



SUSHISAMBA®  
LAS VEGAS



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 along the bar. In the background, there are more tables and chairs, some with red and orange upholstery. The overall design is modern and vibrant, reflecting the restaurant's theme of celebrating Japanese, Brazilian, and Peruvian culture.

## 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](mailto: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](http://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)

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

**SUSHISAMBA®**





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 skyline, 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 <sup>GF, VG</sup>  
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 <sup>GF</sup>  
miso, peruvian corn

CHURRASCO RIO GRANDE\* <sup>GF</sup>  
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\* <sup>GF</sup>

KING CRAB CALIFORNIA ROLL <sup>GF</sup>

### 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\* <sup>GF</sup>  
jalapeño and lemongrass

SALMON TIRADITO\*  
kinkan honey, garlic ponzu, garlic chip

### ROBATA

SEA BASS ANTICUCHOS <sup>GF</sup>  
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

VG: Vegan GF: Gluten Free

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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* 🐮 sweet plantain, lettuce, tomato, aji panca ketchup	8
SOFT SHELL CRAB STEAMED BUN cabbage slaw, spicy mayo	12
PORK BELLY STEAMED BUN cabbage slaw, smoked chipotle mayo	10
JAPANESE CHICKEN MEATBALLS robata grilled chicken, spicy yakitori	4
HONEY CRAB KATSU nori aioli	9
ARROZ CHAUFA <sup>V, GF</sup> mushroom assortment, fresh truffle	6
EGGPLANT <sup>VG</sup> mustard miso	2
<b>ANTICUCHOS</b> peruvian skewers	
CHILLEAN SEA BASS <sup>GF</sup> miso	7
RIBEYE* <sup>GF</sup> aji panca	6
PORK BELLY butterscotch miso	4.5

### 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* <sup>GF</sup> yuzu dressing, pickled wasabi, black truffle	12
YELLOWTAIL TIRADITO* jalapeño and lemongrass	6.5
MAINE LOBSTER TOSTADA frisée, lemongrass, yuzu crème	9
A5 JAPANESE KOBE TARTARE* 🐮 sweet and spicy miso, capers, plantain chip	20
BABY GEM LETTUCE <sup>V, GF</sup> basil miso, pistachio	3.5
HERITAGE TOMATO SALAD <sup>V, GF</sup> pomegranate molasses, pickled onion, mint	3.5
HEARTS OF PALM SEVICHE <sup>V, GF</sup> purple endive, coconut wasabi dressing	6

### CHEF STATIONS

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

### SWEETS

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

### SUSHI

<b>SAMBA ROLLS</b>	
SAMBA VEGAS* crispy rice, toro, yuzu tobiko, smoked chipotle mayo, balsamic soy reduction	40
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	28
NEO TOKYO* bigeye tuna, tempura flake, aji panca	23
TIGER MAKI king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	26
AMAZONIA <sup>VG</sup> collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy	15
<b>TEMARI SUSHI</b>	
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
<b>SUSHI ROLLS</b>	
CALIFORNIA KING CRAB <sup>GF</sup>	19
TUNA* <sup>GF</sup>	14
SPICY TUNA* <sup>GF</sup>	15
YELLOWTAIL SCALLION* <sup>GF</sup>	14
YELLOWTAIL JALAPENO* <sup>GF</sup>	14
SHRIMP TEMPURA	10
SALMON AVOCADO* <sup>GF</sup>	13
CUCUMBER <sup>GF, VG</sup>	6
AVOCADO <sup>GF, VG</sup>	6

**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](http://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

~

HOUSE SAKE

BEER

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### **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

