



# SUSHISAMBA<sup>®</sup>

## LONDON EVENTS





## CELEBRATING THE CULTURE AND CUISINE OF JAPAN, BRAZIL, AND PERU

Beating at the heart of every **SUSHISAMBA** is a deep appreciation for enjoying life with friends, colleagues, and loved ones.

With two incredible London locations, unique spaces, and an expert culinary team, **SUSHISAMBA** offers a one-of-a-kind event experience flexible enough to host various events perfect for celebrating, networking, corporate functions, and bespoke tasting experiences.

Our dedicated events team has a wealth of experience curating various events. We are known for our inventive dishes, critically acclaimed cocktail program, and, above all, our deep commitment to service. You can rest assured that your guests will enjoy an unforgettable event.

From the sparkling lights of the London skyline at our Heron Tower location to the living ceiling in our Grade II-listed Market Building Covent Garden locale, we offer several event spaces and layouts to suit your requirements.

**We welcome you...Bem-vindo!**



# GENERAL INFORMATION

We offer two distinct London destinations, both with the flexibility to host an array of events perfect for celebrating, networking and client entertainment.

From the sparkling lights of the London skyline at our Heron Tower location through to the living ceiling in our Grade II-listed Market Building Covent Garden locale, there are a multitude of event spaces and layouts to suit your requirements.

## SUSHISAMBA HERON TOWER

<b>ADDRESS</b>	38 <sup>th</sup> and 39 <sup>th</sup> floor Heron Tower, Bishopsgate, London EC2N 4AY
<b>CONTACT</b>	SSLondonevents@sushisamba.com
<b>PHONE</b>	0203 640 7340 www.sushisamba.com

## HERON TOWER SPACES

38 <sup>th</sup> Floor Exclusive	320 (reception) / 120 (seated)
38th & 39th Floor Exclusive	470 (reception)
<b>SAMBAROOM</b> Cocktail Bar	40 (reception)
<b>SAMBAROOM</b> Exclusive	150 (reception)
Private Dining Room	50 (reception) / 30 (seated)

### PRIVATE DINING ROOM:

The private dining room is bookable up to 2 months in advance. 2 week cancellation policy applies for private dining bookings and full minimum spend is required as a deposit on booking.

Exclusive venue hires are bookable up to one year in advance and separate terms & conditions apply for any larger events.

## SUSHISAMBA COVENT GARDEN

<b>ADDRESS</b>	35 The Market, London WC2E 8RF
<b>CONTACT</b>	cgevents@sushisamba.com
<b>PHONE</b>	0203 640 7340 www.sushisamba.com

## COVENT GARDEN SPACES

Exclusive Hire	300 (reception) / 130 (seated)
Restaurant (semi-private)	9-40 (seated)
Private Dining Room	15 (seated)
Speakeasy Bar	30 (reception)
Piazza Terrace	50 (reception)



## SUSHISAMBA HERON TOWER

**SUSHISAMBA** Heron Tower is located on the 38<sup>th</sup> and 39<sup>th</sup> floors of Heron Tower, offering unparalleled views of London, from the Wembley Arch to the West, the Olympic Park to the East, the Thames to the South, and stunning cityscapes in between.

Two high-speed scenic lifts transport guests to the restaurant at five meters per second, taking entertaining in the capital to new heights. Internally, the venue consists of a main restaurant, three bars, and a private dining room, simultaneously offering the flexibility to host guests in various formats and styles. The iconic **SUSHISAMBA** tree sits at the heart of the venue on one of two stunning outdoor terraces.

