



SUSHISAMBA®

DUBAI

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** Dubai.

**SUSHISAMBA** Dubai'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. Comitted to providing the most authentic dining experience, the majority of the seafood and fish at **SUSHISAMBA** Dubai is flown in from Japan.







**SUSHISAMBA** Dubai is located on the 51st floor of the St. Regis Dubai, Palm Jumeirah. The venue offers unobstructed, 360-degree panoramic views of the iconic Palm Jumeirah coastline, the Arabian Gulf, Ain Dubai, and the entire Dubai skyline. Two elevators whisk patrons 230 meters up, unveiling a celebrated destination in the clouds; the highest restaurant on Palm Island.

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

From a breakfast meeting to an intimate meal to a full blown celebration, our Private Dining Room is a perfect location to impress your guests. Spectacular interior featuring golden walls, floor to ceiling windows facing Ain Dubai and pristine waters of the Arabian Gulf, and an artistic, state-of-art bamboo chandelier filled with greenery will transport you to another world. The room's centerpiece, a dramatic handmade dining table seats up to 14 guests and the room comes with a dedicated AV system.



14  
Seated



Dedicated  
Service Team



Audio  
System





# SAMBAROOM

Overlooking the Palm Jumeirah and the Atlantis, the scintillating interior design of the **SAMBAROOM** creates the perfect stage for an unforgettable event either 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.



70  
Seated



150  
Cocktail



Dedicated  
Service Team



Private  
Bar



AV  
System





## Semi-Private Area

Relaxed space ideal for events and gatherings. This area is perfect for a seated dining experience filled with the atmosphere of the restaurant facing Dubai Marina and Ain Dubai. Early diners can enjoy mesmerizing sunset views turning into glittering city lights.



70  
Seated





# Restaurant Exclusive Hire

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

**SUSHISAMBA's** expansive 12,000 sq ft. space curates an extraordinary experience amongst the clouds of Dubai that takes experiential dining to new heights.

The breathtaking lounge, which is inspired by the balance and proportion of Japan's famed aesthetics, forms the perfect entry way into the **SUSHISAMBA** experience. Full floor-to-ceiling windows offer a panoramic backdrop to the oval, marble-clad bar. At the heart of the dining experience is the mesmerizing, theatre-style open kitchen featuring the robata grill and sushi bar. The 134-seat, the multi-level dining area is accentuated by warm, deliberate lighting and lush greenery, creating bespoke areas that move between social and intimate surroundings.



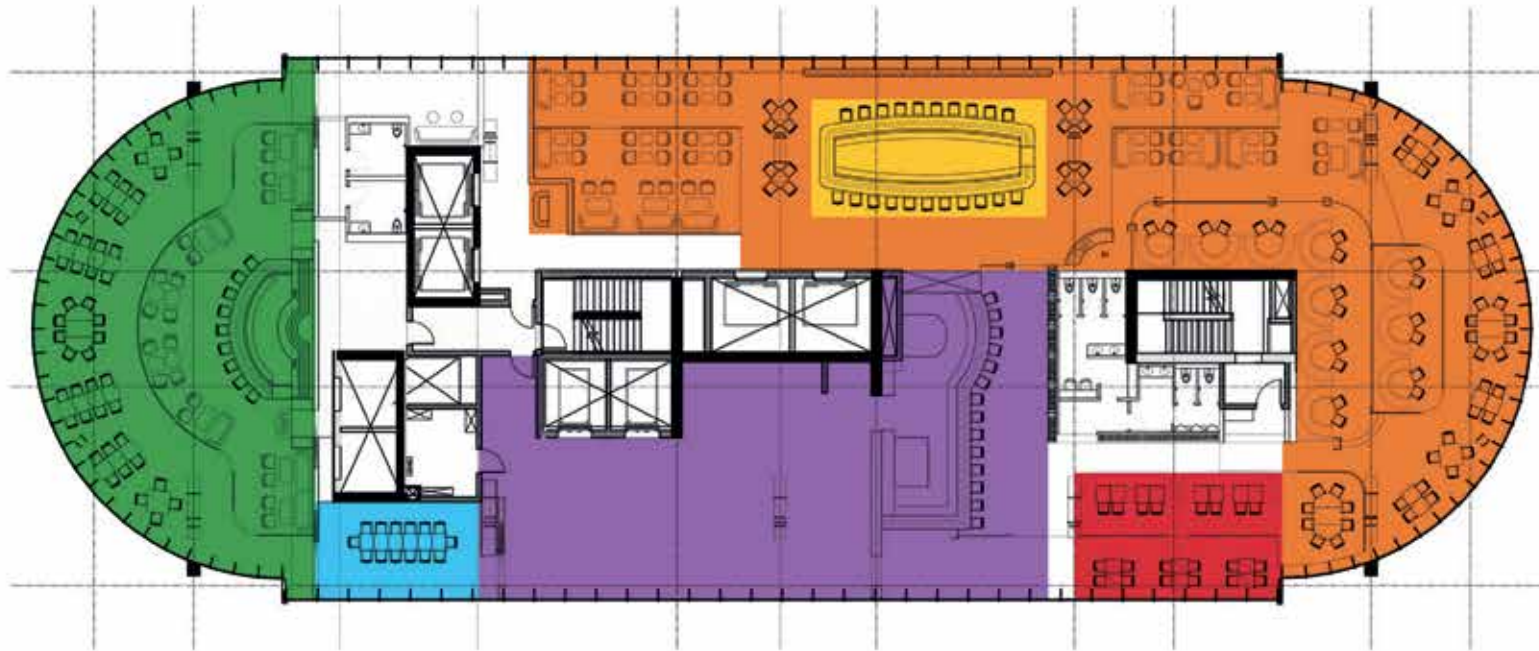
140 | 220  
Seated  
(w/ Lounge)



