



SUSHISAMBA[®]

RIYADH

EVENTS

PRIVATE DINING & EVENTS AT **SUSHISAMBA**

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

Our expert culinary team brings you an immersive dining experience that's bound to captivate every guest, blending the culture and flavors of Japan, Brazil, and Peru.

Our dedicated events team has a wealth of experience in curating a wide range of events; from corporate functions and product launches, to birthday celebrations and bespoke tasting experiences.

Known for our vibrant dishes, expertly-crafted mocktails, and deep commitment to service, you can rest assured that whatever the occasion, your guests will enjoy an unforgettable event.

We welcome you... Bem-vindo!





SUSHISAMBA CUISINE

SUSHISAMBA seamlessly brings together the diverse flavors of Japan, Brazil, and Peru. From Japanese tempura and sushi, to Brazilian churrasco and 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 for seated events and an exciting selection of signature canapes for receptions.





SUSHISAMBA MOCKTAILS

SUSHISAMBA Riyadh offers a vibrant selection of handcrafted specialty mocktails composed of an array of flavors. From tropical and citrusy blends to spicy and herbaceous infusions, each drink is crafted with fresh ingredients, designed to add a refined and refreshing element to your events and gatherings.

The menu also features a collection of teas, coffees, and other non-alcoholic beverages, making it ideal for group events and cocktail-style receptions.



INTERIOR

Located within King Abdullah Financial District, **SUSHISAMBA** Riyadh redefines Riyadh's dining scene with its stunning design, presenting an elevated dining experience like no other. The spacious restaurant features, a main dining room, a private room on the mezzanine floor, and a SAMBA ROOM with beautiful views of the Wadi. Throughout the restaurant, guests are invited to enjoy the excitement of the open kitchen, an energetic robata grill, an eye-catching mocktail bar, and two sushi bars.





PRIVATE DINING ROOM

SUSHISAMBA Riyadh's private dining room offers an exclusive space for intimate social and corporate gatherings. Located on the mezzanine level, the Private Dining Room overlooks the restaurant, offering an open, airy ambiance while maintaining its exclusivity. With a flexible layout, the room is ideal for both seated dinners and standing receptions, making it a versatile choice for a variety of occasions. Sophisticated and inviting, the space features a built-in screen, perfect for business presentations or media displays.



30
Cocktail



20
Seated

CHEF'S TABLE

Positioned near the robata grill and sushi bar, the Chef's Table brings guests close to the culinary action, offering an immersive dining experience. This unique setup provides a behind-the-scenes look at **SUSHISAMBA**'s skilled chefs as they craft dishes inspired by rich cuisine. With the vibrant energy of the kitchen, the Chef's Table is perfect for those seeking an interactive and dynamic atmosphere, ideal for special celebrations and gourmet experiences.



12
Seated

SAMBA ROOM

The SAMBA ROOM offers a breathtaking semi-open design, encased in floor-to-ceiling windows that harmoniously merges indoor and outdoor elements. This versatile space is an ideal choice for both daytime and evening events. Flooded with natural light by day and showcasing mesmerizing views by night, the SAMBA ROOM delivers an elevated setting for unforgettable experiences.



70
cocktail



35
Seated

SEMI-PRIVATE HIRE

For larger gatherings, guests have the flexibility to book a section of the restaurant, allowing for semi-privatized experiences while still preserving the lively atmosphere of the full venue.

This versatile space can be tailored to fit a range of event formats, from seated dinners to standing receptions, with flexible layouts options.



EXCLUSIVE HIRE

For a truly bespoke experience, **SUSHISAMBA** Riyadh offers full venue hire, granting exclusive access to its impressive 1,556-square-meter space. Featuring the full restaurant, bar, SAMBA ROOM, and mezzanine floor, the venue offers exceptional versatility to accommodate a variety of formats and styles – from intimate seated dinners to vibrant cocktail and canapé receptions.

Perfect for large-scale celebrations and corporate events, this option allows guests to fully immerse themselves in the **SUSHISAMBA** experience.