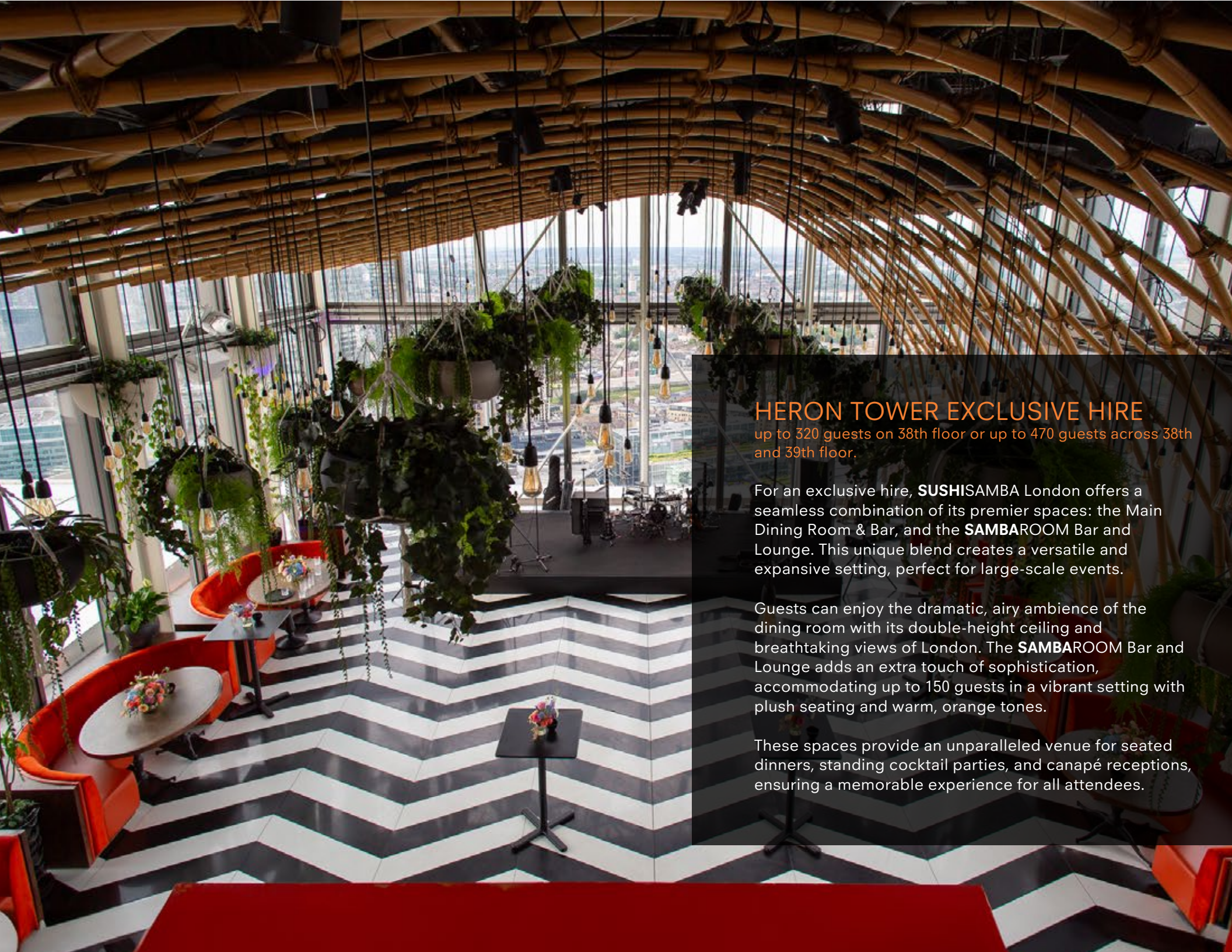
Surrounded by the sky and with the lights of London in every direction, it truly feels as though you're dining amongst the stars. For those planning large events, **SUSHISAMBA** London is an ideal venue. With an exclusive hire capacity of **450** guests, it can accommodate even the most grand occasions.

### HERON TOWER EVENT SPACES:

- **38TH FLOOR EXCLUSIVE** 320 (reception) / 120 (seated)
- **38TH & 39TH FLOOR EXCLUSIVE** 470 (reception)
- **SAMBAROOM COCKTAIL BAR:** 40 (reception)
- **SAMBAROOM EXCLUSIVE:** 150 (reception)
- **PRIVATE DINING ROOM:** 50 (reception) | 30 (seated)







## HERON TOWER EXCLUSIVE HIRE

up to 320 guests on 38th floor or up to 470 guests across 38th and 39th floor.

