

The image shows the interior of a restaurant named SUSHISAMBA LAS VEGAS. The space is characterized by large, curved wooden arches that create a sense of depth and movement. The arches are decorated with a vibrant, abstract pattern in shades of orange, yellow, and green. The floor is dark and polished, reflecting the ambient light. In the background, there are several tables and chairs, suggesting a dining area. The overall atmosphere is modern and sophisticated.

SUSHISAMBA®

LAS VEGAS

ABOUT US

celebrating the culture and cuisine of japan, brazil and peru

At **SUSHISAMBA**, every night is like Carnaval! With bright colors, pulsating music and a dining room constantly filled with energy, our unique space is ideal for accommodating groups both large and small.

SUSHISAMBA is the perfect solution for all your event needs, including corporate functions, team building, sake and wine tastings, sushi classes, charity events, rehearsal dinners, wedding receptions and holiday parties!

At **SUSHISAMBA**, we are equipped to assist our guests in planning a spectacular event, complete with the special touches that make each individual affair distinct. To make your planning even easier, **SUSHISAMBA** will service your event with our extraordinary team, from our Sambatini-slinging bartenders to our flawless wait staff. Be assured your guests will have a fantastic night they will not forget!

We welcome you... Bem-vindo!

GENERAL INFORMATION

CONTACT

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ADDRESS

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PHONE

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FAX

702.607.0707

WEB

www.sushisamba.com

HOURS OF OPERATION

Sunday - Thursday 11:30am - 1am
Friday - Saturday 11:30am - 2am

CULINARY TEAM

Joel Versola, Executive Chef
John Um, Corporate Chef

INDOOR

MAIN DINING ROOM

160 seats / 300 reception style

BAR

12 seats

SUSHI BAR

19 seats

LOUNGE AT SUSHISAMBA

150 seats / 300 reception style

PRIVATE DINING ROOM

10 seats

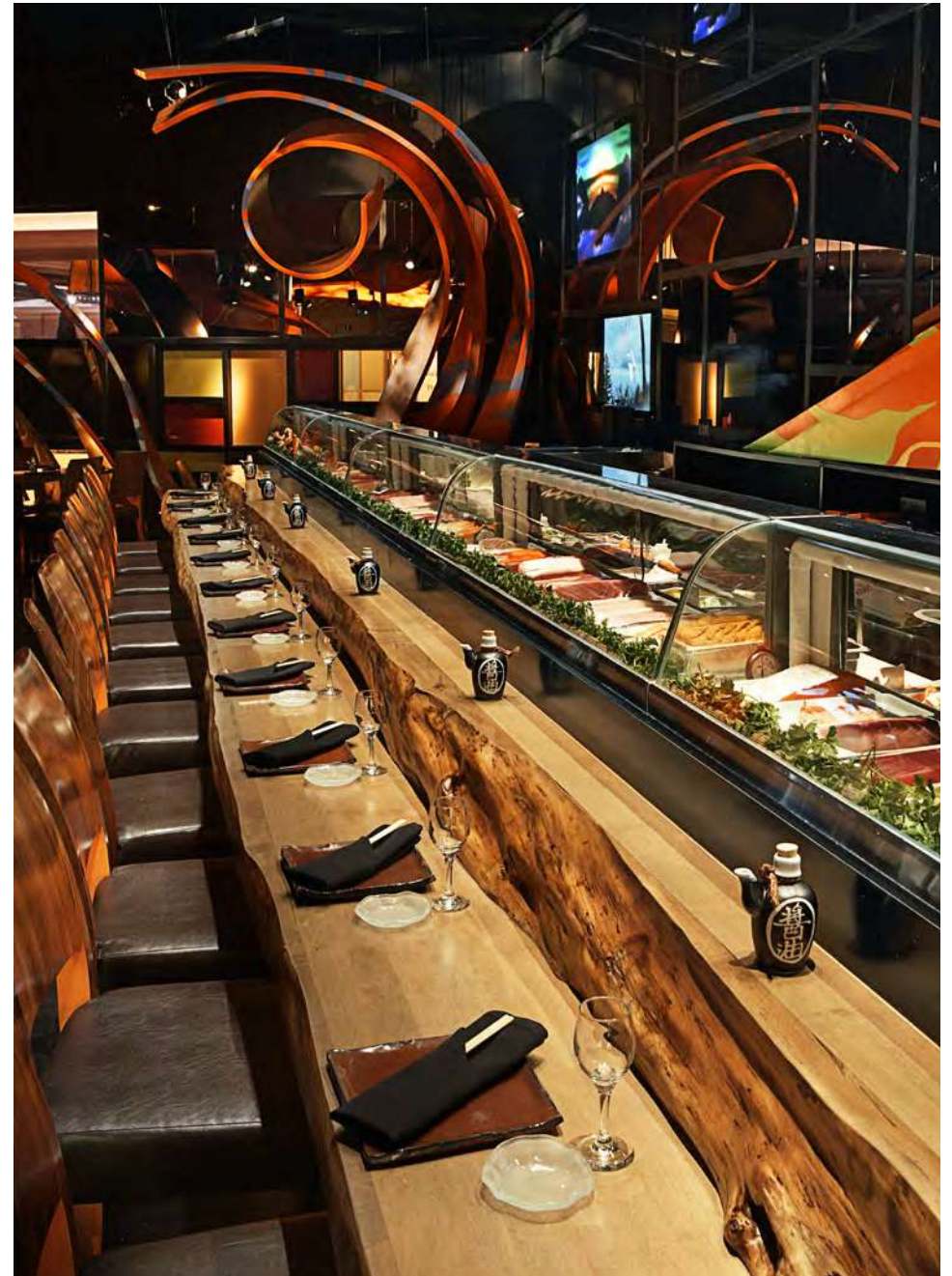
DJs AND ENTERTAINMENT

Call or check out our website for a calendar of events and DJ line up.

PRIVATE PARTIES AND SPECIAL EVENTS

We offer a dynamic and spirited environment for private and semi-private events. Our events department, chef and sushi chef will work with you to create a one-of-a-kind experience for your guests.

