas (Lower Lounge, Upper Lounge, Bahia Suite, and The Alcove), which can be used together or separately. It hosts reception-style events for up to 200 guests or sit-down dinners for up to 100 and is equipped with a state-of-the-art AV system, DJ booth, 4K projector, and wireless microphone, ensuring a turnkey booking experience.

AV EQUIPMENT

- Projector & screen
- Handheld wireless microphone
- DJ booth
- TVs (2 x 65", 1 x 55")

LOWER LOUNGE

The Lower Lounge presents an inviting blend of sophistication and versatility. This multi-use, semi-private space features elegant Tom Dixon gold blown-glass chandeliers and recessed lighting and accommodates up to 50 guests seated or 75 for a cocktail reception.



42
Seated

100
Reception

UPPER LOUNGE

Step into our Upper Lounge, an inviting semi-private space designed to comfortably seat up to 28 guests. With its charming window alcoves, recessed lighting, elegant inset tile, and wood flooring, the Upper Lounge creates an intimate atmosphere. Combined with the 14-seat Bahia Suite, this versatile space can accommodate up to 42 guests seated or 100 for a cocktail reception.



14
Seated

BAHIA SUITE

The Bahia Suite, nestled next to the Upper Lounge, is where functionality and togetherness unite. This semi-private enclave seats up to 14 guests and features decorative walnut wood paneling and screens, art deco inset tile, and wood flooring.

AV EQUIPMENT

- 65" diagonal screen , 16:9 aspect ratio



10
Seated

PRIVATE DINING ROOM - THE ALCOVE

The Alcove is a unique and intimate hideaway, offering a fully private dining experience for up to 10 guests. Tucked away behind the bar as a secret oasis, it features a window with a captivating view of the Wynn Hotel.

AV EQUIPMENT

- 55" diagonal screen , 16:9 aspect ratio



EVENTS & PRODUCTION

SUSHISAMBA Las Vegas can fulfill any event need. Corporate functions, team building, sake and wine tastings, sushi classes, charity events, rehearsal dinners, wedding receptions, and holiday parties...the possibilities are endless.

We work side-by-side with you to plan a memorable event, complete with customizable branding options, Samba dancers, DJs, and more to help bring your vision to life. Let us help you create a fantastic night your guests will always remember.



CUISINE

SUSHISAMBA's menus offer an inventive culmination of three countries: Japan, Brazil, and Peru. From Japanese tempura and sushi to Brazilian churrasco and moqueca to Peruvian anticuchos and seviches, the culinary creativity is limitless with something for every palate.

The open kitchen and fiery robata grill offer brilliantly roasted and flavored meats, vegetables, and fish. **SUSHISAMBA's** conceptual small-plate style of service encourages a "shared" dining experience for guests during seated events and an exciting selection of signature canapes during receptions and parties.




SAKURA MENU

APERITIVOS

EDAMAME ^{GF, VG}
sea salt and lime

SMALL PLATES

JAPANESE A5 KOBE GYOZA* 
kabocha puree, sweet soy

CRISPY YELLOWTAIL TAQUITOS*
served with spicy aji panca sauce, fresh lime

ROBATA

SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

CHURRASCO RIO GRANDE* ^{GF}
ribeye, chorizo, wagyu picanha
served with black beans, collard greens, farofa and
SUSHISAMBA® dipping sauces

SAMBA ROLLS

NEO TOKYO*
bigeye tuna, tempura flake, aji panca

TIGER MAKI
king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

SALMON AVOCADO ROLL* ^{GF}

KING CRAB CALIFORNIA ROLL ^{GF}

DESSERT

MOCHI
soft japanese rice cakes filled with ice cream,
white chocolate ganache

VG: Vegan GF: Gluten Free

*These items are served raw or undercooked. The Southern Nevada Health District requires that we inform you of the following: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any food allergies as not all ingredients are listed on menu