For an exclusive hire, **SUSHISAMBA** London offers a seamless combination of its premier spaces: the Main Dining Room & Bar, and the **SAMBAROOM** Bar and Lounge. This unique blend creates a versatile and expansive setting, perfect for large-scale events.

Guests can enjoy the dramatic, airy ambience of the dining room with its double-height ceiling and breathtaking views of London. The **SAMBAROOM** Bar and Lounge adds an extra touch of sophistication, accommodating up to 150 guests in a vibrant setting with plush seating and warm, orange tones.

These spaces provide an unparalleled venue for seated dinners, standing cocktail parties, and canapé receptions, ensuring a memorable experience for all attendees.





## SAMBAROOM BAR & LOUNGE - 39<sup>TH</sup> FLOOR

Our South American-inspired **SAMBAROOM** Bar and Lounge set the stage for an unforgettable event, no matter the celebration. As you pass through the gilded canopy entrance, you're welcomed by a glittering display of light, soft curves, and the warm glow of orange tones that set the perfect mood for any celebration. The **SAMBAROOM** bar comfortably accommodates up to 40 guests with plush seating and a lively atmosphere. Or as a full floor hire with furniture removal for up to 150 guests. The entire venue can be yours, complete with a private entrance and cloakroom, to ensure a truly VIP experience for you and your guests.





## SAMBAROOM PRIVATE DINING ROOM 39<sup>TH</sup> FLOOR

Located on the 39<sup>th</sup> floor our new Private Dining Room sits above the main dining room and features stunning views of East London. The versatile space offers the unique ability to seat 30 guests for an intimate dinner at the central table artfully suspended from the ceiling, or as a more casual lounge setting for up to 50 guests standing. The venue is fully equipped with a state-of-the-art AV system. Can be booked for breakfast, lunch or dinner events.



An aerial photograph of Covent Garden Piazza in London. The Market Building, a historic Grade II-listed structure, dominates the right side of the frame. It features a two-story facade with classical columns on the ground floor and a glass-enclosed upper level with a blue-tinted roof. SUSHISAMBA Covent Garden is situated within this building. The Piazza itself is a large, open space with cobblestone paving, where many people are walking and sitting. In the foreground, a large white patio umbrella shades an outdoor seating area with orange chairs and tables. The overall atmosphere is vibrant and urban.

## SUSHISAMBA COVENT GARDEN

**SUSHISAMBA** Covent Garden is located at the famed Opera Terrace atop the historic Grade II-listed Market Building, this striking space is a vibrant addition to the area. Crowned by an Eric Parry-designed glass roof, the restaurant runs along the entire east side of the market, providing guests beautiful rooftop views across the Piazza. Bold in design, **SUSHISAMBA** Covent Garden offers a host of inviting event spaces, including the bar's 'living canopy' featuring South American and Japanese plants; a theatre-style open kitchen and robata grill; and a high energy sushi bar underneath a bespoke Japanese lighting installation.

### COVENT GARDEN EVENT SPACES

- |  |                                |
|--|--------------------------------|
| • <b>GROUP DINING IN THE RESTAURANT:</b>         | 9-50 (seated)                  |
| • <b>PRIVATE DINING ROOM:</b>                    | 15 (seated)                    |
| • <b>SPEAKEASY BAR:</b>                          | 30 (reception)                 |
| • <b>OUTDOOR TERRACE</b> (Covent Garden Piazza): | 50 (reception)                 |
| • <b>EXCLUSIVE HIRE:</b>                         | 300 (reception) / 130 (seated) |





## EXCLUSIVE HIRE

**SUSHISAMBA** Covent Garden's dining room, with its dramatic black and white marble floors, offers guests three distinct environmental experiences: The bar's 'living ceiling' featuring South American and Japanese plants; a theatre-style open kitchen and robata grill; and the high energy sushi bar, alongside an open air terrace with sweeping views of the Piazza. Accommodating 130 guests for a seated dinner or up to 300 guests standing, this bold addition to the **SUSHISAMBA** family is as unique as it is impressive.