350
Cocktail



240
Seated



LUNCH SET MENUS

3-COURSE LUNCH MENU

160pp

STARTER

CORN SALAD^V

smoked sweet corn, chullpi, coriander, leche de tigre,
goma dressing

VEGETABLE TAQUITO^V

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

MAIN

SALMON ROBATA WITH BROCCOLINI

honey panca bbq

CHICKEN ANTICUCHO WITH FRIED RICE

teriyaki

DESSERT

MOCHI^V

soft japanese rice cake filled with ice cream served with white
chocolate ganache

SATA ANDAGI^V

japanese doughnuts, salted caramel, red fruit coulis, citron ice cream

Corporate Chef John Um

Executive Chef Clet Laborde

V - vegetarian | VG - vegan | GF - gluten free

Menu items may be subject to change based on availability. All prices are in SAR and inclusive of VAT

5-COURSE LUNCH MENU

260pp

STARTER

BABY GEM^{V, VG, GF}

basil miso, pistachio

WAGYU GYOZA

kabocha puree, sweet soy

RAW

SALMON SEVICHE

tamarind ponzu, sesame, seaweed, macadamia

YELLOWTAIL TIRADITO

jalapeno, lemongrass

MAIN

SALMON ROBATA WITH BROCCOLINI

honey panca bbq

BEEF ANTICUCHO WITH TRUFFLE RICE

aji panca

SUSHI

EBI ARARE

crispy rice, lobster, avocado, sesame aioli, pineapple soy reduction

UMI SAKE

salmon, green mango, roasted garlic mayo, chimichurri quinoa crumble

DESSERT

SATA ANDAGI^V

japanese doughnuts, salted caramel, red fruit coulis, citron ice cream

IT'S A DATE^V

date compote, cream cheese crèmeux, olive oil sponge cake,
chai tea ice cream

Corporate Chef John Um

Executive Chef Clet Laborde

V - vegetarian | VG - vegan | GF - gluten free

Menu items may be subject to change based on availability. All prices are in SAR and inclusive of VAT

LUNCH SET MENUS - VEGETARIAN

3-COURSE LUNCH MENU VEGETARIAN

160pp

STARTER

CORN SALAD^V

smoked sweet corn, chullpi, coriander, leche de tigre,
goma dressing

MAIN

COCO MUSHROOM TOBAN^V

poached egg, assorted mushrooms, truffle, yuzu soy,
garlic chips

DESSERT

MOCHI^V

soft japanese rice cake filled with ice cream served with white
chocolate ganache

Corporate Chef John Um

Executive Chef Clet Laborde

V - vegetarian | VG - vegan | GF - gluten free

Menu items may be subject to change based on availability. All prices are in SAR and inclusive of VAT

5-COURSE LUNCH MENU VEGETARIAN

260pp

STARTER

GREEN BEAN TEMPURA^V

black truffle aioli

RAW

BABY GEM^{V, VG, GF}

basil miso, pistachio

SUSHI

VEGGIE MAKI^V

pickled vegetables, cucumber, avocado, sesame, spring onion,
tempura flakes

MAIN

COCO MUSHROOM TOBAN^V

poached egg, assorted mushrooms, truffle, yuzu soy,
garlic chips

DESSERT

SATA ANDAGI^V

japanese doughnuts, salted caramel, red fruit coulis,
citron ice cream

Corporate Chef John Um

Executive Chef Clet Laborde

V - vegetarian | VG - vegan | GF - gluten free

Menu items may be subject to change based on availability. All prices are in SAR and inclusive of VAT

DINNER SET MENUS

3-COURSE DINNER MENU

210pp

STARTER

SWEET POTATO TEMPURA^V
spicy mayo

CORN SALAD^V

smoked sweet corn, chullpi, coriander, leche de tigre, goma dressing

MAIN

CHICKEN A LA BRASA WITH FRIED RICE
48-hr marinated peruvian-style robata roasted chicken,
aji amarillo mayo