Executive Chef Joel Versola

Corporate Chef John Um



SAMURAI MENU

APERITIVOS

OTSUMAMI

assortment of edamame, green bean tempura, shishito

SMALL PLATES

JAPANESE A5 KOBE GYOZA* 🐮

kabocha puree, sweet soy

ROCK SHRIMP TEMPURA

snap pea julienne, spicy mayonnaise, green pea, black truffle dressing

ROBATA

ORGANIC CHICKEN ANTICUCHOS

aji amarillo, peruvian corn

JAPANESE A5 KAGOSHIMA WAGYU ISHIYAKI* 🐮

cooked on hot stone, served with **SUSHISAMBA®** dipping sauces

SAMBA ROLLS

ASEVICHADO*

tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre

TIGER MAKI

king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

SPICY TUNA ROLL* GF

SALMON AVOCADO ROLL* GF

DESSERT

MOCHI

soft japanese rice cakes filled with ice cream, white chocolate ganache

VG: Vegan GF: Gluten Free

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SHOGUN MENU

APERITIVOS

OTSUMAMI

assortment of edamame, green bean tempura, shishito

SMALL PLATES

JAPANESE A5 KOBE BEEF GYOZA* 🐮
kabocha puree, sweet soy

CRISPY YELLOWTAIL TAQUITOS*
served with spicy aji panca sauce, fresh lime

RAW

YELLOWTAIL TIRADITO* ^{GF}
jalapeño and lemongrass

SALMON TIRADITO*
kinkan honey, garlic ponzu, garlic chip

ROBATA

SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

JAPANESE A5 KAGOSHIMA WAGYU ISHIYAKI* 🐮
cooked on hot stone, served with **SUSHISAMBA®** dipping sauces
(sub to A5 "KOBE" WAGYU ISHIYAKI with \$26/person upcharge)

SAMBA ROLLS

SAMBA VEGAS*
crispy rice, toro, yuzu tobiko, smoked chipotle mayo, balsamic soy reduction

NEO TOKYO*
bigeye tuna, tempura flake, aji panca

TIGER MAKI
king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

DESSERT

SATA ANDAGI
dolce de leche japanese doughnuts, red fruit coulis,
citron ice cream

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Executive Chef Joel Versola Corporate Chef John Um

CANAPÉ MENU

HOT

JAPANESE A5 KOBE BEEF GYOZA* 🐮 kabocha puree, sweet soy	6
CHICKEN TEMPURA BITES sweet chili sauce	5
PERUVIAN BAY SCALLOP garlic butter, manchego cheese	8
KOBE SLIDERS* 🐮	8
sweet plantain, lettuce, tomato, aji panca ketchup	
SOFT SHELL CRAB STEAMED BUN	12
cabbage slaw, spicy mayo	
PORK BELLY STEAMED BUN	10
cabbage slaw, smoked chipotle mayo	
JAPANESE CHICKEN MEATBALLS	4
robata grilled chicken, spicy yakitori	
HONEY CRAB KATSU	9
nori aioli	
ARROZ CHAUFA ^{V, GF}	6
mushroom assortment, fresh truffle	
EGGPLANT ^{VG}	2
mustard miso	
ANTICUCHOS peruvian skewers	
CHILLEAN SEA BASS ^{GF}	7
miso	
RIBEYE* ^{GF}	6
aji panca	
PORK BELLY	4.5
butterscotch miso	

COLD

YELLOWTAIL TOSTADA* avocado, miso	6
SALMON SEVICHE* tamarind ponzu, sesame, seaweed, macadamia	7
SALMON TIRADITO* kinkan honey, garlic ponzu, garlic chip	5.5
TORO TIRADITO* ^{GF}	12
yuzu dressing, pickled wasabi, black truffle	
YELLOWTAIL TIRADITO* jalapeño and lemongrass	6.5
MAINE LOBSTER TOSTADA frisée, lemongrass, yuzu crème	9
A5 JAPANESE KOBE TARTARE* 🐮	20
sweet and spicy miso, capers, plantain chip	
BABY GEM LETTUCE ^{V, GF}	3.5
basil miso, pistachio	
HERITAGE TOMATO SALAD ^{V, GF}	3.5
pomegranate molasses, pickled onion, mint	
HEARTS OF PALM SEVICHE ^{V, GF}	6
purple endive, coconut wasabi dressing	

