



SUSHISAMBA[®]

LAS VEGAS

celebrating the culture and cuisine of japan, brazil and peru

At **SUSHISAMBA**, every night is like Carnival! 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, 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	VEGAS EVENTS vegasevents@sushisamba.com
ADDRESS	SUSHISAMBA Las Vegas Shoppes at The Palazzo 3327 Las Vegas Blvd South, Suite #2892 Las Vegas, NV 89109
PHONE	702.607.0700
FAX	702.607.0707
WEB	www.sushisamba.com
HOURS OF OPERATION	Sunday - Thursday 11:30am - 12am Friday - Saturday 11:30am - 1am
CULINARY TEAM	Joel Versola, Executive Chef John Um, Corporate Chef
MAIN DINING ROOM	160 seats / 300 reception style
TREE BAR	75 seats / 100 reception style
SUSHI BAR	19 seats
LOUNGE AT SUSHISAMBA	130 seats / 250 reception style
PRIVATE DINING ROOM	10 seats



THE SPACE

Located at The Grand Canal Shoppes inside The Venetian® Resort **SUSHISAMBA** Las Vegas welcomes guests with a dramatic art installation, a three-dimensional illustration of swirling “ribbons” that explode from the center of the room, wrapping tables, and winding around the sushi bar and lounge. The stunning visual effect evokes a feeling of movement and dynamism anchored underneath the 16-foot ceiling of the main dining room.

MAIN DINING ROOM

Our dynamic main dining room is perfect for larger events and celebrations. The space which can accommodate either full service sit down dinners or more casual cocktail receptions can also be combined with the Lounge or Tree Bar for a full restaurant takeover.



160
Seated



300
Reception



LOUNGE

For medium-sized events, consider our lounge, a generously-sized but completely private space featuring graffiti art-covered walls, sumptuous lighting and a truly unique atmosphere



130
Seated



250
Reception



PRIVATE DINING ROOM

An intimate hideaway unlike any other featuring design inspired by the streets and spirit of Brazilian favelas.



10
Seated

TREE BAR

The striking event space with illuminated tree canopy and a theater-style 125-foot curved bar.

Clad in warm, leather furniture inspired by mid-century modern Brazilian designers, richly textured stones, tropical wood and custom light fixtures, this hidden oasis offers guests an escape from the hustle and bustle of Las Vegas.



