



SUSHISAMBA[®]

SINGAPORE

EVENTS

Events & Private Dining at **SUSHISAMBA**[®]

Beating at the heart of every **SUSHISAMBA** is a deep appreciation for enjoying life with friends, colleagues and loved ones.

Be taken onto a multi-dimensional and multi-sensory dining experience while immersing in culture and cuisine of Japan, Brazil and Peru under one roof.

Our dedicated events team have a wealth of experience in curating a wide range of events; from corporate functions and product launches to birthday parties, bespoke tasting experiences and signature sushi and sevice masterclasses.

Known for our inventive dishes and artful presentations, specially curated cocktail program and deep commitment to guests experience, you can be rest assured that whatever the occasion your guests will enjoy an unforgettable event.

We welcome you... Bem-vindo!





Cuisine

The energy of three nations meets at **SUSHISAMBA** Singapore.

SUSHISAMBA Singapore's kitchen is led by the Culinary Director Chef Kyung Soo Moon and the menu showcases the brand's culinary creativity which eloquently blends Japanese, Brazilian and Peruvian cuisines. Committed to providing the most authentic dining experience, the majority of the seafood and fish at **SUSHISAMBA** Singapore is flown in from Japan.





SUSHISAMBA Singapore is located on the 52nd floor of the Capital Tower. The venue offers unobstructed, 360-degree views of the city landscape and sea views. Situated in the heart of the city-state's economic prowess and financial hub. The highly anticipated restaurant is located in a bustling area characterized by sleek skyscrapers, modern architecture, and a dynamic blend of commercial, financial, and government institutions.

The striking interior is framed by an expansive 3D-printed ceiling installation - intricate woodwork inspired by Japanese and Brazilian weaving traditions. Warm, deliberate lighting illuminates this masterpiece, while taking care to spotlight the cuisine and limit reflections across the immaculate skyline. At the heart of the dining room sits a theatre-style open kitchen showcasing an energetic robata grill and sushi bar.

Private Dining Room

Whether it's an intimate meal or a full-blown celebration, our Private Dining Room is the perfect location to impress your guests. The spectacular interior features golden walls, floor-to-ceiling windows with views of the ocean and city, and an artistic, state-of-the-art bamboo chandelier adorned with greenery, transporting you to another world. The room's centerpiece is a dramatic handmade dining table that seats up to 12 guests, and it comes equipped with a dedicated AV system.



9-12
Seated



Dedicated
Service Team



Audio
System

SAMBAROOM

Located on the mezzanine floor, a speakeasy bar focusing on signature hand crafted cocktails, music, and entertainment with overlooking ocean views, the scintillating interior design of the **SAMBAROOM** creates the perfect stage for an unforgettable event whether it is a product launch, drinks and canapes reception or a sit down dining experience. A Japanese inspired expression of balance and proportion, natural materials and nuanced details is fused with vibrant, colourful and warm accents and textures. From the dimensional bamboo ceiling to the elegant architectural lighting and oversized fixtures, the mood is elevated and intimate, with just the right touch of energy and drama. Accessible via its own private entrance, the **SAMBAROOM** homes its' own bar and a DJ booth to ensure the complete comfort and exclusivity.



45
Seated



80
Cocktail



Dedicated
Service Team



Private
Bar



AV
System



Lounge and Bar

Guests are welcomed into an atmospheric lounge area with floor-to-ceiling windows, providing panoramic views of the city skyline and sea.



70 | 150
Seated | Standing

Restaurant Exclusive Hire

Larger events can be accommodated across the entire venue upon request.

SUSHISAMBA's expansive 12,000 sq ft. space offers an extraordinary experience high above Singapore, taking experiential dining to new heights.

The breathtaking lounge, inspired by Japan's renowned aesthetics of balance and proportion, forms the perfect entryway into the **SUSHISAMBA** experience. Full floor-to-ceiling windows provide a panoramic backdrop to the oval, marble-clad bar.

At the heart of the dining experience is the mesmerizing, theater-style open kitchen featuring the robata grill and sushi bar. The multi-level dining area is accentuated by warm, intentional lighting and lush greenery, creating bespoke areas that transition between social and intimate surroundings.

