

SUSHISAMBA®
SINGAPORE

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** Singapore.

SUSHISAMBA Singapore'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** Singapore is flown in from Japan.





SUSHISAMBA Singapore is located on the 52nd floor of the Capital Tower. The venue offers unobstructed, 360-degree views of the city landscape and sea views. Situated in the heart of the city-state's economic prowess and financial hub. The highly anticipated restaurant is located in a bustling area characterized by sleek skyscrapers, modern architecture, and a dynamic blend of commercial, financial, and government institutions.

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

Whether it's an intimate meal or a full-blown celebration, our Private Dining Room is the perfect location to impress your guests. The spectacular interior features golden walls, floor-to-ceiling windows with views of the ocean and city, and an artistic, state-of-the-art bamboo chandelier adorned with greenery, transporting you to another world. The room's centerpiece is a dramatic handmade dining table that seats up to 12 guests, and it comes equipped with a dedicated AV system.



9-14
Seated



Dedicated
Service Team



Audio
System

SAMBAROOM

Located on the mezzanine floor, a speakeasy bar focusing on signature hand crafted cocktails, music, and entertainment with overlooking ocean views, the scintillating interior design of the **SAMBAROOM** creates the perfect stage for an unforgettable event whether 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.



Lounge and Bar

Guests are welcomed into an atmospheric lounge area with floor-to-ceiling windows, providing panoramic views of the city skyline and sea.



80 | 200
Seated | Standing



Restaurant Exclusive Hire

Larger events can be accommodated across the entire venue upon request.

SUSHISAMBA's expansive 12,000 sq ft. space offers an extraordinary experience high above Singapore, taking experiential dining to new heights.

The breathtaking lounge, inspired by Japan's renowned aesthetics of balance and proportion, forms the perfect entryway into the **SUSHISAMBA** experience. Full floor-to-ceiling windows provide a panoramic backdrop to the oval, marble-clad bar.

At the heart of the dining experience is the mesmerizing, theater-style open kitchen featuring the robata grill and sushi bar. The multi-level dining area is accentuated by warm, intentional lighting and lush greenery, creating bespoke areas that transition between social and intimate surroundings.


90 | 160
Seated | Seated
(w/ Lounge)


300 - 400
Cocktail

Events Menu

COCKTAIL RECEPTION

SGD 88

6 CANAPES PER PERSON
SELECTION OF 3 COLD AND 3 HOT

SGD 118

9 CANAPES PER PERSON
SELECTION OF 4 COLD, 4 HOT AND 1 SWEET

SGD 148

12 CANAPES PER PERSON
COMES WITH EVERYTHING STATED

UP TO 70 PAX

COLD

EGGPLANT ^{VG}
tomato, tofu, aji amarillo

GUACAMOLE ^{V, VG, GF}
avocado, onion, lime, tortilla chips

FUTOMAKI ^{GF}
salmon, shiso, chill, lime

TUNA WATERMELON
furikake, nori, aji amarillo tigre

SPICY TUNA SAMBA ROLL ^{GF}
spicy kimchi sauce

HOT

CHICKEN ANTICUCHO ^{GF}
aji mirasol, crispy quinoa

KABOCHA PUMPKIN ^{V, VG}
whipped tofu, onion ponzu

PAO DE QUEIJO ^V
requeijao cream cheese, onion

JAPANESE BEEF GYOZA ^D
kabocha purée, sweet soy

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

SWEET

MOCHI ICE CREAM ^{V, D, N}

ALFAJORES ^{V, E, D}
shortbread, dulce de leche

ABOVE 70 PAX

COLD

SAMBA CHICKEN ^N
basil miso, pistachio, shiso cress

GUACAMOLE ^{V, VG, GF}
avocado, onion, lime, tortilla chips

FUTOMAKI ^{GF}
salmon, shiso, chill, lime

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

SPICY PEPPER ROLL ^{VG, GF}
piquillo pepper, avocado, aji panca

HOT

SHRIMP TEMPURA ^E
spicy mayonnaise, black truffle

KABOCHA PUMPKIN ^{V, VG}
whipped tofu, onion ponzu

BOLINHO DE ARROZ ^{GF, D}
black cod, scallop, rice, aji amarillo sauce

JAPANESE BEEF GYOZA ^D
kabocha purée, sweet soy

PAO DE QUEIJO ^V
requeijao cream cheese, onion

SWEET

PIE DE LIMON ^{V, E, D}
lemon & lime pie, meringue

BRIGADEIRO ^D
chocolate truffles

Events Menu

DINNER

*Menu prices and items are subject to change.