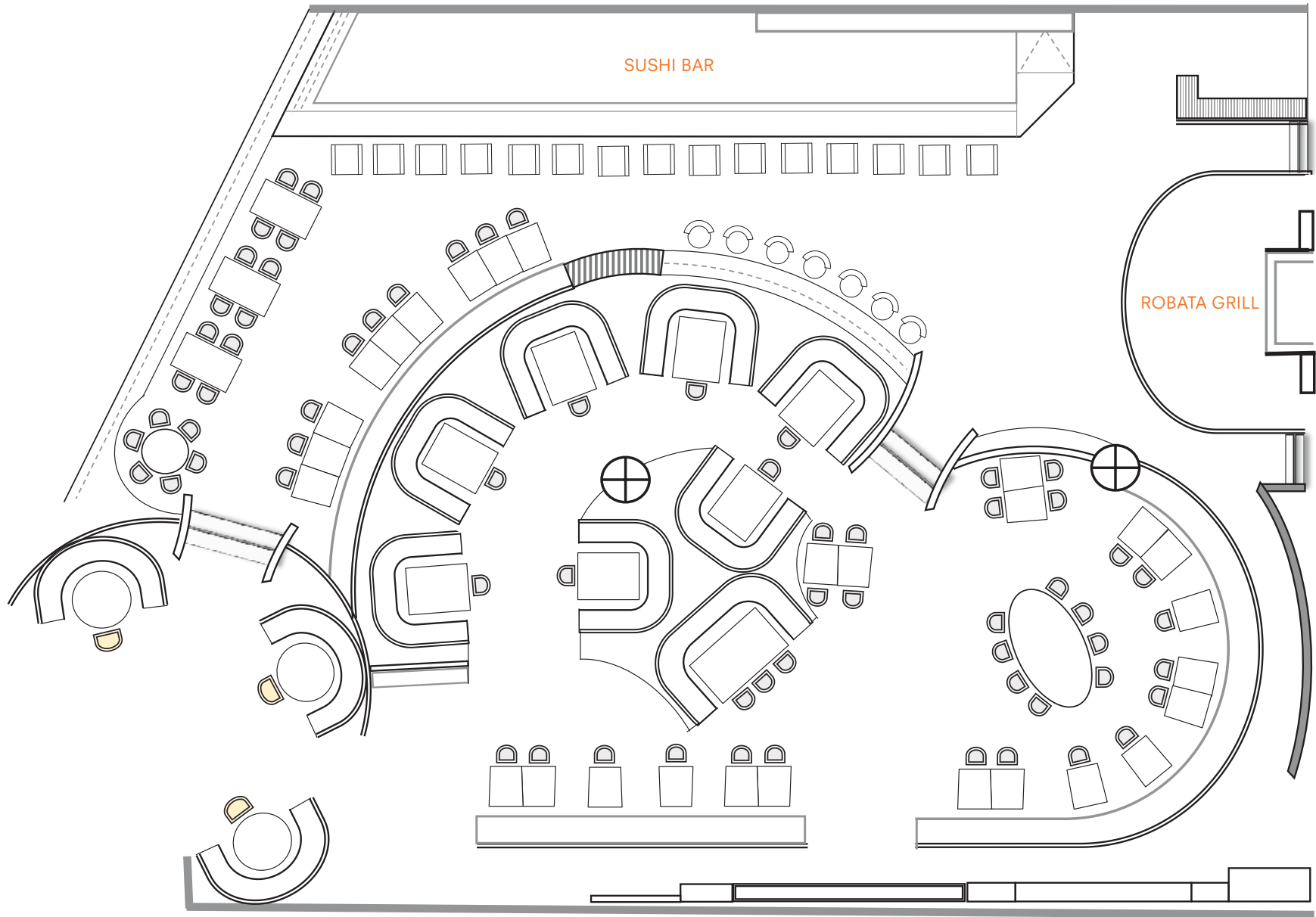
Please note this is a sample menu, shots, martinis, red bull or bottled water are not included in the packages and are available at additional charge. Pricing is not inclusive of 8.375% tax, coordinator fee & gratuity.