LAMB CHOP WITH EGGPLANT
honey panca

DESSERT

MOCHI^V
soft japanese rice cake filled with ice cream served with white chocolate
ganache

SATA ANDAGI^V
japanese doughnuts, salted caramel, red fruit coulis, citron ice cream

Corporate Chef John Um

Executive Chef Clet Laborde

V - vegetarian | VG - vegan | GF - gluten free

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5-COURSE DINNER MENU

320pp

STARTER

GREEN BEAN TEMPURA
black truffle aioli

BABY GEM^{V, VG, GF}
basil miso, pistachio

RAW

SALMON SEVICHE
tamarind ponzu, sesame, seaweed, macadamia

YELLOWTAIL TIRADITO
jalapeno, lemongrass

MAIN

BEEF ANTICUCHO WITH TRUFFLE RICE
aji panca

SALMON ROBATA WITH BROCCOLINI
honey panca bbq

SUSHI

EBI ARARE
spicy shrimp, baby gem, avocado, black truffle aioli

EL TOPO
salmon, jalapeno, shiso leaf, crispy onion, spicy mayo, mozzarella, eel sauce

DESSERT

SATA ANDAGI^V
japanese doughnuts, salted caramel, red fruit coulis, citron ice cream

IT'S A DATE^V
date compote, cream cheese crèmeux, olive oil sponge cake,
chai tea ice cream

Corporate Chef John Um

Executive Chef Clet Laborde

V - vegetarian | VG - vegan | GF - gluten free

Menu items may be subject to change based on availability. All prices are in SAR and inclusive of VAT

7-COURSE DINNER MENU

450pp

APERITIVO

SHRIMP TEMPURA
snap pea julienne, spicy mayo, green pea, black truffle vinaigrette
WAGYU TAQUITO
truffled tofu crema, shichimi ponzu

STARTER

WAGYU GYOZA
kabocha puree, sweet soy
YELLOWTAIL TAQUITO
avocado, miso

RAW

SEABASS SEVICHE^{GF}
charred baby corn, mango, passionfruit leche de tigre
YELLOWTAIL SEVICHE
ginger, garlic, soy

MAIN

BLACK COD ANTICUCHO WITH SWEET CORN
miso, togarashi butter
TENDERLOIN WITH TRUFFLE RICE
su-shoyu, spring onion

SUSHI

ASEVICHADO
tuna, salmon, yellowtail, sea bass, avocado, cucumber, red onion, sweet potato,
cancha, aji amarillo leche de tigre
WAGYU TE AMO

torched wagyu beef, aji date jam, sweet potato

SAMBA RIYADH
crab, majdool dates, beef bacon, aji date jam, pistachio crumble

SAKE ABURI NIGIRI^{GF}
torched salmon, yuzu miso, lemon zest

DESSERT

IT'S A DATE^V
date compote, cream cheese crèmeux, olive oil sponge cake, chai tea ice cream
CHOCOLATE BANANA CAKE^V
maple butter, plantain chip, vanilla ice cream

Corporate Chef John Um

Executive Chef Clet Laborde

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Menu items may be subject to change based on availability. All prices are in SAR and inclusive of VAT

DINNER SET MENUS - VEGETARIAN

3-COURSE DINNER MENU VEGETARIAN

210pp

STARTER

CORN SALAD^V

smoked sweet corn, chullpi, coriander, leche de tigre, goma dressing

MAIN

COCO MUSHROOM TOBAN^V

poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips

DESSERT

MOCHI^V

soft japanese rice cake filled with ice cream served with white chocolate ganache

Corporate Chef John Um Executive Chef Clet Laborde

V - vegetarian | VG - vegan | GF - gluten free

Menu items may be subject to change based on availability. All prices are in SAR and inclusive of VAT

