



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.

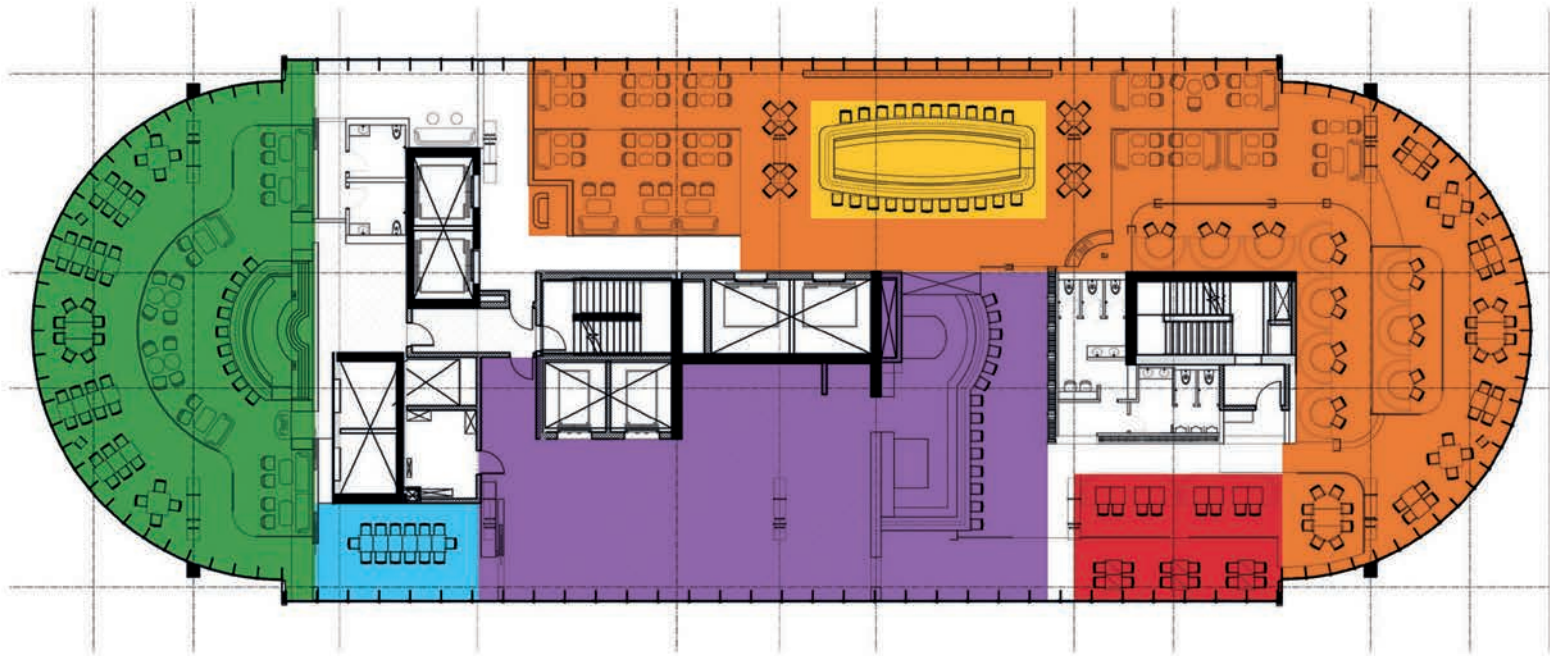


140 | 220
Seated
(w/ Lounge)



400 - 500
Cocktail

Floor Plan



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



Events Menu

COCKTAIL RECEPTION

*Menu prices and items are subject to change.



AED 299
6 canapes per person

COLD

YELLOWTAIL TAQUITOS
avocado, white miso, coriander, lime

AMAZONIA ^{V, VG, GF}
tshiitake mushroom, okra, avocado, cucumber

SALMON TARTARE
avocado, tobiko, crispy nori, caviar

HOT

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

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

ANGUS BEEF TENDERLOIN ANTICUCHOS ^{GF}
aji panca

AED 399
9 canapes per person

COLD

CRISPY TOFU TAQUITOS ^{V, VG, GF}
spicy ginger soya, corn tortilla, sesame

BAHIA ^E
tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca

SALMON TARTARE
avocado, tobiko, crispy nori, caviar

HOT

GREEN BEAN TEMPURA ^{V, E}
black truffle aioli

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

CHILEAN SEABASS ANTICUCHO ^{GF}
white miso, chives

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

SWEET

SELECTION OF MOCHI ICE CREAM ^{V, D, N}
flavour assortment

JAPANESE DOUGHNUT ANDAGI ^{V, E, D}

AED 499
12 canapes per person

COLD

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

SAMBA DUBAI ^{GF, E}
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 ^{V, VG, GF}
grilled corn, sweet onions, red chili, avocado