# FLOOR PLAN

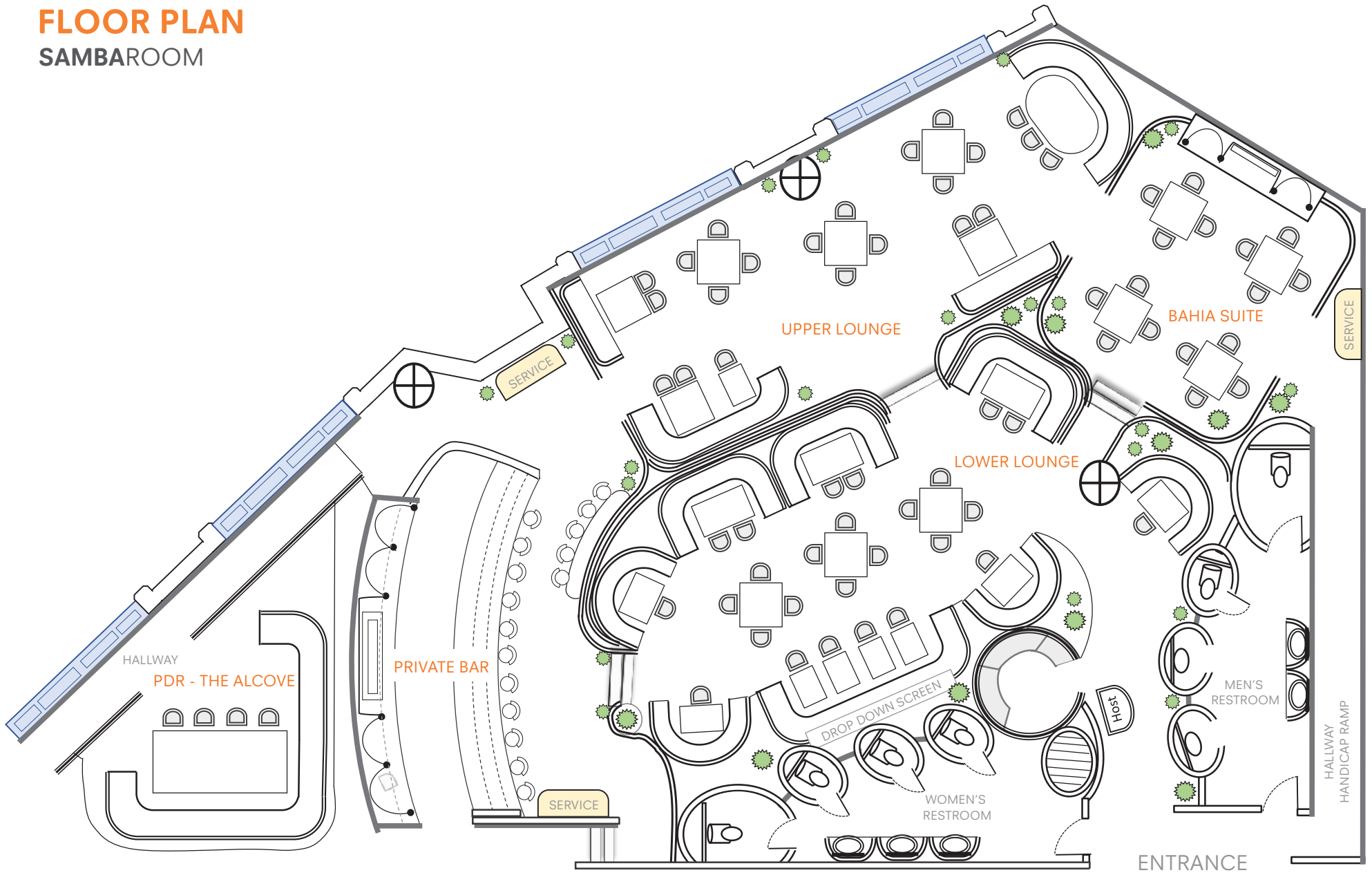
MAIN DINING ROOM





# FLOOR PLAN

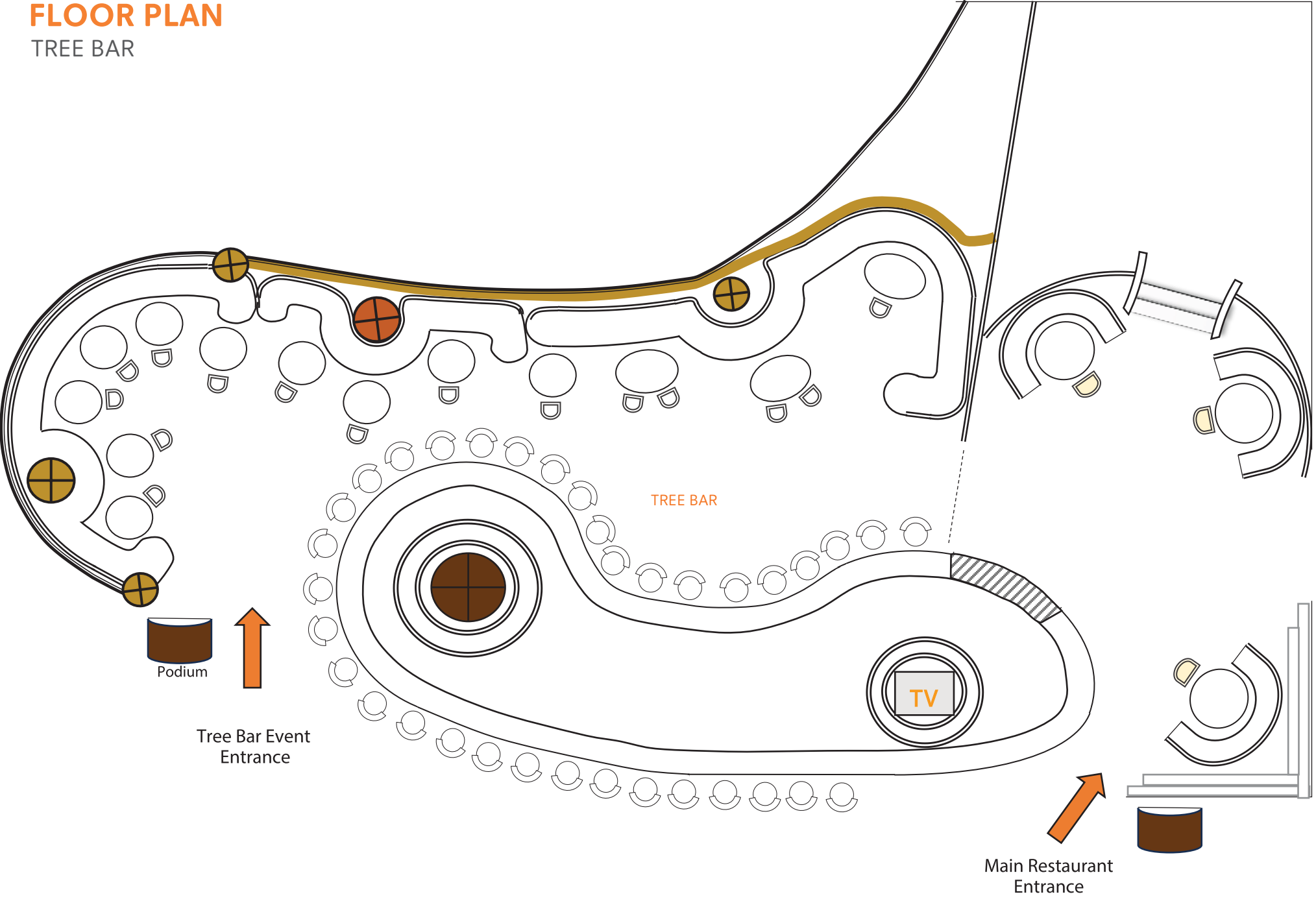
## SAMBAROOM





# FLOOR PLAN

## TREE BAR







SUSHISAMBA®

THANK YOU

[www.sushisamba.com](http://www.sushisamba.com)