RIO SGD 138

EDAMAME (salty or spicy) ^{V, VG, GF}
sea salt, yukari, lime

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

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

**ANGUS BEEF
TENDERLOIN ANTICUCHO** ^{GF}
aji panca

CHEF MORIAWASE NIGIRI SUSHI

SPATCHCOCK CHICKEN
koji miso, ginger, garlic

AUSTRALIAN GRASSFED SHORT RIBS
chimichurri, BBQ sauce, homemade pickles

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

COCONUT SAGO ^{VG, GF}
mango, passion pearls, yellow passion fruit sorbet

BASQUE CHEESECAKE ^{V, E, D}
miso caramel, cancha corn, coffee gelato

TOKYO SGD 178

TUNA WATERMELON SEVICHE
fukaikake, nori, aji amarillo tigre

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

WAGYU CARNE MOIDA TAQUITOS ^D
smoked eggplant, sour cream, tomato

SHRIMP TEMPURA ^E
spicy mayonnaise, green pea shoots,
black truffle dressing

CHICKEN ANTICUCHO ^{GF}
aji mirasol, crispy quinoa

CHEF MORIAWASE NIGIRI SUSHI

BLACK COD ^{GF}
white miso, chive, shichimi

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

KABOCHA PUMPKIN ^{V, VG}
whipped tofu, onion ponzu

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

BASQUE CHEESECAKE ^{V, E, D}
miso caramel, cancha corn, coffee gelato

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

OMOTENASHI SGD 208

LOBSTER TAQUITOS ^E
Japanese tartar, yuzu gel, coriander, avocado

SEA BASS SEVICHE ^{GF}
leche de tigre, corn, red onion, sweet potato

SPINACH SALAD ^{V, VG, GF}
pomelo cucumber, wakame, mango lime dressing

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

CHILEAN SEABASS ANTICUCHO ^{GF}
white miso, chive

PREMIUM CHEF MORIAWASE

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

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

ASPARAGUS
sweet potato purée, yakiniku sauce

KABOCHA PUMPKIN ^{V, VG}
whipped tofu, onion ponzu

CHEF'S DESSERT SELECTION

Events Menu

BUFFET

*Menu prices and items are subject to change.

