

The background image shows the interior of a restaurant. The ceiling is a prominent feature, covered in a complex, three-dimensional geometric pattern of triangles. Several modern, multi-bulb pendant lights hang from the ceiling. In the foreground and middle ground, there are green, cylindrical bar stools with dark bases, arranged around a long, light-colored bar or counter. The walls are also decorated with geometric patterns, and the overall lighting is warm and ambient.

SUSHISAMBA[®]

LOS ANGELES EVENTS



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

A one-of-a-kind destination where bold design meets vibrant energy, **SUSHISAMBA** Los Angeles offers a range of dynamic spaces and an acclaimed culinary team to deliver an experience unlike any other.

From corporate gatherings and product launches to private celebrations, intimate music showcases, and immersive sushi masterclasses, our expert events team approaches each occasion with creativity, precision, and care.

With inventive cuisine, a renowned cocktail program, and an unwavering commitment to exceptional service, your guests are guaranteed an unforgettable experience.

We welcome you...Bem-vindo!

GENERAL INFORMATION

Located in the heart of West Hollywood's Design District, **SUSHISAMBA** Los Angeles spans 11,000 square feet of dynamic event space. The striking rooftop features multi-level open-air dining, a vibrant bar and lounge, two semi-private areas, a sushi and robata grill, and a private dining room with its own elevator and dedicated entrance. With sweeping views of the Hollywood Hills and a state-of-the-art retractable roof, the venue offers an unforgettable setting for any occasion.

ADDRESS

SUSHISAMBA Los Angeles
639 N La Peer Drive
West Hollywood, CA 90069

www.sushisamba.com
[@sushisamba.la](https://www.instagram.com/sushisamba.la)

CONTACT

LAEvents@sushisamba.com

LOS ANGELES SPACES

Full Buyout:	185 (seated) / 375 (reception)
Dining Room:	75 (seated) / 100 (reception)
Private Dining Room:	16 (seated)
Semi-Private:	
North Terrace:	55 (seated) / 70 (reception)
South Terrace:	55 (seated) / 70 (reception)
Lounge & Bar:	70 (reception)





FULL BUYOUT

SUSHISAMBA Los Angeles offers the opportunity for a full venue buyout – an immersive, multi-level experience that combines the **Main Dining Room, Bar, and Lounge** into one seamless setting, while a state-of-the-art **retractable roof** ensures year-round comfort and flexibility. Whether for seated occasions or standing cocktail and canapé receptions, the space adapts effortlessly to your event's needs.

CAPACITY: 185 SEATED / 375 RECEPTION



MAIN DINING ROOM

Inspired by the iconic wave patterns of Roberto Burle Marx's Copacabana sidewalks in Rio de Janeiro, the **Main Dining Room** is an airy, thoughtfully designed space. Flowing lines, lush greenery, and warm ambient lighting create a welcoming atmosphere that's equally suited for intimate dinners or high-energy celebrations.

Expansive sculptural umbrellas anchor the space – providing shade by day and transforming into glowing lanterns at night – enhancing the restaurant's vibrant, day-to-night energy.

For larger events, the dining room can be combined with one or both of the semi-private areas.

CAPACITY: 75 SEATED / 100 RECEPTION

SEMI-PRIVATE

For more intimate occasions, the **North** and **South Terraces** – two elevated semi-private spaces framing the Main Dining Room – offer an ideal blend of privacy and atmosphere. Perfectly suited for everything from private dinners to cocktail receptions, these flexible spaces adapt to a variety of group sizes and event styles.

NORTH TERRACE: 55 SEATED / 70 RECEPTION
SOUTH TERRACE: 55 SEATED / 70 RECEPTION

The image shows a private dining room with a long, curved wooden table set for 16 people. The table is surrounded by orange upholstered chairs. The room features a large, sculptural pendant chandelier made of many small, glowing, basket-like elements. The walls are covered in a textured, basket-weave material. The ceiling is dark wood. The room is dimly lit, creating a warm and intimate atmosphere.

PRIVATE DINING ROOM

Tucked away for ultimate privacy, the 16-seat **Private Dining Room** is accessed via its own elevator and discreet kitchen entrance, ensuring seamless service and uninterrupted exclusivity.

Inside, rich textures and bold design converge: basket-woven walls, a sculptural pendant chandelier, and warm wood finishes create an atmosphere that's both intimate and visually captivating. Thoughtfully integrated with a state-of-the-art AV system, the space is ideal for high-level meetings, intimate dinners, or private celebrations.