## PRIVATE DINING ROOM

From a lunch meeting to an intimate meal to a full blown celebration, our Private Dining Room is situated in one of the oldest parts of the original market building, the South Pavilion. This intimate space comes complete with its own private balcony, perfect for welcome drinks or a post dinner cigar.

The room offers ultimate flexibility: reversible Japanese screens with faceted mirrors on one side and traditional Japanese pastoral scenes on the other easily transform the space for business or pleasure. The room's centerpiece, a dramatic handmade circular dining table seats up to 15 guests and the room comes complete with a plasma screen and dedicated AV system.







## SPEAKEASY

A unique and intimate space, our hidden Speakeasy bar is ideal for networking events and private parties, accommodating up to 30 guests standing.



## PIAZZA TERRACE

The Piazza Terrace at **SUSHISAMBA** Covent Garden combines the charm of London's historic Market Building and Piazza with the restaurant's vibrant atmosphere. The Piazza Terrace offers a unique al fresco setting for cocktail receptions and intimate gatherings for up to 50 people. Here, guests can take in views of lively street performances and feel the energy of the bustling square while enjoying **SUSHISAMBA**'s creative cuisine and cocktails, all while immersed in the ambience of one of London's most beloved cultural epicentres.








## ENTERTAINMENT & PRODUCTION

With a wealth of experience, our events team is on hand to assist with event production and design. Whether you're hosting a prominent celebration with roaming performers and a ten-piece band or an intimate engagement for two, we've collated a little black book featuring world-class talent.

From staging, badging, and floristry to Samba dancers, singers, and Capoeira martial artists, our team loves to create the perfect setting to suit your event requirements and needs. Add our state-of-the-art audio-visual system to the mix...the possibilities are endless.





## CUISINE & BEVERAGE

**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 canapés for guests during receptions and parties.

Complementing the cuisine, the restaurant offers an expansive selection of specialty cocktails and cultural spirits including Japanese whisky and sake, in addition to the robust wine and Champagne collection.



## APERITIVOS

EDAMAME ✓  
sea salt and lime

PLANTAIN CHIPS ✓  
aji amarillo

## SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS  
avocado and roasted corn miso

SALMON SEVICHE  
tamarind, sesame, seaweed, macadamia

## TO SHARE

ROBATA LAMB CHOP  
red miso and lime

POUSSIN  
teriyaki, yuzu kosho, japanese coleslaw

COCONUT RICE ✓  
chives

GRILLED TENDERSTEM BROCCOLI ✓

## SUSHI

EL TOPO®\*  
salmon, jalapeño, shiso, fresh melted  
mozzarella, crispy shallots, spicy mayo,  
eel sauce

VEGGIE ✓  
shibazuke, cucumber,  
avocado, sesame, sweet gourd,  
spring onion, tempura flakes

NEO TOKYO  
tuna, tempura flakes,  
aji panca, spicy mayo

ASSORTED NIGIRI  
yellowtail, salmon, shrimp

## DESSERT

CHOCOLATE BANANA CAKE ✓  
maple butter, plantain chip, vanilla rum ice cream

Corporate Chef John Um

Culinary Director Lee Bull

According to the NHS, adults need around 2000 kcal a day.  
This is a sample menu and may change due to seasonal ingredients and availability.  
Please inform us should you have any specific food allergies or intolerances.  
The menu is designed as a sharing concept and dishes are served in no particular order.