75

Seated

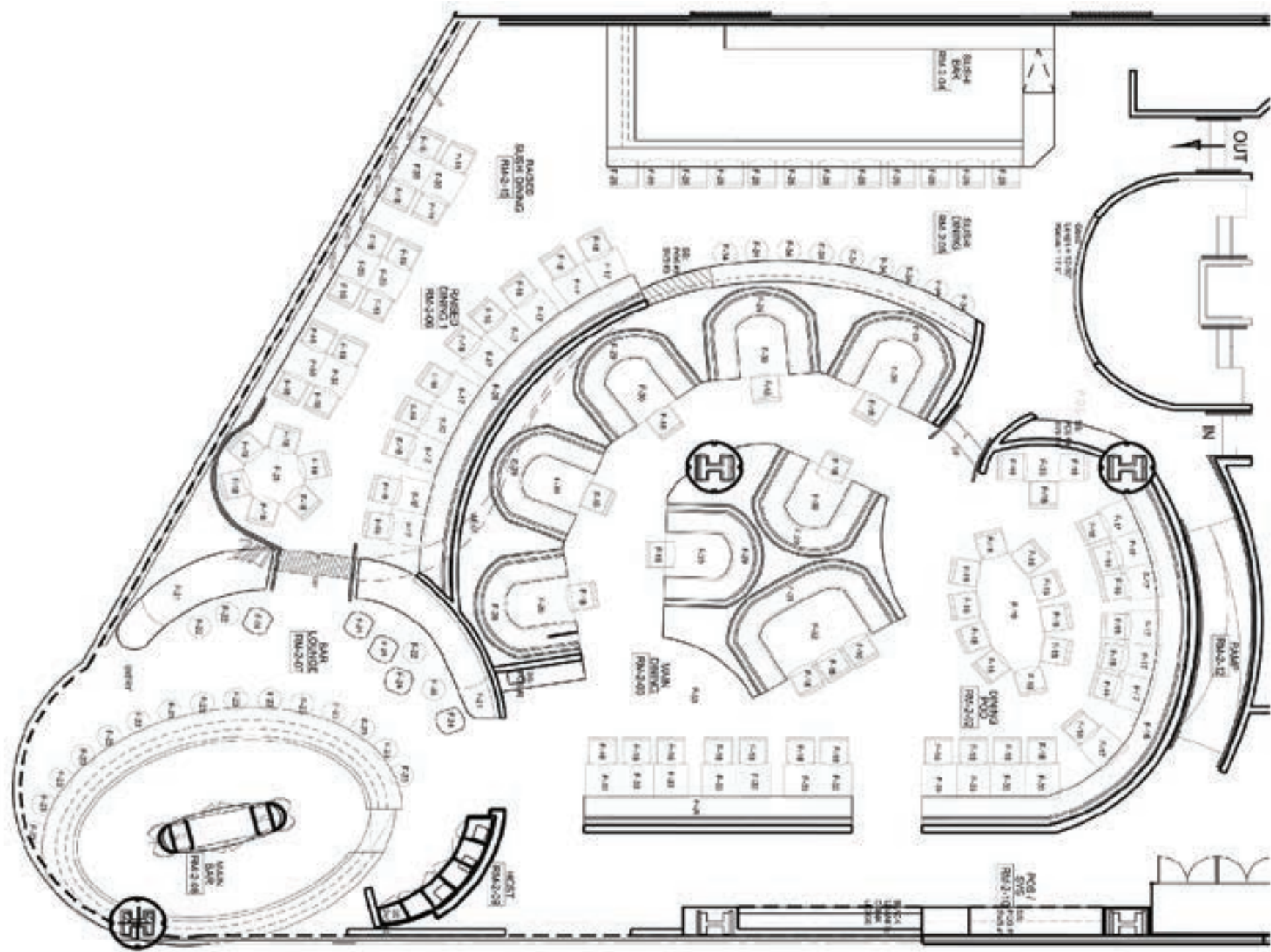


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