THE SPACE



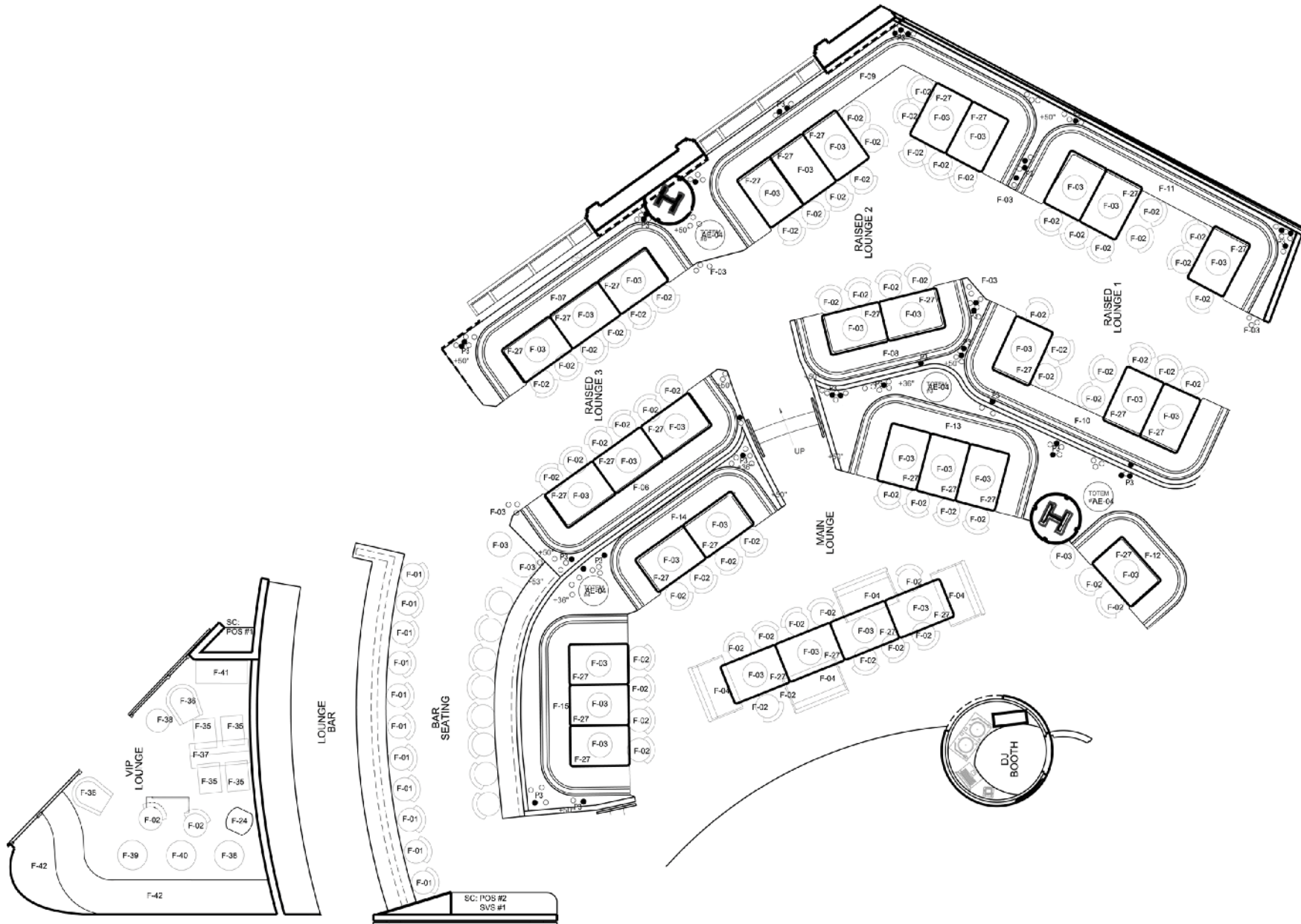






FLOOR PLAN

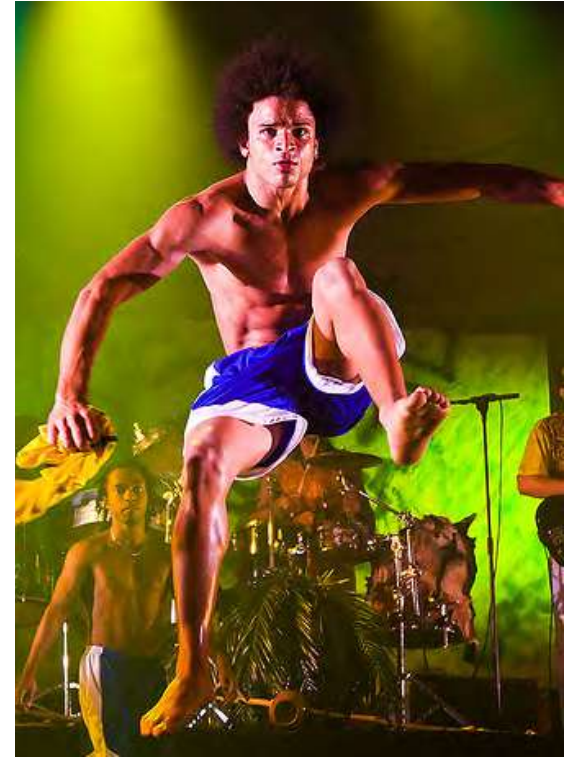
LOUNGE



EVENT INFORMATION

SUSHISAMBA is the perfect venue for your special occasion. Our dedicated events team has a wealth of knowledge organizing both private and corporate events alike, and will work closely with you to design an experience that best suits your needs. Creating a bespoke event that will exceed your expectations; the team will enhance your occasion with visual, auditory and sensory aesthetics. From sourcing and managing entertainment, production and AV, to selecting fresh flowers and festive décor, our team will create an unforgettable experience for you and your guests.

Once event plans are finalized, **SUSHISAMBA** will send a detailed event contract for signature and deposit.



EVENTS AND CLASSES

HOW TO SAMBA-SIZE YOUR NEXT EVENT

Make your next event memorable by signing up for one of **SUSHISAMBA**'s entertaining and educational experiences – perfect for children and adults alike.

SAMBA ADULTS

BEVERAGE TASTINGS

Take a journey across the globe to taste **SUSHISAMBA**'s libations. From sake to pisco, beer to cachaça, our sommelier will create an unforgettable experience for your taste buds and your senses.

Customize your experience with the help of our Executive Chef's specially prepared omakase: a Japanese-style tasting menu.