CHEF STATIONS

ICE BAR <i>ice sculpture additional charge</i>	
SHRIMP COCKTAIL ^{GF}	8/each
lemon, cocktail sauce	
LOBSTER ^{GF}	28/half shell
lemon, cocktail sauce,	
OYSTER* ^{GF}	6/each
apple ginger mignonette	
royal osetra caviar supplement (+19 each oyster)	
MEAT CARVING STATION*	32 per guest
prime rib, served with rice, black beans, collard greens and SUSHISAMBA dipping sauces	
TEMAKI STATION*	37 per guest
served with vegetables and SUSHISAMBA sauces	
choice of tuna, salmon, yellowtail and shrimp	
TAQUITO STATION*	34 per guest
choice of yellowtail, tuna, salmon, and veggie king crab (+19/each)	
A5 kobe 🐮 (+19/each)	

SWEETS

SATA ANDAGI dulce de leche japanese doughnuts, red fruit coulis	4.5
CHURROS passion fruit sauce, peruvian dark chocolate	3
CITRUS BRÛLÉE ^{VG, GF}	4.5
passionfruit custard, pomegranate foam, lime-pomegranate sorbet	
ROLLO DE CAFE	4.5
coffee roll cake, jivara milk-chocolate, coffee mousse	
BRIGADEIRO TRIO	4
brazilian nuts & pecans, coconut flakes, sprinkles	
CHOCOLATE CREAM PUFF	3
chocolate mousse	
STRAWBERRY CREAM PUFF	3
strawberry mousse	
YUZU CHEESECAKE	4
vanilla whipped cream, coconut chips, graham crumble	

SUSHI

SAMBA ROLLS	
SAMBA VEGAS*	40
tuna, sweet potato, cancha corn, aji amarillo leche de tigre, balsamic soy reduction	
ASEVICHADO*	28
tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	
NEO TOKYO*	23
bigeye tuna, tempura flake, aji panca	
TIGER MAKI	26
king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	
AMAZONIA ^{VG}	15
collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy	
TEMARI SUSHI	
TUNA* yuzu powder, wasabi onion soy	8
YELLOWTAIL* avocado salsa	8
SALMON* yukari, yuzu miso	7
A5 KOBE* 🐮 pineapple infused japanese sweet potato mash, black garlic	19
SUSHI ROLLS	
CALIFORNIA KING CRAB ^{GF}	19
TUNA* ^{GF}	14
SHRIMP TEMPURA	10
SALMON AVOCADO* ^{GF}	13
SPICY TUNA* ^{GF}	15
CUCUMBER ^{GF, VG}	6
YELLOWTAIL SCALLION* ^{GF}	14
AVOCADO ^{GF, VG}	6
YELLOWTAIL JALAPENO* ^{GF}	14

SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries.

For more information visit: www.sushisamba.com

VG: Vegan GF: Gluten Free

Executive Chef Joel Versola Corporate Chef John Um

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*please note chef station pricing is based on a 2-hour event

PREMIUM OPEN BAR

\$65 per person for 2 hour event

each additional hour \$20 per person

SPIRITS

VODKA Tito's, Ketel One, Grey Goose

RUM Concierge, Captain Morgan Spiced

WHISKEY Jameson

SCOTCH Dewars White Label,
Johnnie Walker Black

BOURBON Jack Daniels, Knob
Creek, Maker's Mark

GIN Bombay Sapphire, Tanqueray

TEQUILA Casamigos Reposado, Don
Julio Silver, Herradura Silver

WINE & SAKE

SPARKLING Prosecco

WHITE Chardonnay, Sauvignon Blanc

RED Pinot Noir, Cabernet Sauvignon

ROSÉ

HOUSE SAKE

BEER

COCKTAILS

choice of 4

SHISHITO PEPPER CAIPIRINHA

Cachaça, muddled limes, churned with shishito peppers and sugar.

LYCHEE COOLER

Vodka, elderflower cordial and vanilla, shaken hard with coconut cream and lychee water.

NASHI

Pear vodka, elderflower liqueur stirred with lychee water, passion fruit and yuzu juice.

PINEAPPLE PALOMA

Blanco & reposado tequila, pineapple oleo saccharum and lime topped with grapefruit soda.

JALISCO ICED TEA

Hibiscus mezcal, pineapple tepache, green chili liqueur and lime.

BERRY SMASH MOCKTAIL (NON-ALCOHOLIC)

Muddled blackberry and raspberry, topped with lime sparkling water.