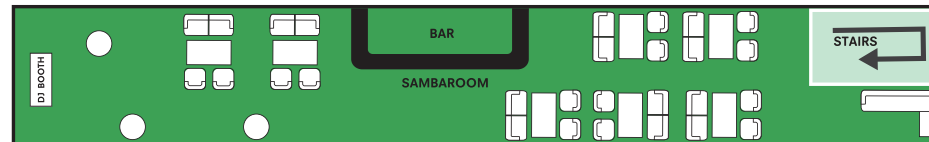
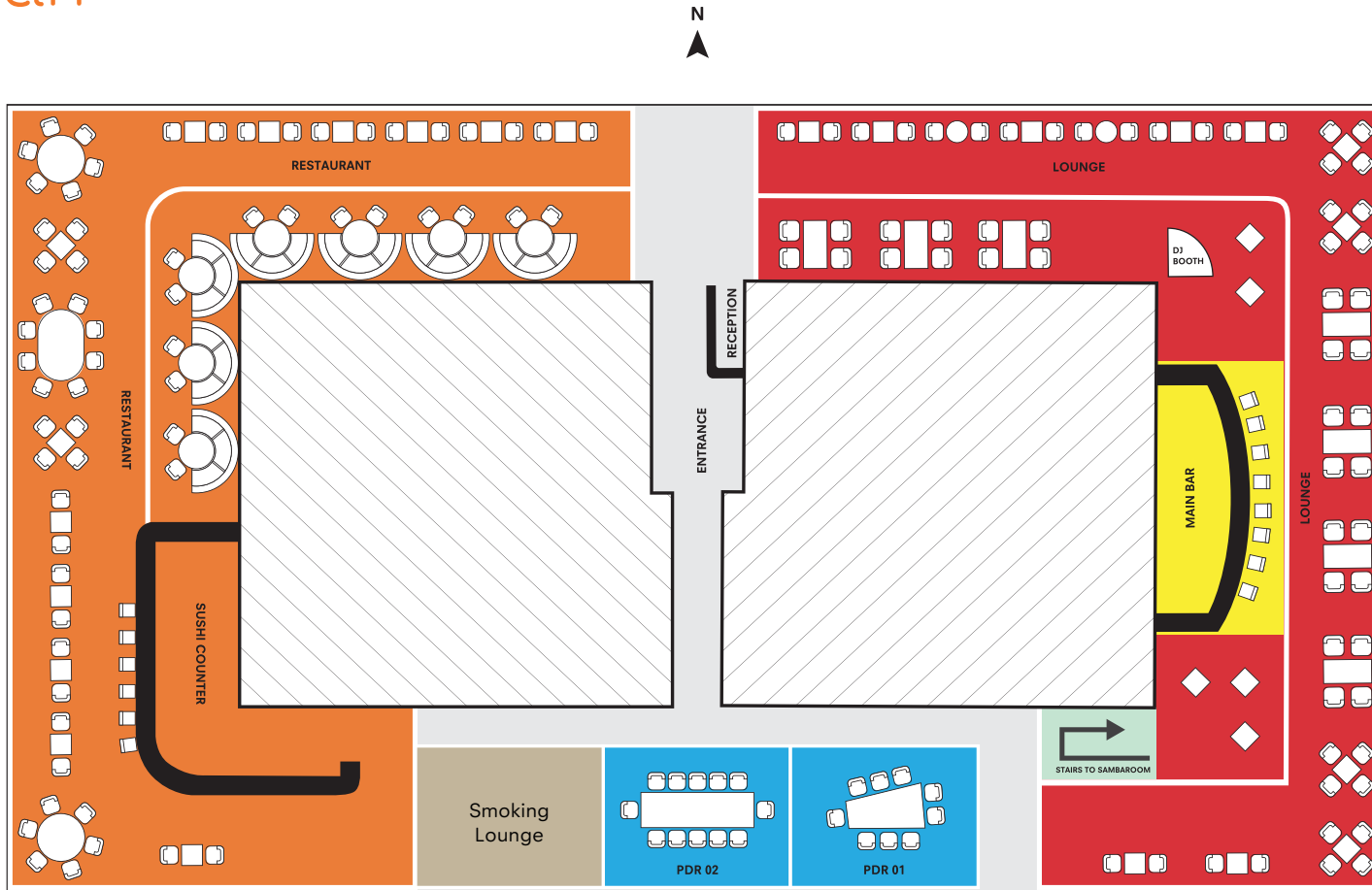


90 | 160
Seated | Seated
(w/ Lounge)



300 - 400
Cocktail

Floor Plan



- Restaurant
- Samba Room
- Main Bar
- Lounge
- Kitchen
- Private Dining Room

Events Menu

COCKTAIL RECEPTION

*Menu prices and items are subject to change.