SAKE

With one of the largest premium sake selections in the world, **SUSHISAMBA**'s sake sommeliers offer a world-class selection and experience to match. Discover the tastes and traditions of sake and enjoy carefully selected flights of junmai, daiginjo and nigori. Complement your sake tasting with **SUSHISAMBA**'s acclaimed sushi class.

BEER

Asahi, Kirin, Sapporo, Koshihikari, Echigo ... learn how to speak the language of various Japanese beers and taste what makes each brew unique. Kanpai!

CLASSES

Our classes are educational and fun! Impress your friends with your new dance moves or surprise your family with your sushi-making skills.

SUSHI & SAKE 101

Master the art of making maki and tasting sake. Learn about sake history and production while you sip a variety of premium sake flights. A **SUSHISAMBA** sushi chef will demonstrate how to choose sushi-grade fish, explain what tools you need to make sushi at home, share sushi-making tips and, best of all, you'll make (and eat) your own sushi rolls!

SAMBA DANCE

Discover the lively beats and spirited movements of the official dance of Brazil. With the guidance of our skilled samba instructors, aspiring sambistas will be transported to Carnaval in Rio to experience the quick steps and unique style of this rhythmic dance.

EVENTS AND CLASSES

SAMBA KIDS

Whether you are encouraging learning or celebrating a special occasion, our colorful atmosphere, tri-cultural concept and something-for-everyone menu provides an exciting experience for your kids. Pair a creative activity with our nutritious, kid-conscious menu and let the party begin!

After selecting a program, our Event Planner will discuss your party details and collaborate with one of our chefs to create the perfect menu for your child's celebration. From Baby Bento Boxes to Samba Sliders, there are healthy and creative culinary options for kids of all ages!

CLASSES & ENTERTAINMENT

SUSHI CLASS

Kids will take an exciting culinary adventure led by a **SUSHISAMBA** sushi chef, who will guide them through the ancient art of sushi making. They will craft (and eat!) their very own sushi rolls, using their favorite flavors and ingredients.

SAMBA KITCHEN

Kids will have the opportunity to cook and create a three-course meal with a **SUSHISAMBA** chef. They will learn about the ingredients unique to our tri-cultural coalition, while customizing their very own meal. From a Samba Salad to start, to a Samba Bowl featuring delicious, yet nutritious ingredients such as rice, beans, fresh vegetables and their choice of protein, and fresh fruit Taquitos to finish - it is the perfect way for kids to learn about cooking in a fun and interactive way!

ABOUT SUSHI & SAKE 101

We offer a dynamic and spirited environment for private and semi-private Sushi & Sake 101 events. With the guidance and expertise of our Executive Sushi Chef and Sake Sommelier, you and your guests will master the art of making maki and tasting sake during a fun and educational experience that showcases the best that **SUSHISAMBA** has to offer, bringing together two of Japan's most revered culinary traditions.

At SUSHI & SAKE 101, you and your guests will...

- Get explanations on types of sake, its history and production methods
- Enjoy our signature menu with sake pairings
- Learn how to choose sushi-grade fish
- Find out what tools you need to make sushi at home
- Gain insider sushi-making tips from **SUSHISAMBA** chefs
- Make (and eat!) your own sushi roll

Tasting is believing! Throughout the program, your guests will sip and snack on a variety of premium sakes, edamame, tempura, anticuchos, sashimi and sushi.



CUISINE

SUSHISAMBA's menus offer an inventive culmination of three cuisines. Guests are treated to Brazilian churrasco and moqueca, Peruvian anticuchos and seviches; and Japanese tempura and sushi. The open kitchen and fiery robata grill offer brilliantly roasted and flavored meats, vegetables and fish that capture the culinary prowess. **SUSHISAMBA's** conceptual small-plate style of service encourages a "shared" dining experience for guests.