# NAGOYA

VEGETARIAN MENU

£95 per person

# SUSHISAMBA®

## APERITIVOS

EDAMAME  
sea salt and lime

PLANTAIN CHIPS  
aji amarillo

## SMALL PLATES

VEGETABLE TAQUITOS  
avocado, radish, red onion, peppers,  
pickled shimeji mushrooms

GREEN SALAD  
gem lettuce, asparagus, avocado,  
sesame dressing, crispy wakame

JAPANESE EGGPLANT TEMPURA  
sweet and spicy tamarind

## TO SHARE

MUSHROOM TOBANYAKI  
poached egg, assorted mushrooms,  
yuzu soy, garlic chips

ROBATA ASPARAGUS  
sesame, sweet soy

BLACK TRUFFLE RICE

PERUVIAN CORN

## SUSHI

VEGGIE MAKI  
shibazuke, cucumber, avocado,  
sesame, sweet gourd, spring onion,  
tempura flakes

VEGETABLE SASA  
asparagus, avocado, shishito pepper,  
coriander, red onion, quinoa,  
spicy mayo, soy paper

## DESSERT

CHOCOLATE BANANA CAKE  
maple butter, plantain chip, vanilla rum ice cream

Corporate Chef John Um

Culinary Director Lee Bull

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# OSAKA

£135 per person

# SUSHISAMBA®

## APERITIVOS

EDAMAME ✓  
sea salt and lime

PLANTAIN CHIPS ✓  
aji amarillo

## SMALL PLATES

CRISPY WAGYU GYOZA  
kabocha purée and sweet soy

CRISPY CRAB TAQUITOS  
avocado, rocoto chili, spicy mayo, radish

LOBSTER SEVICHE  
yuzu leche de tigre, julienne  
vegetables, rice cracker

## TO SHARE

RIBEYE STEAK  
bone marrow, cachaça-peppercorn sauce

ROBATA BLACK COD  
peruvian asparagus, miso

GRILLED TENDERSTEM BROCCOLI ✓

AJI AMARILLO RICE ✓

## SUSHI

TIGER MAKI  
crabmeat, tiger prawn tempura,  
wasabi mayo, beetroot yogurt,  
eel sauce

NEO TOKYO  
tuna, tempura flakes,  
ají panca, spicy mayo

ASSORTED NIGIRI  
yellowtail, salmon, shrimp

## DESSERT

WELCOME TO THE RAINFOREST  
valrhona chocolate, creamy vanilla bean custard, strawberry mousse,  
vanilla bean ice cream, almond-chocolate soil

Corporate Chef John Um

Culinary Director Lee Bull

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## APERITIVOS

EDAMAME ✓  
sea salt and lime

PLANTAIN CHIPS ✓  
aji amarillo

## SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS  
avocado and roasted corn miso

ROBATA GRILLED ASPARAGUS ✓  
sweet soy, sesame

A5 WAGYU TATAKI  
oscietra caviar

## TO SHARE

A5 KOBE RIBEYE  
heritage tomato chimichuri,  
kuromitsu sauce

TRUFFLE GLAZED LOBSTER  
wakame tempura

GRILLED TENDERSTEM BROCCOLI ✓

AJI AMARILLO RICE ✓

## SUSHI

SAMBA LONDON  
tuna, salmon, hamachi, avocado,  
asparagus, onion, hishiho miso,  
crispy yuba, yuzu dressing

PIÑAGI  
freshwater eel, grilled pineapple,  
cucumber, avocado, shaved tamago,  
pineapple sweet soy

ASSORTED NIGIRI  
yellowtail, salmon, shrimp

## DESSERT

LIMONERO  
lemon sphere, nectarine and apricot mousse, olive oil, passion fruit jelly,  
bergamot meringue