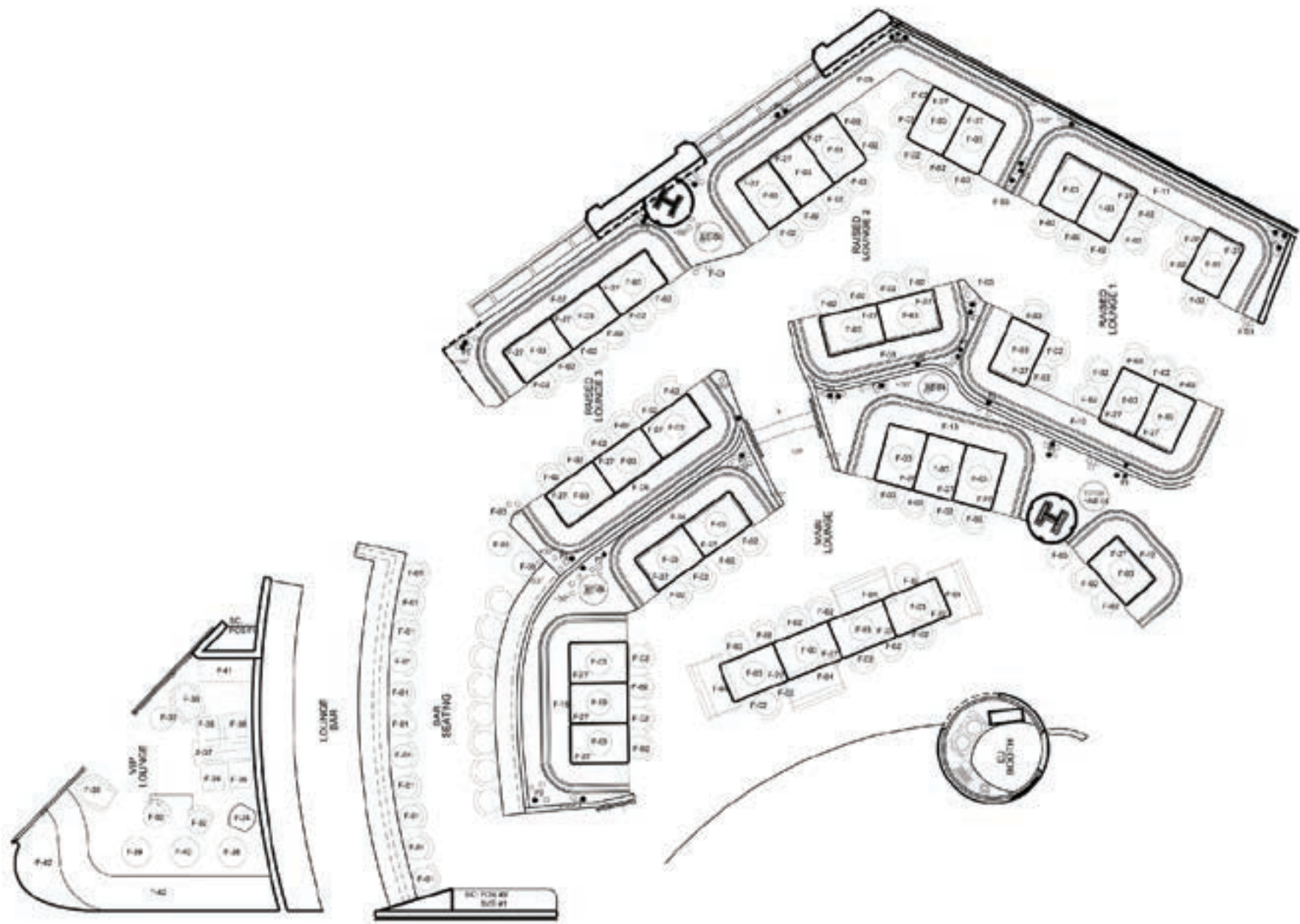
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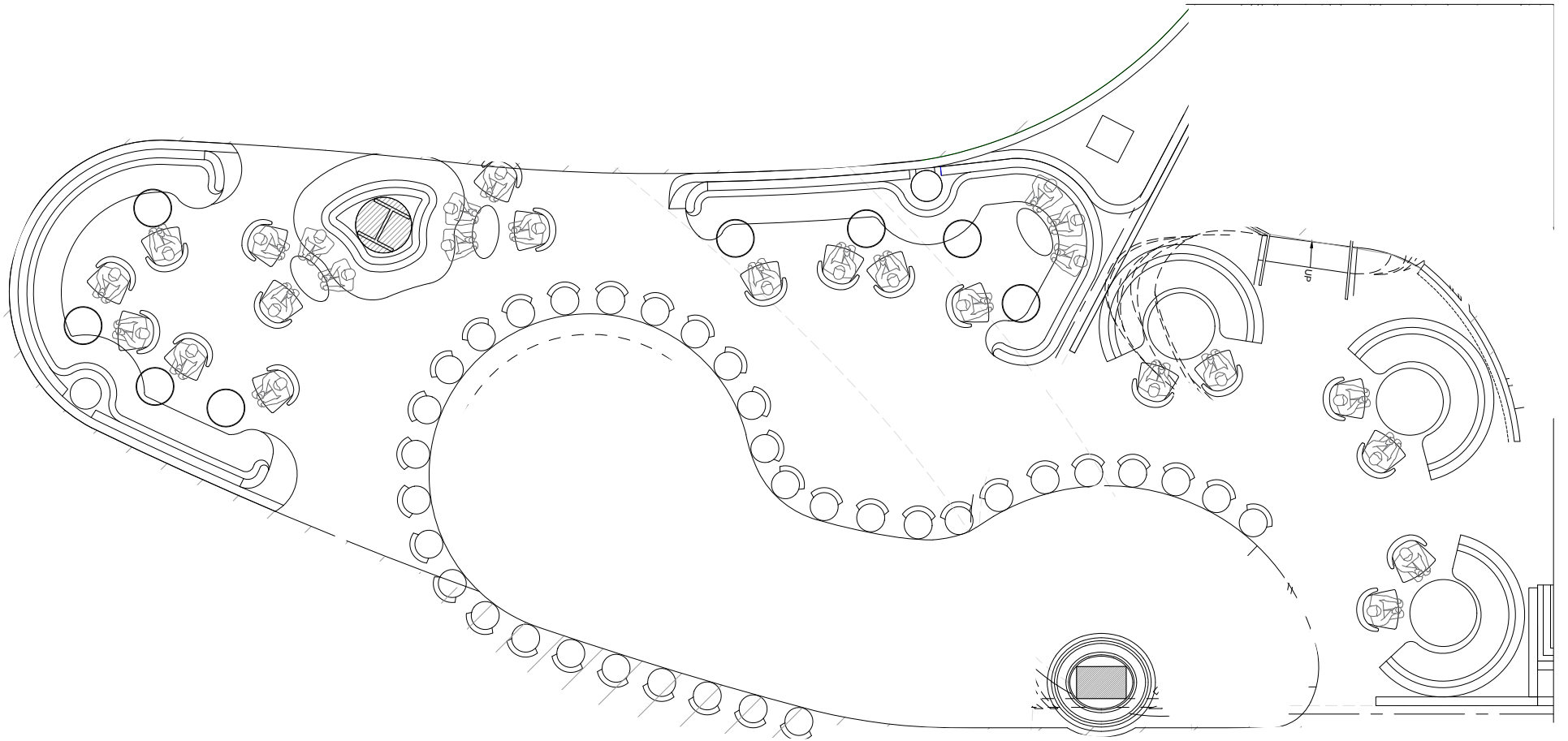
FLOOR PLAN