SGD 88
6 canapes per person

COLD

BAHIA SAMBA ROLL
tuna, shrimp tempura, jumbo crab avocado,
spicy aji panca

SAMBA CAESAR SALAD ^{V, VG, GF, N}
basil miso, gem lettuce, mixed cress

SALMON TARTARE
tobiko, crispy nori, caviar

HOT

BEEF TENDERLOIN ANTICUCHO ^{GF}
aji panca

HISPI CABBAGE ^{V, VG}
confit onion, quinoa, yuzu dressing

PORK TAQUITO ^{GF}
smoked aji panca bbq, pickled cabbage,
yukari, aji amarillo

SGD 118
9 canapes per person

COLD

SPICY TUNA SAMBA ROLL ^{GF}
spicy sauce, cucumber, avocado, crab

SEA BREAM SEVICHE
green chili, coriander, cancha corn, panca oil

PERUVIAN CORN SALAD ^{V, VG, GF}
grilled corn, sweet onions, red chili, avocado

GUACAMOLE ^{V, VG, GF}
avocado, aji amarillo, onion, plantain chips

HOT

EGGPLANT ANTICUCHO ^{V, VG, GF}
white miso, crispy rice

SHRIMP TEMPURA ^E
spicy mayonnaise, green pea shoot,
black truffle dressing

JAPANESE A5 WAGYU TAQUITO ^D
smoked eggplant, aji amarillo, tomato

SWEET

JAPANESE DOUGHNUT ANDAGI ^{V, E, D}
black sesame ice cream, raspberry
and mango purée

SAMBA POPS ^{V, VG, D}
chicha morada sorbet, crispy raspberry,
white chocolate, lime

SGD 148
12 canapes per person

COLD

LOBSTER TAQUITO ^E
Japanese tartar, yuzu gel, coriander, avocado

THE ROYAL SAMBA ROLL
Japanese A5 wagyu, cucumber, baby asparagus, avocado
bbq miso, katafi

SEA BREAM SEVICHE with TRUFFLE
leche de tigre, sweet potato, red onion

SALMON TARTARE
tobiko, crispy nori, caviar

SAMBA CAESAR SALAD ^{V, VG, GF, N}
basil miso, gem lettuce, mixed cress

HOT

CHILEAN SEABASS ANTICUCHO ^{GF}
white miso, chives

EGGPLANT ANTICUCHO ^{V, VG, GF}
white miso, crispy rice

JAPANESE A5 WAGYU TAQUITO ^D
smoked eggplant, aji amarillo, tomato

CHICKEN ANTICUCHO ^{GF}
aji mirasol, crispy quinoa

SHRIMP TEMPURA ^E
spicy mayonnaise, green pea shoot,
black truffle dressing

SWEET

JAPANESE DOUGHNUT ANDAGI ^{V, E, D}
black sesame ice cream, raspberry
and mango purée

SAMBA POPS ^{V, VG, D}
chicha morada sorbet, crispy raspberry,
white chocolate, lime

Events Menu

DINNER

*Menu prices and items are subject to change.

RIO SGD 138

EDAMAME (Salt or Spicy) ^{V, VG, GF}
sea salt, yukari, lime

SAMBA CAESAR SALAD ^{V, VG, GF, N}
basil miso, gem lettuce, mixed cress

CALAMARI ^E
yuzu mayo, dry miso, shichimi, jalapeño

SALMON TIRADITO
orange ponzu, crispy quinoa, shio kombu,
kizami wasabi, avocado

A5 JAPANESE WAGYU BEEF GYOZA ^D
kabocha purée, sweet soy

SEA BREAM SEVICHE
green chilli, coriander, cancha corn, panca oil

CHEF'S MORIAWASE NIGIRI SUSHI

ARROZ CHAUFÁ ^{V, E}
jumbo asparagus, slow cooked egg

SPATCHCOCK CHICKEN ^{GF}
koji miso, ginger, garlic

AUSTRALIAN ANGUS TENDERLOIN ^{GF}
spicy soy, foie gras, chives, 200g

PERUVIAN YELLOW POTATO ^{V, GF, D}
dende oil

MANJARI CHOCOLATE FONDANT ^{D, V, GF, N, E}
hazelnut ice cream

YUZU CHEESECAKE ^{V, E, D, N}
matcha ice cream and velouté

TOKYO SGD 178

SHRIMP TEMPURA ^E
snap pea julienne, spicy mayonnaise, green pea shoot, black
truffle dressing