400 - 500  
Cocktail



# Floor Plan



- |              |                       |
|--------------|-----------------------|
| ● Restaurant | ● Semi-Private Room   |
| ● Samba Room | ● Kitchen             |
| ● Main Bar   | ● Private Dining Room |





# Events Menu

## COCKTAIL RECEPTION

\*Menu prices and items are subject to change.



SALVADOR  
AED 299  
6 canapes per person

### COLD

YELLOWTAIL TAQUITOS  
avocado, white miso, coriander, lime

AMAZONIA <sup>V, VG</sup>  
piquillo pepper, palm heart leche de tigre

SALMON TARTARE  
avocado, tobiko, crispy nori, caviar

### HOT

EGGPLANT ANTICUCHO <sup>V, VG, GF</sup>  
white miso, crispy rice

SHRIMP TEMPURA <sup>E</sup>  
snap pea julienne, spicy mayonnaise, green pea shoot,  
black truffle dressing

ANGUS BEEF TENDERLOIN ANTICUCHOS <sup>GF</sup>  
aji panca

OSAKA  
AED 399  
9 canapes per person

### COLD

CRISPY TOFU TAQUITOS <sup>V, VG, GF</sup>  
spicy ginger soya, corn tortilla, sesame

BAHIA <sup>E</sup>  
tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca

SALMON TARTARE  
avocado, tobiko, crispy nori, caviar

### HOT

GREEN BEAN TEMPURA <sup>V, E</sup>  
black truffle aioli

CALAMARI <sup>E</sup>  
yuzu mayo, dry miso, shichimi, jalapeño

CHILEAN SEABASS ANTICUCHO <sup>GF</sup>  
white miso, chives

JAPANESE A5 WAGYU BEEF GYOZA <sup>D</sup>  
kabocha purée, sweet soy

### SWEET

SELECTION OF MOCHI ICE CREAM <sup>V, D, N</sup>  
flavour assortment

JAPANESE DOUGHNUT ANDAGI <sup>V, E, D</sup>

CUSCO  
AED 499  
12 canapes per person

### COLD

CHICKEN TAQUITOS  
aji panca, garlic, charred pineapple salsa, avocado

SAMBA DUBAI <sup>GF, E</sup>  
maine lobster, mango, avocado, soy paper, aji honey truffle

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

SALMON TARTARE  
avocado, tobiko, crispy nori, caviar

PERUVIAN CORN SALAD <sup>V, VG, GF</sup>  
grilled corn, sweet onions, red chili, avocado

### HOT

CRISPY CASSAVA <sup>V, GF, D</sup>  
tapioca root, sour cream, molho a campanha, salsa verde

PRAWN GYOZA  
tiger prawn, crab meat, chili ponzu

EGGPLANT ANTICUCHO <sup>V, VG, GF</sup>  
white miso, crispy rice

GREEN BEAN TEMPURA <sup>V, E</sup>  
black truffle aioli

CHILEAN SEABASS ANTICUCHO <sup>GF</sup>  
white miso, chives

### SWEET

YUZU CHEESECAKE <sup>V, E, D, N</sup>  
matcha ice cream and velouté

JAPANESE DOUGHNUT ANDAGI <sup>V, E, D</sup>



# Events Menu

## LUNCH & DINNER

\*Menu prices and items are subject to change.