FLOOR PLAN
LOUNGE



TREE BAR



EVENTS & PRODUCTION

SUSHISAMBA Las Vegas can fulfill any event need. Corporate functions, team building, sake and wine tastings, sushi classes, charity events, rehearsal dinners, wedding receptions and holiday parties...the possibilities are endless.

We work side-by-side with you to plan a memorable event, complete with the special touches that make each event distinct. Let us help you create a fantastic night your guests will never forget.



CUISINE

SUSHISAMBA's menus offer an inventive culmination of three countries: Japan, Brazil and Peru. From Japanese tempura and sushi, to Brazilian churrasco and moqueca, 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. **SUSHISAMBA's** conceptual small plate style of service encourages a "shared" dining experience for guests during seated events and an exciting selection of signature canapes for guests during receptions and parties.



SAKURA MENU

\$75.00 PER PERSON+

APERITIVOS

EDAMAME
sea salt and lime

SMALL PLATES

JAPANESE A5 WAGYU GYOZA*
kabocha purée and su-shoyu dipping sauce, sweet soy
CRISPY YELLOWTAIL TAQUITOS
rved with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam

ROBATA

SEA BASS ANTICUCHOS
miso, peruvian corn
CHURRASCO RIO GRANDE
ribeye, chorizo, wagyu picanha
served with a brazilian side of black beans, collard greens, farofa and
SUSHISAMBA® dipping sauces

SAMBA ROLLS

NEO TOKYO*
bigeye tuna, tempura flake, aji panca
LIMA
shrimp tempura, spicy king crab, avocado
SALMON AVOCADO*
KING CRAB CALIFORNIA

DESSERT

HOUSEMADE ICE CREAM AND SORBET
seasonal flavors

*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

Please note this is a sample menu, pricing is not inclusive of 8.375% tax, coordinator fee & gratuity.