STANDARD OPEN BAR

\$55+ per person for 2 hour event
each additional hour \$20 per person

SPIRITS

WELL DRINKS vodka, rum, gin, whisky, scotch, bourbon, tequila

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WINE

Choice of 1 red & 1 white

WHITE: Chardonnay or Sauvignon Blanc

RED: Pinot Noir or Cabernet Sauvignon

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HOUSE SAKE

BEER

~

COCKTAILS

CLASSIC MOJITO & SHISHITO PEPPER CAIPIRINHA

BEER & WINE PACKAGE

\$45+ per person for 2 hour event
each additional hour \$15 per person

WINE

Choice of 1 red & 1 white

WHITE: Chardonnay or Sauvignon Blanc

RED: Pinot Noir or Cabernet Sauvignon

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HOUSE SAKE

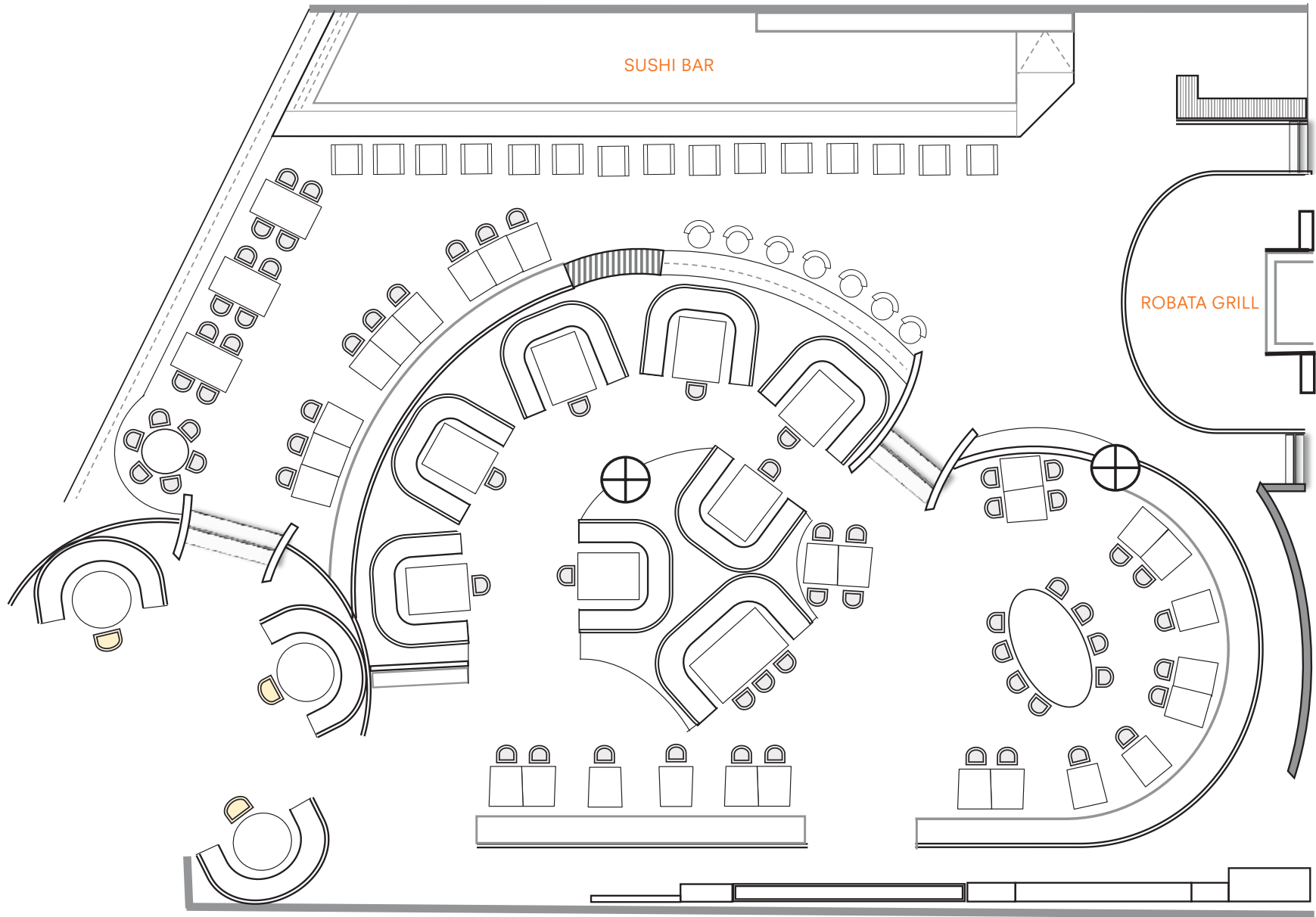
BEER

Please note this is a sample menu, shots, martinis, red bull or bottled water are not included in the packages and are available at additional charge. Pricing is not inclusive of 8.375% tax, coordinator fee & gratuity.