5-COURSE DINNER MENU VEGETARIAN

320pp

STARTER

GREEN BEAN TEMPURA^V

black truffle aioli

RAW

BABY GEM^{V, VG, GF}

basil miso, pistachio

MAIN

COCO MUSHROOM TOBAN^V

poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips

SUSHI

VEGGIE MAKI^V

pickled vegetables, cucumber, avocado, sesame, spring onion, tempura flakes

DESSERT

SATA ANDAGI^V

japanese doughnuts, salted caramel, red fruit coulis, citron ice cream

Corporate Chef John Um Executive Chef Clet Laborde

V - vegetarian | VG - vegan | GF - gluten free

Menu items may be subject to change based on availability. All prices are in SAR and inclusive of VAT

7-COURSE DINNER MENU VEGETARIAN

450pp

APERITIVO

SWEET POTATO TEMPURA^V

spicy mayo

STARTER

VEGETABLE TAQUITO^V

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

RAW

BABY GEM^{V, VG, GF}

basil miso, pistachio

MAIN

TOFU FURAY^V

truffle rice

SUSHI

VEGGIE MAKI^V

pickled vegetables, cucumber, avocado, sesame, spring onion, tempura flakes

VEGGIE NIGIRI^V

DESSERT

IT'S A DATE^V

date compote, cream cheese crèmeux, olive oil sponge cake, chai tea ice cream

Corporate Chef John Um Executive Chef Clet Laborde

V - vegetarian | VG - vegan | GF - gluten free