SAMURAI MENU

\$95.00 PER PERSON+

APERITIVOS

OTSUMAMI

assortment of edamame, green bean tempura, shishito

SMALL PLATES

JAPANESE A5 WAGYU GYOZA*

kabocha purée and su-shoyu dipping sauce, sweet soy

ROCK SHRIMP TEMPURA

snap pea julienne, spicy mayonnaise, green pea, black truffle dressing

ROBATA

ORGANIC CHICKEN ANTICUCHOS

aji amarillo, peruvian corn

WAYGU BEEF ISHIYAKI*

japanese A5 waygu cooked on hot stone
served with **SUSHISAMBA®** dipping sauces

SAMBA ROLLS

SAMBA STRIP

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

LIMA

shrimp tempura, spicy king crab, avocado

SPICY TUNA*

SALMON AVOCADO*

DESSERT

MOCHI

soft japanese rice cakes filled with ice cream, white chocolate ganache

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SHOGUN MENU

\$110.00 PER PERSON+

APERITIVOS

OTSUMAMI

assortment of edamame, green bean tempura, shishito

SMALL PLATES

JAPANESE A5 WAGYU BEEF GYOZA*

kabocha purée and su-shoyu dipping sauce, sweet soy

CRISPY HOKKAIDO SCALLOP

butter lettuce, phyllo, scallion, micro greens, sweet sesame aioli

ROBATA

MISO SEA BASS ANTICUCHOS

miso, peruvian corn

WAGYU BEEF ISHIYAKI

japanese A5 waygu cooked on hot stone
served with **SUSHISAMBA®** dipping sauces

RAW

YELLOWTAIL TIRADITO*

jalapeño and lemongrass

TUNA TIRADITO*

granny smith apple, serrano, lime

SAMBA ROLLS

SAMBA STRIP

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

EL TOPO®

salmon, jalapeño, shiso leaf, crispy onion, spicy mayonnaise,
fresh melted mozzarella, eel sauce

LIMA

shrimp tempura, spicy king crab, avocado

DESSERT

SATA ANDAGI

dolce de leche japanese doughnuts, red fruit coulis, citron ice cream

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CANAPES

HOT

BROILED PERUVIAN BAY SCALLOP shiso lime butter crust	5
CRISPY HOKKAIDO SCALLOP butter lettuce, phyllo, scallion, micro greens, sweet sesame aioli	9
JAPANESE A5 WAGYU BEEF GYOZA* kabocha puree, sweet soy	5
VEGETABLE GYOZA kabocha puree, sweet soy	3.5
CHICKEN TEMPURA BITES sweet chili sauce	5
WAGYU SLIDERS* sweet plantain, lettuce, tomato, aji panca ketchup	8
SOFT SHELL CRAB SLIDERS sweet plantain, lettuce, tomato, spicy mayo	9
CHILEAN SEA BASS BOLINHOS jalapeño, red onion, potato, aji verde aioli	4
JAPANESE CHICKEN MEATBALLS robata grilled chicken, spicy yakitori	3.5
BRAISED A5 WAGYU SHORT RIB aji de gallina polenta, pickled onion, orange balsamic teriyaki	20
ANTICUCHOS peruvian skewers	
CHILEAN SEA BASS miso, peruvian corn	6
RIBEYE* aji panca, peruvian corn	4
TOFU miso, red quinoa	3

COLD

JUMBO SHRIMP SEVICHE passion fruit, cucumber, cilantro	5
YELLOWTAIL SEVICHE* ginger, garlic, soy	6
YELLOWTAIL TOSTADA* avocado, miso	4
MAINE LOBSTER TOSTADA frisée, lemongrass, yuzu crème	9
PERUVIAN-STYLE CHILLED MUSSELS sansho salsa	3

CHEF STATIONS

SHRIMP COCKTAIL ICE BAR lemon, cocktail sauce <i>Includes one illuminated 5-foot branded ice sculpture.</i>	18 per guest
MEAT CARVING STATION* prime rib, served with rice, black beans, collard greens and SUSHISAMBA dipping sauces	23 per guest
TEMAKI STATION* choice of tuna, salmon, yellowtail and shrimp served with vegetables and SUSHISAMBA sauces	26 per guest
TAQUITO STATION* choice of yellowtail, tuna, salmon and veggie taquitos served with spicy aji panca sauce, fresh lime, yuzu aji amarillo foam	30 per guest
SHAVED ICE STATION flavored syrup, served with SUSHISAMBA toppings	12 per guest