PERUVIAN CORN SALAD ^{V, VG, GF}
grilled corn, sweet onions, red chili, avocado

JAPANESE A5 WAGYU BEEF GYOZA ^D
kabocha purée, sweet soy

SALMON TARTARE
avocado, tobiko, crispy nori, caviar

CRISPY TOFU TAQUITO
spicy ginger soya, corn tortilla, sesame

BEEF TENDERLOIN ANTICUCHO ^{GF}
aji panca

EGGPLANT ANTICUCHO ^{V, VG, GF}
white miso, crispy rice

CHEF'S MORIAWASE NIGIRI SUSHI

SEAFOOD CAZUELA RICE ^{GF, D}
shrimp, squid, black cod, scallop, clam,
octopus, aji amarillo sauce

SPATCHCOCK CHICKEN ^{GF}
koji miso, ginger, garlic

AUSTRALIAN GRASSFED SHORT RIBS ^{GF}
chimichurri, BBQ sauce, homemade pickles

CHARGILLED BROCCOLINI ^{V, VG, GF}
sesame ponzu, chili garlic

PERUVIAN YELLOW POTATO ^{V, D, GF}
dende oil

COCONUT SAGO ^{VG, GF}
mango, passion pearls, yellow passion fruit sorbet

MANJARI CHOCOLATE FONDANT ^{D, V, GF, N, E}
hazelnut ice cream

YUZU CHEESECAKE ^{V, E, D, N}
matcha ice cream and velouté

OMOTENASHI SGD 208

GUACAMOLE ^{V, VG, GF}
avocado, aji amarillo, onion, plantain chips

SEA BREAM with TRUFFLE SEVICHE
leche de tigre, sweet potato, red onion

SAMBA CAESAR SALAD ^{V, VG, GF, N}
basil miso, gem lettuce, mixed cress

HAMACHI TIRADITO ^{GF}
truffle soy, caviar, seasonal black truffle

JAPANESE A5 WAGYU BEEF GYOZA ^D
kabocha purée, sweet soy

CHILEAN SEABASS ANTICUCHO ^{GF}
white miso, chives

FOIE GRAS ^{GF}
mango, salsa, ginger garlic glaze,
wasabi leaf, crispy plantain

PREMIUM CHEF'S MORIAWASE

LOBSTER ^{GF, D, E}
yuzu kosho butter, lime, julienne salad

SEAFOOD CAZUELA RICE ^{GF, D}
shrimp, squid, black cod, scallop, clam,
octopus, aji amarillo sauce

A5 JAPANESE WAGYU STRIPLOIN ^{GF}
samba sauce, wasabi, garlic 200g

BLACKED HISPI CABBAGE
confit onion, quinoa, yuzu dressing

CRISPY CASSAVA ^{V, D, GF}
tapioca root, sour cream, molho a campanha,
salsa verde

CHEF'S DESSERT SELECTION

Events Menu

BEVERAGE PACKAGES

*Menu prices and items are subject to change.



MACHU PICHU
SGD 148
Unlimited three-hour beverage package

VODKA
Haku

GIN
Beefeater

WHISKY
Monkey Shoulder

RUM
Planteray Dark

SOMMELIER'S SELECTION
White, Red

BEER
Asahi Super Dry

Soft drinks, Juices

COPACABANA
SGD 188
Unlimited three-hour beverage package

VODKA
Grey Goose

GIN
Four Pillars

WHISKY
Balvenie 12yo

RUM
Zacapa 23

SOMMELIER'S SELECTION
White, Red

COCKTAILS

Classic Caipirinha
Germana Umburana Cachaça, Lime, Sugar

Midori Sour
Midori, Shochu, Lime

Batida de Coco
Batida de Coco, Thoquino Cachaça, Condensed Milk,
Coconut & Coconut Water

Soft drinks, Juices

FUJI
SGD 228
Unlimited three-hour beverage package

VODKA
Grey Goose

GIN
Four Pillars

WHISKY
Balvenie 12yo

RUM
Zacapa 23

SOMMELIER'S SELECTION
White, Red, Champagne

COCKTAILS

El Capitan
Demonio de los Andes Quebranta Pisco,
Mancino Vermouth Rosso, Ratafia Rossi la rossa

Classic Caipirinha
Germana Umburana Cachaça, Lime, Sugar


Sancho Margarita
Sancho, lime

BEER
Asahi Super Dry

Soft drinks, Juices

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Ready to
SUSHI SANGRIA