Corporate Chef John Um

Culinary Director Lee Bull

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# BREAKFAST

£65 per person

# SUSHISAMBA®

SEASONAL FRUITS

FRESHLY BAKED PASTRIES

GREEK YOGHURT

served with granola, honey, fresh berries

choose 4 dishes

SMOKED SALMON

capers, sour cream, toast

EGGS ROYALE

smoked salmon, miso hollandaise, english muffin

EGGS BENEDICT

smoked ham, miso hollandaise, english muffin

SCRAMBLED EGGS

criolla dressing, sourdough toast

MISO PANCAKES

crispy bacon, agave syrup

SPICY AVOCADO TOAST

aji panca, jalapeño, sourdough toast

SMOKED SAUSAGE ANTICUCHOS

brazilian pork sausage, aji panca

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CANTON TEA

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# CANAPÉ

£85pp

## APERITIVOS

supplement, price per person

EDAMAME sea salt and lime ✓

PLANTAIN CHIPS aji amarillo ✓

GREEN BEAN TEMPURA black truffle aioli ✓

## COLD CANAPES

SALMON TIRADITO kinkan honey, garlic ponzu

CRISPY VEGETABLE TAQUITOS avocado, radish, red onion, peppers, pickled shimeji mushrooms ✓

BEEF TATAKI pickled wasabi, bubu arare

## HOT CANAPES

JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind ✓

ROBATA ASPARAGUS sesame, sweet soy ✓

PORK BELLY ANTICUCHOS butterscotch miso

BEEF CHEEK & QUINOA CROQUETTE wasabi mayo

## SAMBA ROLLS

EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce

VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes ✓

NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo

## DESSERT

MOCHI soft japanese rice cake filled with ice cream, warm white chocolate sauce

# CANAPÉ

£95pp

## APERITIVOS

supplement, price per piece

EDAMAME sea salt and lime ✓

PLANTAIN CHIPS aji amarillo ✓

GREEN BEAN TEMPURA black truffle aioli ✓

## COLD CANAPES

KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive

CRISPY YELLOWTAIL TAQUITOS avocado and roasted corn miso

SEABASS SEVICHE coconut leche de tigre, yuca crisps

OSCIETRA CAVIAR crispy nori

## HOT CANAPES

WAGYU GYOZA kabocha purée and sweet soy

SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette

BEEF ANTICUCHO ají panca

## SAMBA ROLLS

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion, hishiho miso, crispy yuba, yuzu dressing

TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce

NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso

CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil

## DESSERT

YUZU MACARON



## S U P P L E M E N T

price per piece

### FISH

CRISPY CRAB TAQUITOS avocado, rocoto chili, spicy mayo, radish	9
SEA BASS TEMPURA yuzu-kosho mayo, pickled chili	8
SEARED TUNA TATAKI miso aioli, crispy garlic	7
OYSTER TEMPURA yuzu-kosho mayo	7
SPICY TUNA CRISPS	8

### MEAT

CRISPY WAGYU TAQUITOS avocado, spicy mayo	14
CHICKEN ANTICUCHOS aji amarillo	6
BEEF TIRADITO heritage carrot, garlic ponzu	6
CHICKEN HEARTS ANTICUCHOS aji panca	7

### VEGETABLES

FETA FRITTERS açai geleé	5
TOFU TEMPURA yuzu-kosho mayo, pickled chili	5
VEGETABLE GYOZA kabocha purée and sweet soy	5
CRISPY VEGETABLE TAQUITOS avocado, radish, red onion, peppers, pickled shimeji, mushrooms	6

### BOWL FOOD

*\*please note bowl food is only available for an exclusive hire of the restaurant*

ROBATA BLACK COD peruvian asparagus, miso	15
ROBATA GRILLED RIBEYE aji panca, quinoa	12
CHICKEN TERIYAKI peruvian corn salad	10
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips	8
SASA roll shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion	7
KOBE KATSU SLIDER truffle aioli, heritage carrot slaw	15

Corporate Chef John Um

Culinary Director Lee Bull

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Thank you for your interest in hosting your next event at **SUSHISAMBA**

Contact Information:

**Heron Tower:**

[sslondonevents@sushisamba.com](mailto:sslondonevents@sushisamba.com)

Phone 0203 640 7340

[BOOK PRIVATE DINING ROOM](#)

[EVENT INQUIRY](#)

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