SAKURA MENU

\$70.00 PER PERSON+

APERITIVO

EDAMAME soybeans, sea salt, lime

COURSE 1

JAPANESE A5 WAGYU GYOZA* kabocha purée and su-shoyu dipping sauce

ROCK SHRIMP TEMPURA golden pea shoot, snap pea julienne, spicy mayonnaise, black truffle vinaigrette

HEIRLOOM TOMATO SALAD red onion, cucumber, cilantro-jalapeño dressing

COURSE 2

MISO SEA BASS ANTICUCHOS served on skewers with a side of peruvian corn

CHURRASCO RIO GRANDE* (cooked medium unless otherwise requested) ribeye*, chorizo, and wagyu picanha* served with a brazilian side of white rice, black beans, collard greens, farofa and SUSHISAMBA® dipping sauces

VEGETABLE TEMPURA peruvian pepper and soy dipping sauces

COURSE 3

NEO TOKYO ROLL* bigeye tuna, tempura flake, aji panca

LIMA ROLL shrimp tempura, spicy king crab, avocado

SALMON AVOCADO ROLL*

SHRIMP TEMPURA ROLL

COURSE 4

MOCHI ICE CREAM japanese rice cakes filled with assorted ice cream flavors

Please note: Items listed above are only examples. Specific items based on group size will be tailored to the requested price point. Some items may change slightly due to season and availability. Pricing does not include 8.25% tax, & 7% coordinator fee. Gratuity amount is discretionary. On behalf of **SUSHISAMBA** we thank you for giving us this opportunity to be of service to you and your guests!

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

SAMURAI MENU

\$85.00 PER PERSON+

APERITIVO

OTSUMAMI assortment of edamame, green bean tempura, shishito

COURSE 1

JAPANESE A5 WAGYU GYOZA* kabocha purée and su-shoyu dipping sauce

TUNA TATAKI* asparagus, fresh heart of palm, avocado, tatsoi, crispy garlic, citrus soy

COURSE 2

AJI AMARILLO CHICKEN ANTICUCHOS served on skewers with a side of peruvian corn

WAGYU BEEF ISHIYAKI* (1 oz. per person) premium A5 sashimi sliced waygu beef cooked table side on a hot stone, served with SUSHISAMBA® dipping sauces and asian pear

COURSE 3

SPICY TUNA ROLL*

SALMON AVOCADO ROLL*

LIMA ROLL shrimp tempura, spicy king crab, avocado

SAMBA STRIP ROLL maine lobster, mango, avocado, soy paper, lotus root chips, aji honey truffle

COURSE 4

MOCHI ICE CREAM japanese rice cakes filled with assorted ice cream flavors

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SHOGUN MENU

\$105.00 PER PERSON+

APERITIVO

OTSUMAMI assortment of edamame, green bean tempura, shishito

COURSE 1

JAPANESE A5 WAGYU GYOZA* kabocha purée and su-shoyu dipping sauce

YELLOWTAIL TAQUITOS* avocado crema, roasted corn miso, aji panca, lime

COURSE 2

MISO SEA BASS ANTICUCHOS served on skewers with peruvian corn

WAYGU BEEF ISHIYAKI* (1 oz. per person) premium A5 sashimi sliced waygu beef cooked table side on a hot stone, served with SUSHISAMBA® dipping sauces and asian pear

COURSE 3

TIRADITOS* sashimi sliced and served with our signature housemade sauces

YELLOWTAIL* jalapeño and lemongrass

TUNA* granny smith apple, serrano, lime

COURSE 4

SAMBA STRIP maine lobster, mango, avocado, soy paper, lotus root chips, aji honey truffle

EL TOPO® salmon, jalapeño, shiso leaf, fresh melted mozzarella, crispy onion

LIMA shrimp tempura, spicy king crab, avocado

COURSE 5

HONEY TOAST freshly baked honey brioche, poached fuji apples, vanilla cream, shio koji ice cream

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CANAPES

HOT CANAPES

*WAGYU BEEF GYOZA kabocha purée, sweet soy	3.50
VEGETABLE GYOZA kabocha purée, sweet soy	3.50
SAMBA POPCORN CHICKEN sweet chili sauce	4
MISO SEA BASS ANTICUCHOS ® served on skewers	5
RIBEYE ANTICUCHOS aji panca	5
BROILED PERUVIAN BAY SCALLOPS shiso lime butter	4
CRISPY HOKKAIDO SCALLOP butter lettuce, phyllo, sweet sesame aioli	5
*WAGYU SLIDERS roasted shisito peppers, shredded lettuce, tomato, sesame brioche, aji panca	5
HEIRLOOM TOMATO SALAD red onion, cucumber, jalapeño-cilantro dressing	3