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CANAPÉ MENUS

180 SAR
6 canapés per person

COLD

BABY GEM

SEVICHES

salmon, seabass, seabream, yellowtail

HOT

SHRIMP TEMPURA

TAQUITOS

vegetable, wagyu, yellowtail

WAGYU GYOZA

SWEET POTATO TEMPURA

ROBATA

BEEF ANTICUCHO

LAMB CHOPS

SUSHI

KARI KARI

EBI ARARE

TIGER MAKI

NIGIRIS

SWEET

MOCHI

SATA ANDAGI

SAMBA POPS

220 SAR
8 canapés per person

COLD

BABY GEM

SEVICHES

salmon, seabass, seabream, yellowtail

TIRADITOS

salmon, yellowtail

HOT

SHRIMP TEMPURA

TAQUITOS

vegetable, wagyu, yellowtail

WAGYU GYOZA

SWEET POTATO TEMPURA

ROBATA

BLACK COD ANTICUCHO

BEEF ANTICUCHO

LAMB CHOPS

SUSHI

KARI KARI

EBI ARARE

TIGER MAKI

NIGIRIS

SWEET

MOCHI

SATA ANDAGI

SAMBA POPS

350 SAR
12 canapés per person

COLD

BABY GEM

SEVICHES

salmon, seabass, seabream, yellowtail

TIRADITOS

salmon, yellowtail

HOT

SHRIMP TEMPURA

TAQUITOS

vegetable, wagyu, yellowtail

WAGYU GYOZA

SWEET POTATO TEMPURA

TENDERLOIN TRUFFLE RICE

ROBATA

BLACK COD ANTICUCHO

BEEF ANTICUCHO

LAMB CHOPS

SUSHI

KARI KARI

EBI ARARE

TIGER MAKI

NIGIRIS

SASHIMI

SWEET

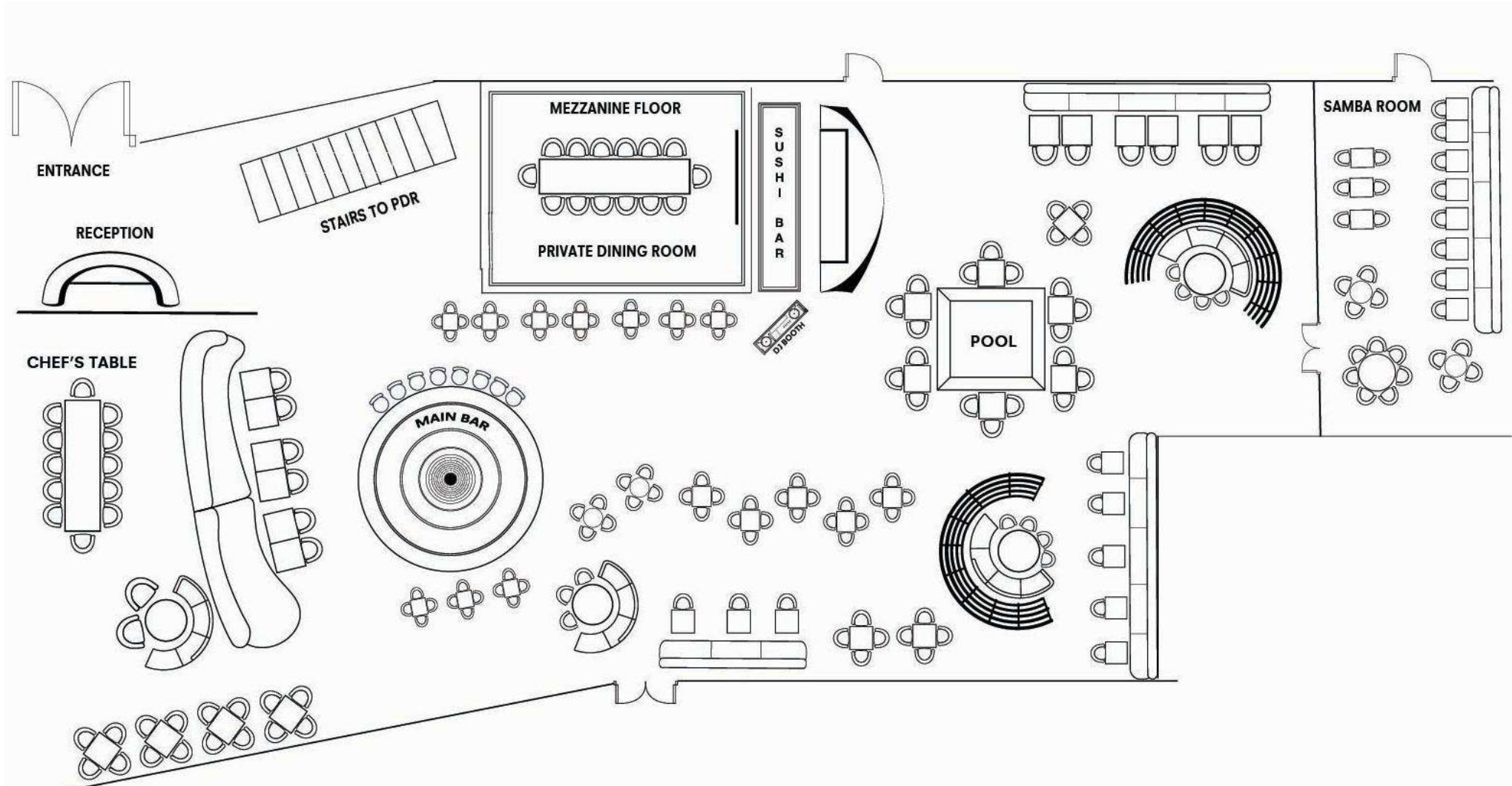
MOCHI

SATA ANDAGI

SAMBA POPS

IT'S A DATE!

