

The background is an abstract composition of bold, expressive brushstrokes. On the left, there are dark blue and black strokes. The center and right are dominated by warm, vibrant colors like orange, red, and yellow, with some darker, more textured strokes in the lower right corner.

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!





The energy of three nations meets at **SUSHISAMBA** Dubai, where the flavours of Japan, Brazil and Peru intertwine into one.



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.



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 entryway 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 | Seated
(w/ Lounge)


400 - 500
Cocktail

Ultimate High Tea in the sky

Experience the ultimate High Tea in the sky in our stunning **SAMBAROOM** overlooking the iconic Palm Jumeirah. Indulge in a selection of sweet & savory bites, a wide array of loose and fine Japanese teas, coffee, and Champagne. Enjoy breathtaking floor-to-ceiling views while Bossa Nova tunes set the perfect ambiance.



70
Seated



Dedicated
Service Team



Private
Bar



Audio
System



Rio-meets-Dubai Samba Brunch

Join us in the **SAMBAROOM** for our high-energy Rio Brunch. Transporting guests to Rio de Janeiro **SUSHISAMBA** will exhilarate all of your senses with chef-curated brunch menu, hip-swaying samba dancers, DJs and live entertainment.



70
Seated



Dedicated
Service Team



Private
Bar



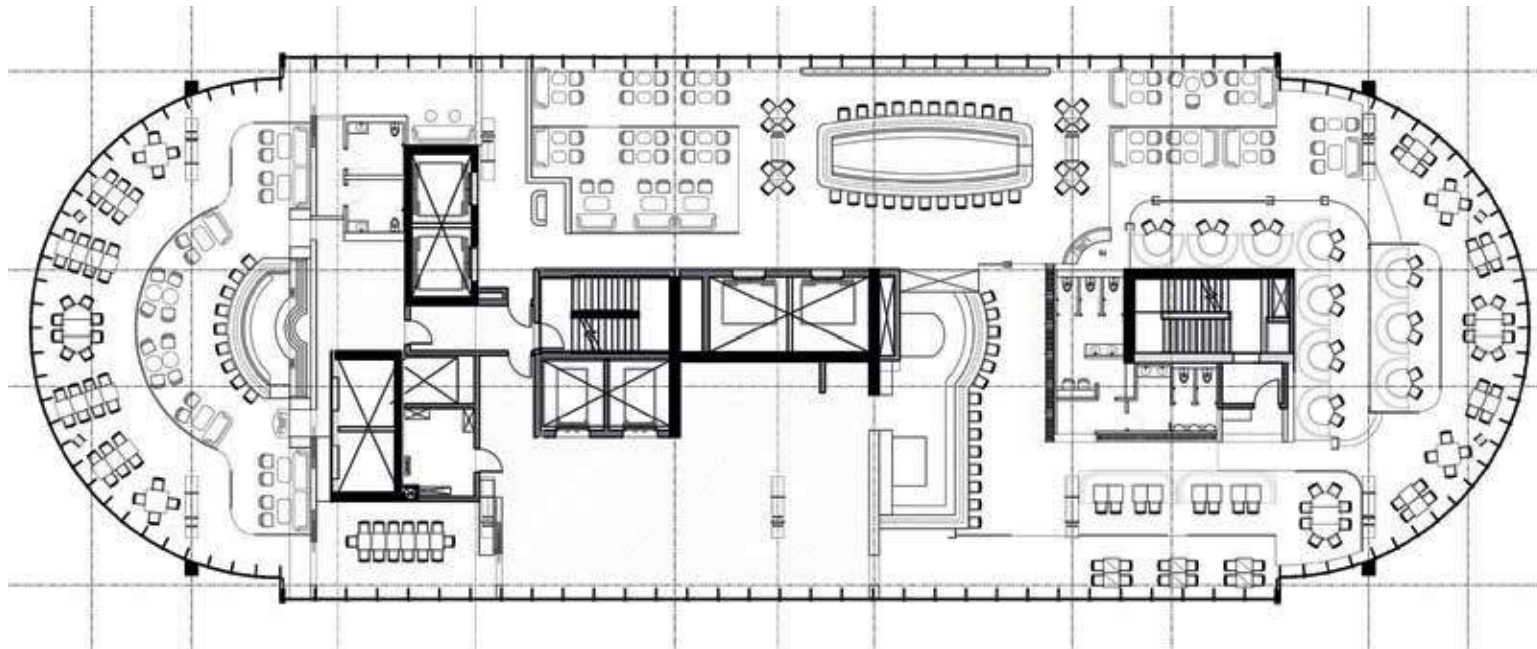
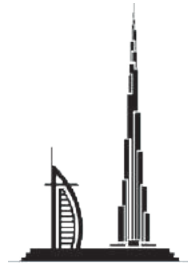
Audio
System



SUSHISAMBA
entertainment



Floor Plan



FOR ILLUSTRATIVE PURPOSES ONLY
FLOOR PLAN IS SUBJECT TO CHANGE



Cuisine

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

From Japanese sushi and sashimi, to Brazilian moqueca and taquitos, 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, while **SUSHISAMBA**'s conceptual small plate style of service encourages a "shared" dining experience.

