



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. Fits 45 seated and 90 standing.



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 134-seat, 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)

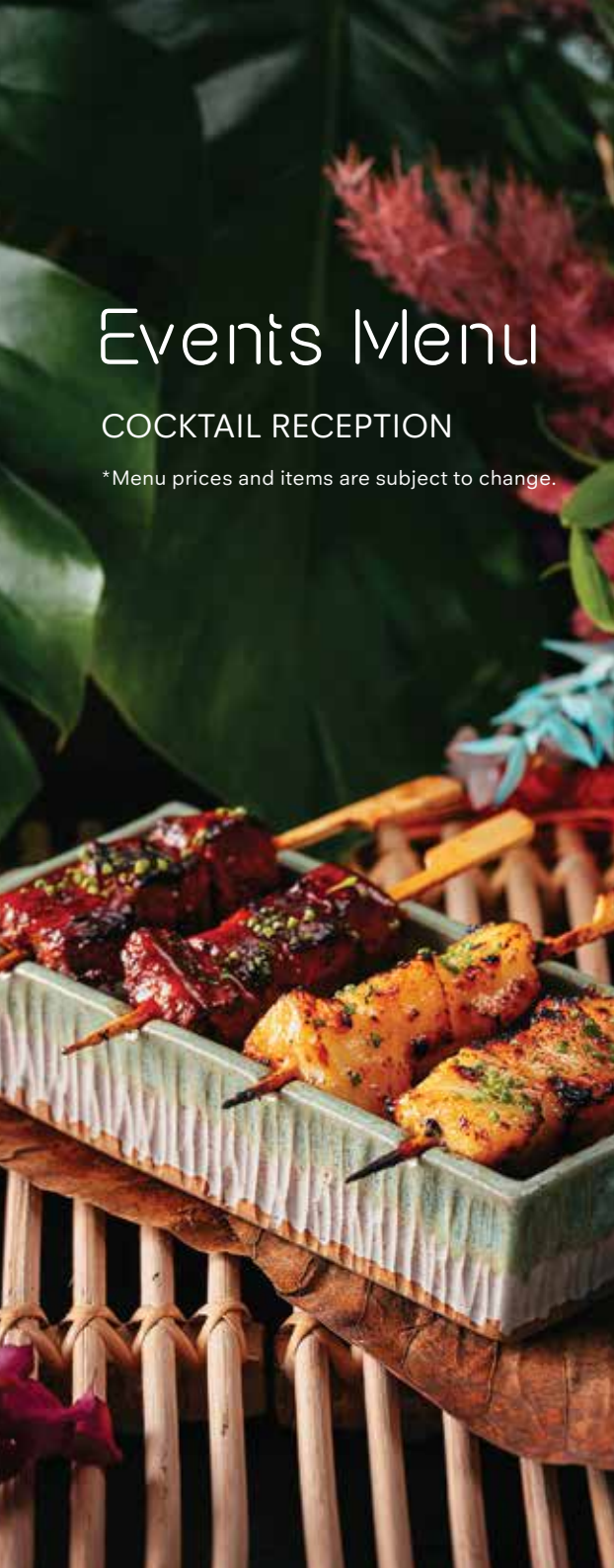


300 - 400
Cocktail

Events Menu

COCKTAIL RECEPTION

*Menu prices and items are subject to change.



SGD 79
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

ROASTED CAULIFLOWER ^{V, GF, D}
pumpkin seeds, ocupa sauce

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

SGD 109
9 canapes per person

COLD

SPICY SALMON 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, crispy corn tortilla

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

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

SAMBAMISU ^{V, E, D}
Brazilian coffee, mascarpone,
strawberry

SGD 139
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

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

SAMBAMISU ^{V, E, D}
Brazilian coffee, mascarpone,
strawberry

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 ^{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 konbu,
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 CHAUFA ^{V, E}
jumbo asparagus, slow cooked egg

MISO CHICKEN ^{GF}
celeriac, amarillo, truffle sauce

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

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

SAMBAMISU ^{V, E, D}
Brazilian coffee, mascarpone, strawberry

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

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

SALMON TARTARE ^E
avocado, tobiko, crispy nori, caviar

PORK TAQUITO
smoked aji panca, pickled cabbage, yukari, aji amarillo

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

MISO CHICKEN ^{GF}
celeriac, amarillo, truffle sauce

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

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

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

SAMBAMISU ^{V, E, D}
Brazilian coffee, mascarpone, strawberry

ALL ABOUT CORN ^{D, V, E}
white chocolate, brown butter ice cream

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

OMOTENASHI SGD 208

GUACAMOLE ^{V, VG, GF}
avocado, aji amarillo, onion, crispy corn tortilla

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

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

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

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

CHILEAN SEABASS ANTICUCHO ^{GF}
white miso, chives

FOIE GRAS
mango salsa, ginger garlic glaze, wasabi leaf

PREMIUM CHEF'S MORIAWASE

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

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

BLACKED HISPI CABBAGE
confit onion, puffed quinoa, furikake, 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 128

Unlimited three-hour beverage package

VODKA
Absolut Blue
Tried & True

GIN
Tanqueray
Beefeater

WHISKY
Jameson
Nikka Days

RUM
Havana 3
Sagatiba Cristalina Cachaca

HOUSE WINE
White, Red, Rosé

BEER
Asahi Super Dry

Water, Soft drinks, Juices

COPACABANA

SGD 158

Unlimited three-hour beverage package

VODKA
Ketel One

GIN
Hendrick's

WHISKY
Monkey Shoulder

RUM
Veritas

HOUSE WINE
White, Red, Rosé

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

Water, Soft drinks, Juices

FUJI

SGD 188

Unlimited three-hour beverage package

VODKA
Haku

GIN
Roku

WHISKY
Nikka from the Barrel

RUM
Diplomatico Exclusiva Reserva

HOUSE WINE
White, Red, Rosé

COCKTAILS

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

Coconut & Pandan
Germana Umburana Cachaça, Batida de Coco,
Coconut & Pandan Vinegar, Lime, Coconut

Guava & Shiso
Abelha Cachaça, Guava, Shiso,
Lime, Sugar Cane Juice

BEER
Suntory Premium Malt

Water, Soft drinks, Juices

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Ready to
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