HOT

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

PRAWN GYOZA
tiger prawn, crab meat, chili ponzu

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

GREEN BEAN TEMPURA ^{V, E}
black truffle aioli

CHILEAN SEABASS ANTICUCHO ^{GF}
white miso, chives

SWEET

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

JAPANESE DOUGHNUT ANDAGI ^{V, E, D}

Events Menu

LUNCH & DINNER

*Menu prices and items are subject to change.

RIO AED 520

EDAMAME (Salt or Spicy) ^{V, VG, GF}
edamame, garlic oil, yukari, lime

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

CRISPY SHRIMP ^E
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 CHAUFAR ^{V, E}
organic wild black rice, slow cooked egg

SPATCHCOCK BABY CHICKEN ^{GF}
rocoto miso, yuzu kosho, charred lime

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

PERUVIAN YELLOW POTATO ^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 AED 620

CRISPY SHRIMP ^E
spicy mayo, jalapeño

BEETROOT SALAD ^{V, VG, GF}
beetroot, green apple, mixed herbs, shiso sorbet

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

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

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

BEEF ANTICUCHO ^{GF}
aji mirasol, crispy quinoa

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

CHEF'S MORIAWASE NIGIRI SUSHI

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

SPATCHCOCK BABY CHICKEN ^{GF}
rocoto tamarind miso, charred lime

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

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

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

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

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

TRES LECHES ^{D, V, E}
passion fruit crema, dulce de leche ice cream,
coconut meringue

OMOTENASHI AED 820

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

SEA BREAM SEVICHE with TRUFFLE
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

YELLOWTAIL TAQUITOS
avocado, white miso, coriander, lime

PREMIUM CHEF'S MORIAWASE

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

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

GRILLED PALM HEART ^{V, VG}
quinoa, black puffed rice furikake, yuzu kosho dressing

CRISPY CASSAVA ^{V, D, GF}
molho a campanha, parsley, coriander, sour cream

CHEF'S DESSERT SELECTION

Events Menu

BEVERAGE PACKAGES

*Menu prices and items are subject to change.

MACHU PICHU

AED 390

Unlimited three-hour beverage package

VODKA
Absolut

GIN
Tanqueray

WHISKY
JW Black Label
Jim Beam

RUM
Matusalem Platino

TEQUILA
Olmeca Blanco
1800 Reposado

WINE
White, Red, Rose

BEER

Water, Soft drinks,
Hot Beverages

COPACABANA

AED 490

Unlimited three-hour beverage package

VODKA
Ketel One

GIN
Hendrick's
Tanqueray

WHISKY
JW Black Label
Jack Daniel's

RUM
Matusalem Platino
Bacardi 4

TEQUILA
Altos Blanco
1800 Reposado

WINE
White, Red, Rose

COCKTAILS

Signature G&T
Gin, Elderflower, Thyme, Tonic Water

Samba Margarita
Tequila, Agave, Lime, Samba Salt

Samba Caipirinha
(Peach, Strawberry, Mango, Passion Fruit)

BEER

Water, Soft Drinks,
Hot Beverages

FUJI

AED 790

Unlimited three-hour beverage package

VODKA
Grey Goose
Belvedere
Ciroc

GIN
Roku
Gin Mare

WHISKY
Gentleman Jack
Chivas 13
Glenfiddich 12

RUM
Matusalem Gran Reserva 23 Solera
Germana Heritage Cachaça

TEQUILA
Casamigos Blanco
Casamigos Reposado

WINE
White, Red, Rose

COCKTAILS

Signature G&T
Gin, Elderflower, Thyme, Tonic Water

Samba Margarita
Tequila, Agave, Lime, Samba Salt

Samba Caipirinha
(Peach, Strawberry, Mango, Passion Fruit)

BEER

Water, Soft drinks, Juices



Events Team Contact

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Spotify



YouTube



Instagram

Ready to
SUSHI BAR