### RIO AED 520

EDAMAME (Salt or Spicy) <sup>V, VG, GF</sup>  
edamame, garlic oil, yukari, lime

SAMBA CAESAR <sup>V, VG, GF, N</sup>  
basil miso, gem lettuce, mixed cress

CRISPY SHRIMP <sup>E</sup>  
spicy mayo, jalapeño

SALMON TIRADITOS  
orange ponzu, crispy quinoa, shio konbu, kizami wasabi,  
avocado

A5 JAPANESE WAGYU BEEF GYOZA  
kabocha puree, sweet soy

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

CHEF'S MORIAWASE NIGIRI SUSHI

ARROZ CHAUFA <sup>V, E</sup>  
organic wild black rice, slow cooked egg

BBQ CHICKEN <sup>GF</sup>  
Inaka miso, aji panka

AUSTRALIAN ANGUS TENDERLOIN <sup>GF</sup>  
200 grams, spicy soy, foie gras, chives

PERUVIAN YELLOW POTATO <sup>V, GF, D</sup>  
dende oil

MANJARI CHOCOLATE FONDANT <sup>D, V, GF, N, E</sup>  
hazelnut ice cream

JAPANESE STONE <sup>D, E, N</sup>  
mascarpone mousse, yuzu, cherry, almond financier,  
chocolate ganache

### TOKYO AED 620

CRISPY SHRIMP <sup>E</sup>  
spicy mayo, jalapeño

BEETROOT SALAD <sup>V, VG, GF</sup>  
beetroot, green apple, mixed herbs, shiso sorbet

A5 JAPANESE WAGYU BEEF GYOZA <sup>D</sup>  
kabocha puree, sweet soya

SALMON TARTARE <sup>E</sup>  
avocado, tobiko, crispy nori, caviar

CHICKEN TAQUITO  
aji panca, garlic, charred pineapple salsa, avocado

BEEF ANTICUCHO <sup>GF</sup>  
aji mirasol, crispy quinoa

EGGPLANT ANTICUCHO <sup>V, VG, GF</sup>  
white miso, crispy rice

CHEF'S MORIAWASE NIGIRI SUSHI

SEAFOOD CAZUELA RICE <sup>GF, D</sup>  
shrimp, squid, black cod, scallop, clam, octopus,  
aji amarillo sauce

BBQ CHICKEN <sup>GF</sup>  
Inaka miso, aji panka

AUSTRALIAN GRASSFED SHORT RIBS <sup>GF</sup>  
chimichurri, BBQ sauce, homemade pickles

PERUVIAN YELLOW POTATO <sup>V, D, GF</sup>  
mash potato, dende oil

CHARGRILLED BROCCOLINI <sup>V, VG, GF</sup>  
sesame ponzu, chili garlic

MANJARI CHOCOLATE FONDANT <sup>D, V, GF, N, E</sup>  
hazelnut ice cream

JAPANESE STONE <sup>D, E, N</sup>  
mascarpone mousse, yuzu, cherry, almond financier,  
chocolate ganache

SELECTION OF MOCHI ICE CREAM <sup>V, D, N</sup>

### OMOTENASHI AED 820

GUACAMOLE <sup>V, VG, GF</sup>  
avocado, aji amarillo, onion, crispy corn tortilla

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

HAMACHI TIRADITO <sup>GF</sup>  
truffle soy, caviar, seasonal black truffle

SAMBA CAESAR SALAD <sup>V, VG, GF, N</sup>  
basil miso, gem lettuce, mixed cress

JAPANESE A5 WAGYU BEEF GYOZA <sup>D</sup>  
kabocha purée, sweet soy

CHILEAN SEABASS ANTICUCHO <sup>GF</sup>  
white miso, chives

YELLOWTAIL TAQUITOS  
avocado, white miso, coriander, lime

PREMIUM CHEF'S MORIAWASE

A5 JAPANESE WAGYU STRIPLOIN <sup>GF</sup>  
samba sauce, wasabi, garlic

LOBSTER <sup>GF, D, E</sup>  
yuzu kosho butter, lime, julienne salad

SEAFOOD CAZUELA RICE <sup>GF, D</sup>  
shrimp, squid, black cod, scallop, clam, octopus,  
aji amarillo sauce