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 499

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

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

CRISPY SHRIMP ^E
spicy mayo, jalapeño

A5 JAPANESE WAGYU BEEF GYOZA
Kabocha puree, sweet soy

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

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

CHEF'S MORIAWASE NIGIRI SUSHI

ARROZ CHAUFA ^{V, E}
organic wild black rice, slow cooked egg

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

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

PERUVIAN YELLOW POTATO ^D
mashed potato, dende oil

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

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

TOKYO AED 599

CRISPY SHRIMP ^E
spicy chilli mayo, jalapeño

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

A5 JAPANESE WAGYU BEEF GYOZA
kabocha puree, sweet soya

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

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

ANGUS BEEF ANTICUCHO ^{GF}
traditional aji panca glaze

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

CHEF'S MORIAWASE NIGIRI SUSHI

MOQUECA MISTA ^{GF}
shrimp, squid, sea bass, clams with coconut milk, dende oil and chimichurri rice

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}
mesh potato, dende oil

CHARGRILLED BROCCOLINI ^{V, VG, GF}
sesame ponzu, sweet soy

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

Events Menu

SKY TEA

*Menu prices and items are subject to change.



SPARKLING SENCHA (Welcome Drink)
Jugetsudo Organic Mecha 80 Bud Blend with Matcha

JAPANESE LOOSE LEAF TEA

ORGANIC GENMAICHA WITH MATCHA

ORGANIC SENCHA ASA

ORGANIC HOJICHA

ORGANIC JAPANESE EARL GREY

SPECIAL JAPANESE SELECTION

ORGANIC YUZU SENCHA WITH MATCHA

ORGANIC PEACH SENCHA WITH MINT

MISO GYOKURO, WAKOUCHA BENIHIKARI

FLAVORED TEA

BUTTERFLY PEA TEA

LEMON VERBENA

CANDY CANE

MILK OOLONG

LAPSANG SOUCHONG

ROSEHIP AND HIBISCUS

JASMINE PEARLS

FRUITY BERRIES

APPLE STRUDEL

PEPPERMINT

ENGLISH BREAKFAST

SAVORY

LOBSTER MOLLETE ^{D, E}
yuzu gel

KUSHI BEEF KATSU ^{D, E}

GUACAMOLE TAQUITOS
caviar, aji amarillo

SMOKED SALMON ^{D, E}
brioche, caper cream

SAMBA DUBAI MAKI ^E
seasonal fresh truffle

BRAZILIAN CHEESE BREAD "PÃO DE QUEIJO" ^{D, E}
with house made honey butter and local UAE honey

SWEET

GUAVA BOLO DE ROLO ^{D, E}
vanilla sponge, guava jam, mascarpone cream

GIANDUJA CHOCOLATE TART ^{D, E, N}
praline paste

YUZU RASPBERRY CAKE ^{D, E}
raspberry mousse, strawberry salsa

MANGO AND LIME PROFITEROLES ^{D, E, N}
mango lime compote, vanilla cream

CHERRY TART ^{D, E, N}
almond cream, sour cherry jam

CHOCOLATE FUDGE CAKE ^{D, E, N, GF}
orange ganache, almond chocolate dip

This activation is available upon request.
Food & Beverage minimum spend and venue hire fee may apply.

Events Menu

BEVERAGE PACKAGES

*Menu prices and items are subject to change.

MACHU PICHU

AED 390

Unlimited three-hour beverage package

VODKA

Tito's

GIN

Tanqueray London Dry

WHISKY

Dewar's White

RUM

Bacardi Superior

TEQUILA

El Jimador Reposado

WINE

White, Red, Rose

BEER

Corona

Water, Soft drinks, Juices

COPACABANA

AED 490

Unlimited three-hour beverage package

VODKA

Ketel One

GIN

Hendrick's
Tanqueray No 10

WHISKY

Jack Daniel's
JW Black Label

RUM

Bacardi 4
Captain Morgan

TEQUILA

Reserva 1800 Silver
Reserva 1800 Reposado

WINE

White, Red, Rose

COCKTAILS

Samba Bloosom

Gin infused Rosemary & Thyme, Elderflower Cordial,
Citrus, Premium Tonic

Samba Margarita

Tequila, Agave, Lime, Brazilian Style Spiced Rim

House Caipirinha

(Peach, Strawberry, Mango, Passion Fruit)

BEER

Corona

Water, Soft drinks, Juices

FUJI

AED 590

Unlimited three-hour beverage package

VODKA

Grey Goose
Belvedere
Ciroc

GIN

Roku
Gin Mare

WHISKY

Gentleman Jack
Chivas 12

RUM

Matusalem Gran Reserva 23 Solera
Bacardi 8

TEQUILA

Herradura Plata
Herradura Reposado

WINE

White, Red, Rose

COCKTAILS

Samba Bloosom

Gin infused Rosemary & Thyme, Elderflower Cordial,
Citrus, Premium Tonic

Samba Margarita

Tequila, Agave, Lime, Brazilian Style Spiced Rim

House Caipirinha

(Peach, Strawberry, Mango, Passion Fruit)

BEER

Corona

Water, Soft drinks, Juices

Events Menu

RIO BRUNCH

*Menu prices and items
are subject to change.



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

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

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

CHILEAN SEABASS ANTICUCHO ^{GF}
white miso, chives

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

SUSHI MORIAWASE
assorted nigiri, sashimi, maki

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

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

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

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

ARROZ CHAUFA ^V
organic wild rice

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

JAPANESE DOUGHNUT ANDAGI ^{V, E, D}
dolce ganache

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

This activation is available upon request.
Food & Beverage minimum spend and venue hire fee may apply.

Events Team Contact

EMAIL: events@sushisambadubai.com

PHONE: +971 4 278 4888

WEBSITE: www.sushisamba.com

© sushisambadubai

ADDRESS: Level 51, The St. Regis DUBAI,
The Palm Jumeirah



Spotify



YouTube



Instagram

Ready to
SUSHI BAR