FLOOR PLAN – FULL RESTAURANT



ADDITIONAL SERVICES

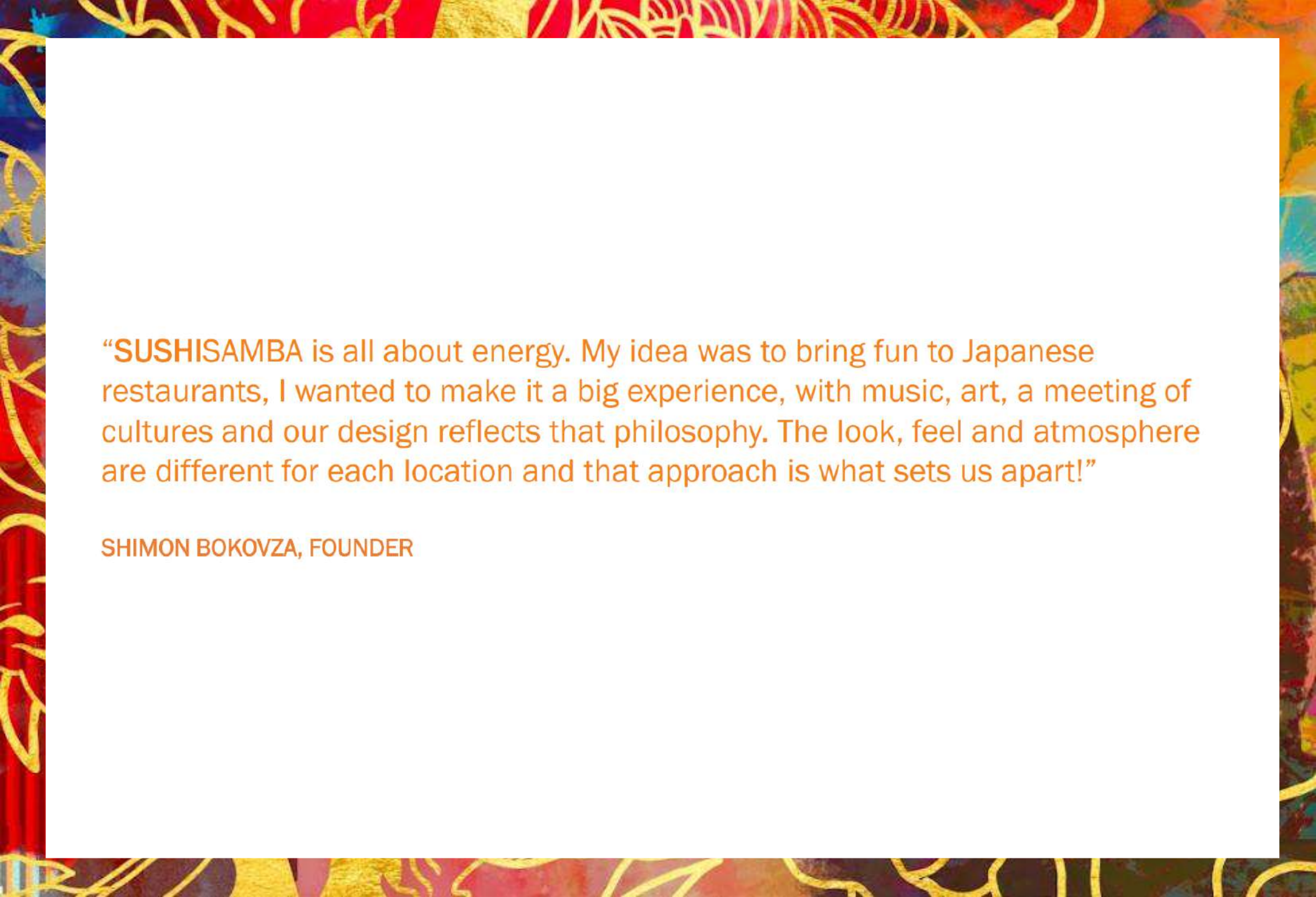
SUSHISAMBA Riyadh offers a curated selection of entertainment services to enhance your private events, collaborating with local partners to bring you memorable experiences. From live entertainment to table decorations, each service can be tailored to suit the occasion, providing a seamless and sophisticated event setup.

Services Include:

- Flowers
- DJ
- Photography
- Photobooth
- Audi Visual
- Live Entertainment

For additional requests, please speak to our events team.



An abstract, vibrant border surrounds the central white text area. It features swirling, organic shapes in shades of red, orange, yellow, and blue, creating a dynamic and artistic frame.

“SUSHISAMBA is all about energy. My idea was to bring fun to Japanese restaurants, I wanted to make it a big experience, with music, art, a meeting of cultures and our design reflects that philosophy. The look, feel and atmosphere are different for each location and that approach is what sets us apart!”

SHIMON BOKOVZA, FOUNDER

SUSHISAMBA®

RIYADH

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SUSHISAMBA RIYADH

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