GRILLED PALM HEART <sup>V, VG</sup>  
quinoa, black puffed rice furikake, yuzu kosho dressing

CRISPY CASSAVA <sup>V, D, GF</sup>  
molho a campanha, parsley, coriander, sour cream

CHEF'S DESSERT SELECTION



# Events Menu

## PALMEIRA LUNCH SET MENU

Introducing the Palmeira Menu - crafted specially for larger groups, this menu offers a curated selection of sharing starters and a choice of main course, featuring signature dishes like the Peruvian corn salad, Eggplant anticuchos, savory Cazuela, and Bahia SAMBA roll. With water included, guests can elevate their experience further by adding our new burnt cheesecake or a selection of signature cocktails.

The set menu is available only from Monday to Wednesday at **SUSHISAMBA**.

## PALMEIRA MENU (AED 199)

MISO SOUP <sup>GF</sup>  
tofu, nameko gold mushroom

### STARTERS (sharing starters)

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

PERUVIAN CORN SALAD <sup>V, VG, GF</sup>  
grilled corn, sweet onions, red chili, avocado

BAHIA SAMBA ROLL <sup>E</sup>  
tuna, shrimp tempura, jumbo crab, avocado,  
spicy aji panca

EGGPLANT ANTICUCHO <sup>V, VG, GF</sup>  
white miso, crispy rice

### MAIN COURSE (a choice of one)

AUSTRALIAN ANGUS TENDERLOIN <sup>GF</sup>  
spicy soy, foie gras, chives, 100g, chimichurri  
or plain rice

BLACK COD <sup>GF</sup>  
white miso, shichimi, chimichurri or plain rice

CAZUELA TINTA RICE <sup>D, GF</sup>  
shrimp, squid, black cod, squid ink, aji  
amarillo sauce

## DESSERT (add on AED 35)

BURNT CHEESECAKE <sup>D,E</sup>  
caramelized cancha, cancha tuille, vanilla  
crème fraîche

## BEVERAGE MENU (add on one drink AED 50)

### WHITE WINE

### RED WINE

AMAZONIAN SPRITZ  
Guarana-infused aperol and artisanal yerba  
mate tonic topped with sparkling wine

SAMBA CAIPIRINHA  
Capucana Cachaça, sake, citrus peel,  
lemon-lime cordial

SAMBA MARGARITA  
Reposado tequila, agave, lime, samba salt

\*Menu prices and items are subject to change.



# Events Menu

## BEVERAGE PACKAGES

\*Menu prices and items are subject to change.

### MACHU PICHU

AED 390

Unlimited three-hour beverage package

VODKA  
Stoli

GIN  
Tanqueray

WHISKY  
Dewars  
Monkey Shoulder

RUM  
Bacardi Carta Blanca

TEQUILA  
Olmecca

WINE  
White, Red, Rose

BEER  
Corona

Water, Soft drinks,  
Hot Beverages

### COPACABANA

AED 490

Unlimited three-hour beverage package

VODKA  
Ketel One

GIN  
Hendricks  
Star of Bombay

WHISKY  
Toki  
Monkey Shoulder

RUM  
Bacardi Carta Blanca

TEQUILA  
Patron Silver

WINE  
White, Red, Rose

### COCKTAILS

Sparkling Hanami  
(Gordon's Pink Gin, sakura vermouth,  
cherry blossom, tonic)

Samba Margarita  
(Olmecca Tequila, lime, agave, samba salt)

Coconut & Pandan  
(Cachaça, coconut, pandan, lime)

BEER  
Corona

Water, Soft Drinks, Hot Beverages

### FUJI

AED 790

Unlimited three-hour beverage package

VODKA  
Elit  
Grey Goose

GIN  
Hendricks  
Roku

WHISKY  
Glenfiddich 12YO  
Monkey Shoulder

RUM  
Zacapa 23

TEQUILA  
Enemigo Blanco

WINE  
White, Red, Rose

### COCKTAILS

Sparkling Hanami  
(Gordon's Pink Gin, sakura vermouth,  
cherry blossom, tonic)

Samba Margarita  
(Olmecca Tequila, lime, agave, samba salt)

Coconut & Pandan  
(Cachaça, coconut, pandan, lime)

BEER  
Corona

Water, Soft drinks, Juices







## Events Team Contact

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Spotify



YouTube



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Ready to  
SUSHI BAR