LIGHT BUFFET SGD 148

COLD

GUACAMOLE ^{V, VG, GF}
avocado, aji amarillo, onion, plantain

SPINACH SALAD ^{V, VG, GF}
pomelo, cucumber, wakame, mango lime dressing

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

CALIFORNIA ROLL ^E

AVOCADO ROLL ^{V, VG}

SALMON NIGIRI

TUNA NIGIRI

HOT

BOLINHO DE ARROZ ^{GF, D}
black cod, scallop, rice, aji amarillo sauce

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

SHRIMP TEMPURA ^{E, D}
spicy mayonnaise, green pea shoot,
black truffle dressing

SPATCHCOCK CHICKEN
koji miso, ginger, garlic

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

ARROZ CHAUF ^{V, E}
jumbo asparagus

DESSERT

CHURROS DOUGHNUT ^{V, E, D}
cinnamon, ducley ganache

SAMBA CAKE ^{V, E, D}
orange, white chocolate

BUFFET SGD 178

COLD

GUACAMOLE ^{V, VG, GF}
avocado, aji amarillo, onion, plantain

SAMBA CHICKEN SALAD ^{V, VG, GF}
gem lettuce, cucumber, mango dressing

BBQ KABOCHA PUMPKIN ^{GF}
fennel herb salad, chimichurri

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

CALIFORNIA ROLL ^E

AVOCADO ROLL ^{V, VG}

SAMBA ROLL ^E

SALMON NIGIRI

TUNA NIGIRI

HOT

GRASS FED SHORT RIBS ^{GF}
chimichurri, bbq Sauce, homemade pickles

MUSHROOM TOBANYAKI ^{V, VG, GF}
seasonal mushroom, tofu, coconut milk

SALMON ^{GF}
teriyaki and lime

KUROBUTA PORK BELLY
rocoto hoisin, pickled kombu radish

SPATCHCOCK CHICKEN
koji miso, ginger, garlic

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

ARROZ CHAUF ^{V, E}
jumbo asparagus

DESSERT

BURNT CHEESECAKE ^{V, E, D}

SAMBABONS CHOCOLATES ^{V, D, N, GF}

MACAROONS ^{V, E, N, GF}

PASSIONFRUIT TART ^{V, E, D}

COFFEE CHOCOLATE SLICE ^{V, E, D}

FRUIT PLATTER ^{V, VG, GF}

LIVE STATION

**AUSTRALIAN WAGYU
TOMAHAWK** ^{GF}
truffle beef sauce, pickled vegetables
\$400++/ pc 1.3kg

KUROBUTA PORK BELLY
rocoto hoisin, pickled kombu radish
\$150++/ pc 1kg

SALMON ^{GF}
teriyaki, lime, fennel salad chimichurri
\$200++/ pc 1.3kg

CHILEAN SEA BASS
white miso, mizuna salad, goma dressing
\$340++/ pc 1.3kg

**ANGUS BEEF TENDERLOIN
ANTICUCHOS**
aji panca
\$10++/ pc

CHICKEN ANTICUCHOS ^{GF}
aji mirasol, crispy quinoa
\$8++/ pc

Events Menu

BEVERAGE PACKAGES

*Menu prices and items are subject to change.

MACHU PICHU

SGD 148

Unlimited three-hour beverage package

VODKA
Haku

GIN
Bombay Sapphire

WHISKY
Nikka from the Barrel

RUM
Takamaka

SOMMELIER'S SELECTION
White, Red

BEER
Asahi Super Dry
NOAM

COCKTAIL
Floating World
genmaicha shochu, elderflower, lychee brine, citrus

MOCKTAIL
Lychee Blossom
elderflower, lychee, citrus

Soft drinks, Juices, Water

COPACABANA

SGD 188

Unlimited three-hour beverage package

VODKA
Grey Goose

GIN
Four Pillars

WHISKY
Nikka Taketsuru

RUM
Takamaka

SOMMELIER'S SELECTION
White, Red

BEER
Asahi Super Dry
NOAM

COCKTAILS
Samba Paloma
patrón añejo tequila, grapefruit, soda
Guava & Shiso Caipirinha
sagatiba cachaça rum, guava, shiso, citrus
Peru Peru
patrón añejo tequila, poire williams, cointreau, lime