COLD CANAPES

JUMBO SHRIMP passion fruit, cucumber, cilantro	5
*YELLOWTAIL ginger, garlic, soy	5
*SALMON red onion, celery, grape, coconut milk, grape yuzu	5
*TUNA ® grapefruit juice, jalapeño, almond	5
YELLOW TOSTADAS avocado, aji panca miso	3.50
MAINE LOBSTER TOSTADAS lemongrass, frisée and crème fraîche	4
*JAPANESE WAGYU TOSTADAS truffled tofu crema, shichimi ponzu, micro celery	12

SAMBA ROLLS

SAMBA STRIP maine lobster, mango, avocado, soypaper, lotus root chips, aji honey truffle	26
*NEO TOKYO bigeye tuna, tempura flake, aji panca	17
LIMA shrimp tempura, spicy king crab, avocado	18
AMAZONIA swiss chard, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy	12
*ASEVICHADO tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	24

SUSHI ROLLS

CALIFORNIA KING CRAB \$18	*SPICY TUNA \$12	*YELLOWTAIL JALAPENO \$12	*SALMON AVOCADO \$10
CALIFORNIA SNOW CRAB \$12	EEL CUCUMBER \$10	*SPICY YELLOWTAIL \$13	UMESHISO \$5
SOFT SHELL CRAB \$18	EEL AVOCADO \$10	SHRIMP TEMPURA \$9	CUCUMBER \$5
*TUNA \$11	*YELLOWTAIL SCALLION \$12	SALMON SKIN \$10	AVOCADO \$5

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BEVERAGE

SUSHISAMBA offers an expansive list of freshly muddled signature cocktails, such as the Nina Fresa, Chucumber and Caipirinha, exotic spirits such as shochu and cachaça, plus traditional beverages, including wine, beer and champagne. The restaurant is proud to carry one of the largest premium sake selections in the world, which is a perfect choice for any dish.



COCKTAIL MENU

SAMBATINI® Our monthly inspiration created in house by our bar team. Ask your server for details.

CAIPIRINHA The national drink of Brazil, made with cachaça and churned with lime and sugar. Served short.

NINA FRESA® A true SUSHISAMBA classic with Vodka, guava juice, grapefruit juice, strawberry and fresh lime. Served 'up'.

CHUCUMBER Shochu, maraschino liqueur, plum sake and plum bitters shaken with fresh cucumber and lime juice. Served 'up'.

LEMON SAMURAI Citrus vodka, green apple and peach liqueur, fresh muddled lemon, and guava. Served tall and ice.

NASHI Pear vodka, elderflower liqueur stirred with lychee water, passion fruit and yuzu juice. Served 'up'.

SAMBA SOUR* A modern Pisco Sour for the urban Pisco Sour drinker. Pisco brandy and maraschino liqueur shaken hard with yuzu, egg white and sugar syrup infused with turmeric. Served 'up'.

BRISA CALIENTE Blanco tequila, ginger liqueur, mango nectar, fresh lime, passion fruit, orange bitters, with Fresno chili. Served 'up'.

SASUKE Japanese whisky churned fresh pineapple and limes in a true Brazilian Style. Served tall and over ice.

LYCHEE COOLER Vodka, Elderflower and vanilla syrup, shaken with lychee juice, and coconut milk. Served tall and spritzed with lemon.

SAMBA JUICE Raspberry and passion fruit rum, crème de banana shaken with açai, fresh watermelon, passion fruit purée and guava. Served tall and topped with Prosecco.

NEBUTA MERON Sake, acai liqueur, house made vanilla simple syrup, serrano chili pepper, yuzu juice & muddled fresh watermelon. Served short and over ice.

WAGYU COCKTAIL This classic riff on an Old Fashioned sees Japanese Whisky treated to a wash of the highest grade wagyu before being stirred with maple and salted caramel. Served over ice.

VIRGIN DRINKS

MATCHA MILK-SHAKE Soy milk, coconut, vanilla and matcha infusion. Served long.

COCO LEITE Coconut milk, pineapple, mango

WATERMELON MOJO Watermelon, lime, guava

BERRY SMASH Muddled blackberry and raspberry, lime, sparkling water

CUCUMBER REFRESHER Fresh cucumber juice, agave nectar, sparkling water

VIRGIN DRINKS

Enjoy "12 Stems" of signature cocktails in our tasting tree. Select up to 3 different choices- perfect for parties!

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