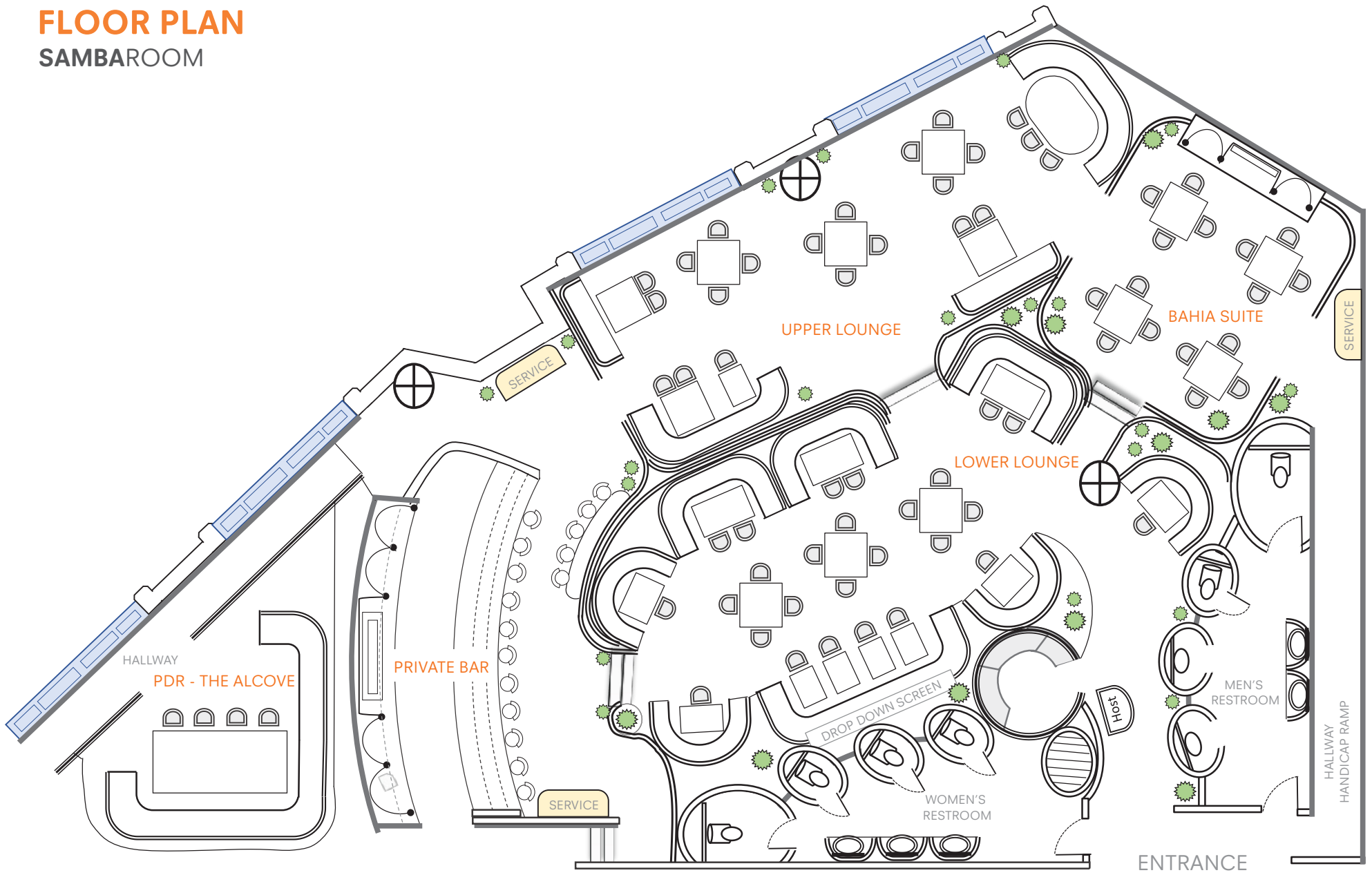
FLOOR PLAN

MAIN DINING ROOM



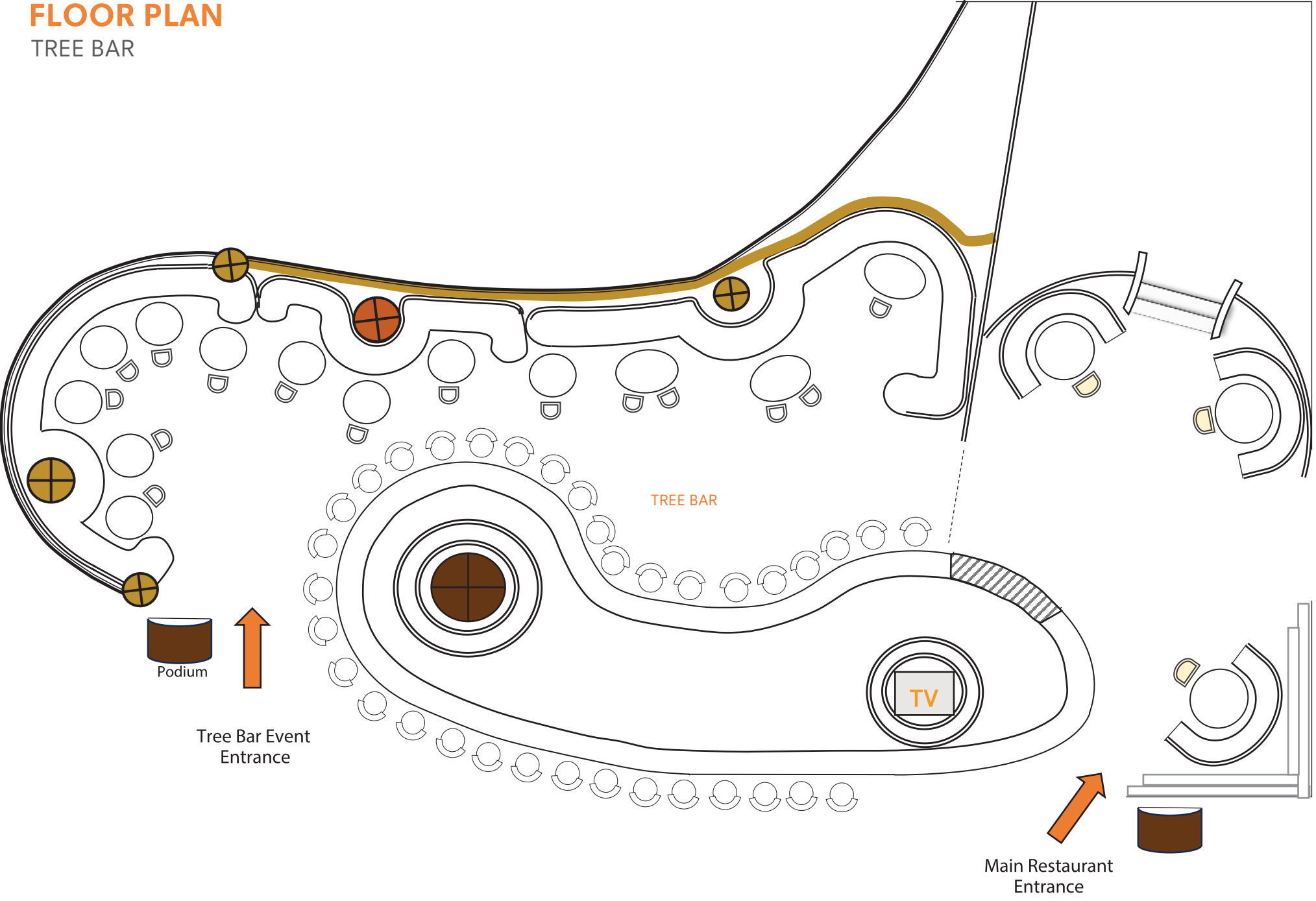
FLOOR PLAN

SAMBAROOM



FLOOR PLAN

TREE BAR





SUSHISAMBA®

THANK YOU

www.sushisamba.com