MOCKTAIL
Lychee Blossom
elderflower, lychee, citrus

Soft drinks, Juices, Water

FUJI

SGD 228

Unlimited three-hour beverage package

VODKA
Grey Goose

GIN
Four Pillars

WHISKY
Nikka Taketsuru

RUM
Takamaka

SOMMELIER'S SELECTION
White, Red, Champagne

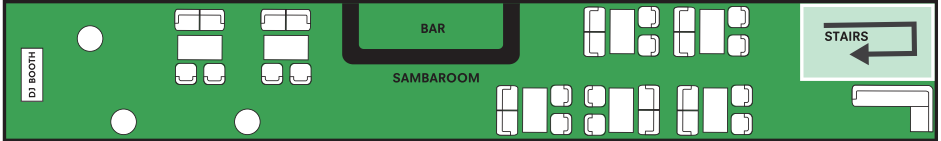
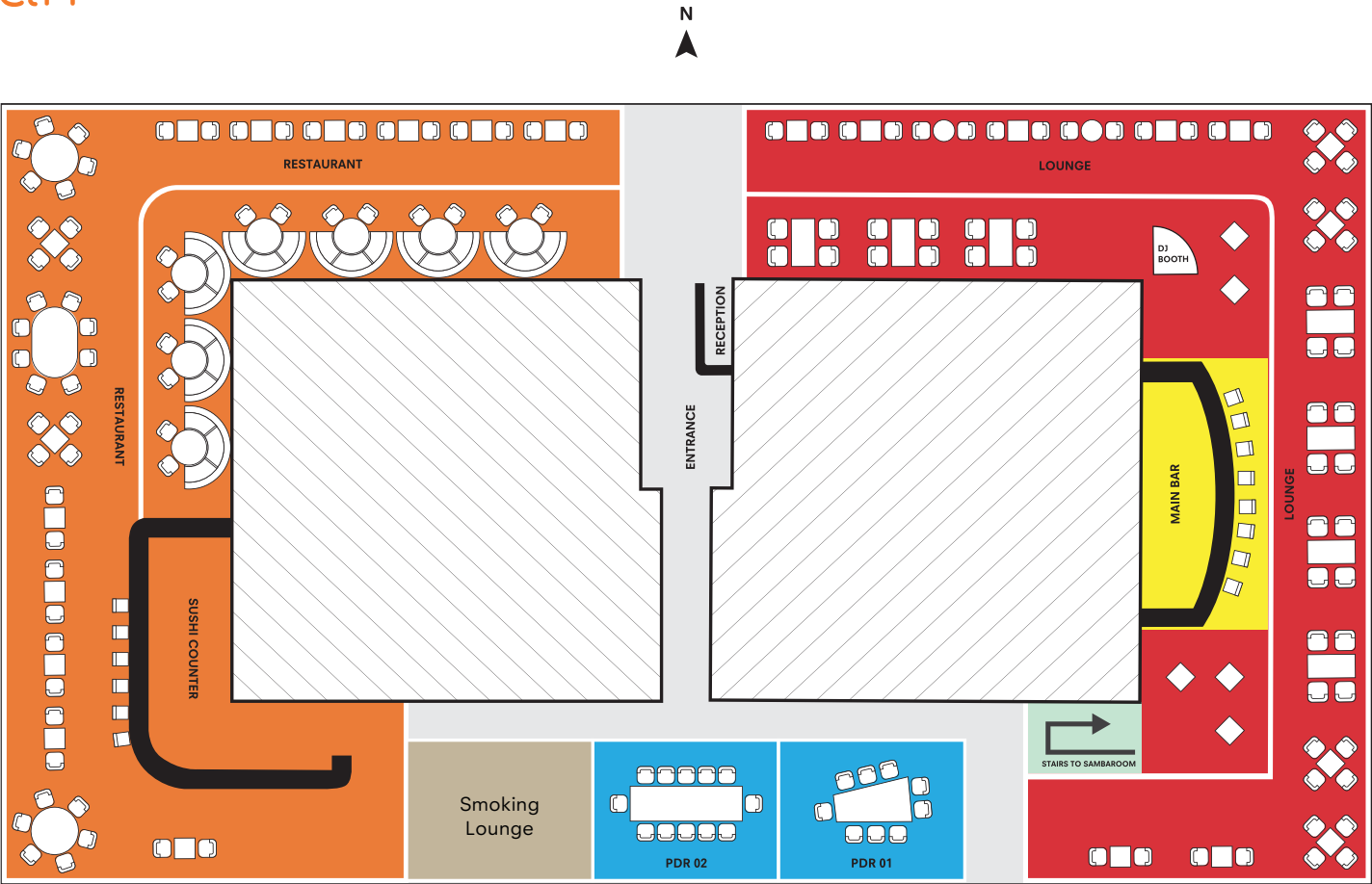
BEER
Asahi Super Dry
NOAM

COCKTAILS
Samba Paloma
patrón añejo tequila, grapefruit, soda
Espresso Martini
grey goose vodka, espresso, coffee liqueur
Guava & Shiso Caipirinha
sagatiba cachaça rum, guava, shiso, citrus
Peru Peru
patrón añejo tequila, poire williams, cointreau, lime

MOCKTAIL
Lychee Blossom
elderflower, lychee, citrus

Soft drinks, Juices, Water

Floor Plan



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

Events Team Contact

EMAIL : events@sushisambasg.com
PHONE : +65 6550 2290
WEBSITE : www.sushisamba.com
ADDRESS : Level 52, 168 Robinson Road,
Capital Tower

📷 [sushisambasingapore](#)

Ready to
SUSHI Samba