**please note chef station pricing is based on a 2-hour event*

SWEETS

SATA ANDAGI dolce de leche japanese doughnuts, red fruit coulis	4
SAMBA MACARONS assorted flavors	3
SALADA DE FRUTAS seasonal fruit, xxx	3

SUSHI

SAMBA ROLLS

SAMBA STRIP maine lobster, mango, avocado, soy paper, lotus root chips, aji honey truffle	32
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NEO TOKYO* bigeye tuna, tempura flake, aji panca	19
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LIMA shrimp tempura, spicy king crab, avocado	25
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AMAZONIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy	15
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ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha corn, aji amarillo leche de tigre	28
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SUSHI ROLLS

CALIFORNIA KING CRAB	19
TUNA*	12
SPICY TUNA*	13
EEL CUCUMBER	13
EEL AVOCADO	13
YELLOWTAIL SCALLION*	13
YELLOWTAIL JALAPENO*	13
SPICY YELLOWTAIL*	13
SHRIMP TEMPURA	10
SALMON SKIN	11
SALMON AVOCADO*	12
UMESHISO	6
CUCUMBER	6
AVOCADO	6

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BEVERAGE

SUSHISAMBA offers an expansive list of signature cocktails such as the Nina Fresa®, Samba Sour and Caipirinha. The beverage menu also includes cultural spirits such as shochu, pisco and cachaça, in addition to wines and Champagne. What's more, the restaurant boasts one of the largest premium sakes selections in the world and a robust Japanese whisky collection.

STANDARD OPEN BAR

\$55 per person for 2 hour event / each additional hour \$20 per person

WINE

choice of 1 red & 1 white

WHITE: (Pinot Grigio or Sauvignon Blanc)

RED: (Pinot Noir or Cabernet Sauvignon)

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HOUSE SAKE filtered & unfiltered

BEER

COCKTAILS

CLASSIC MOJITO & CAIPIRINHAS

WELL DRINKS vodka, rum, gin, whisky, scotch, bourbon, tequila



PREMIUM OPEN BAR

\$65 per person for 2 hour event / each additional hour \$20 per person

SPIRITS

VODKA (Tito's, Kettle One, Grey Goose)
RUM (Cruzan, Captain Morgan Spiced)
WHISKEY (Jameson)
SCOTCH (Glenlivet, Johnny Walker Black)
BOURBON (Jack Daniels, Basil Hayden, Knob Creek, Maker's Mark)
GIN (Bombay Sapphire, Tanqueray Ten)
TEQUILA (Casamigos Reposado, Don Julio Silver, Herradura Silver, Patron Silver, Siempre Silver & Reposado)

WINE

SPARKLING (Prosecco)
WHITE (Pinot Grigio, Sauvignon Blanc)
RED (Pinot Noir, Cabernet Sauvignon)
ROSE
~
HOUSE SAKE
BEER

COCKTAILS choice of 4

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

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'.

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

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

LYCHEE COOLER Vodka, elderflower cordial and vanilla, shaken hard with coconut milk and lychee water. Served long.

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.

BESOS Reposado tequila, pink peppercorn syrup, aquafaba, grapefruit bitters. Shaken and served up.

SHISO FINE Shiso infused vodka, shiso leaf, apple and thai basil syrup. Churned through crushed ice with apple and lime juices. Finished with a drizzle of crème de cassis. Served long.

TOM YAM Hendrick's gin, cilantro infusion, chili, lemongrass and lime leaf. Churned through crushed ice, with ginger syrup and citrus juice. Served long.

*Please note this is a sample menu, shots, martinis, red bull or bottled water are not included in the packages and are available at additional charge.
Pricing is not inclusive of 8.375% tax, coordinator fee & gratuity.*

SUSHISAMBA®

THANK YOU

www.sushisamba.com