CAPACITY: 16 SEATED



THE BAR & LOUNGE

Blending indoor comfort with open-air energy, the South American-inspired **Bar & Lounge** offers a dynamic setting for any occasion. Covered by a solid roof yet open on the sides, the space features east-facing views of Hollywood, built-in heaters, and ambient lighting. Sleek brass finishes and faux leather booths add a contemporary edge, while three dedicated TV plug-in points make the semi-private lounge as functional as it is stylish.

CAPACITY: 70 RECEPTION

FOOD & BEVERAGE

Our chef-curated menus showcase the best of **Japanese, Brazilian, and Peruvian** cuisines, featuring a diverse range of bold flavors and highest quality ingredients. From delicate tempura and sushi to indulgent churrasco and moqueca, to vibrant anticuchos and seviches, there's something to satisfy every palate.

SUSHISAMBA's small-plate style of service encourages a shared dining experience for seated events, while signature canapés and interactive chef stations are ideal for standing receptions and parties.

Complementing the cuisine, the restaurant features an extensive selection of specialty and zero-proof cocktails, Japanese whisky, and premium sake, along with a robust wine and Champagne offering.

With flexible menu options, our events team will work closely with you to create an experience that feels both personal and unforgettable.



ENTERTAINMENT & PRODUCTION

Whether you're planning a large celebration with live performers and a full band or an intimate gathering, we offer access to premier talent in the industry.

From custom staging and lighting to samba dancers, DJs, and a cutting-edge AV system, we ensure every detail is tailored to your vision.

- **VIP Access** - private entrance, valet coordination, and concierge service
- **DJ Booth** - plug-and-play audio, screens, and lighting flexibility*
- **Branded Signage** - feature your logo or custom visuals on our digital screens
- **DJs & Live Entertainment** - curated to match your theme and atmosphere*
- **Bespoke Food & Beverage Packages**

*Some enhancements are available exclusively with a full buyout. For additional services, we are pleased to recommend our trusted partners. Pricing may vary.



SUSHISAMBA®

EDAMAME ^{GF VG}
sea salt and lime

PLANTAIN CHIPS ^{GF VG}
aji amarillo



JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

GREEN SALAD ^{GF VG}
baby gem, avocado, asparagus, pistachio, basil miso



CHICKEN A LA BRASA ^{GF}
aji amarillo aioli

SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

ASPARAGUS ^{VG}
sweet soy, sesame



TIGER MAKI
king crab, shrimp tempura, wasabi mayo,
beetroot yogurt, eel sauce

SPICY TUNA ROLL * ^{GF}
scallion, sesame seeds

NIGIRI*
tuna, salmon, yellowtail



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

V: Vegetarian VG: Vegan GF: Gluten Free

*These items are served raw or undercooked. Please inform your server of any food allergies
as not all ingredients are listed on menu

Executive Chef Maxwell Terheggen Corporate Chef John Um

www.sushisamba.com | [@sushisamba.la](https://www.instagram.com/sushisamba.la)



SUSHISAMBA®

EDAMAME ^{GF VG}
sea salt and lime

PLANTAIN CHIPS ^{GF VG}
aji amarillo



JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

CRISPY YELLOWTAIL TAQUITOS*
avocado, spicy aji panca sauce, fresh lime



SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

CHURRASCO RIO GRANDE* ^{GF}
ribeye, chorizo, wagyu picanha served with black beans, collard greens,
farofa and **SUSHISAMBA®** dipping sauces



TIGER MAKI
king crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

KARI KARI*
spicy tuna, crispy rice, avocado, tobiko, eel sauce

NIGIRI*
tuna, salmon, yellowtail



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

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SHOGUN

SUSHISAMBA®

EDAMAME ^{GF VG}
sea salt and lime

GREEN BEAN TEMPURA ^V
black truffle aioli

PLANTAIN CHIPS ^{GF VG}
aji amarillo



JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

SALMON TIRADITO*
garlic ponzu, crispy garlic, kinkan honey

CRISPY YELLOWTAIL TAQUITOS*
avocado, spicy aji panca sauce, fresh lime



SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

PRIME BONE-IN-RIBEYE (16 OZ)
cachaça peppercorn sauce, bone marrow stuffing
upgrade to KAGOSHIMA A5 WAGYU ISHIYAKI +\$43 per person



SAMBA L.A. MAKI*
japanese A5 wagyu, soft shell crab tempura,
chestnut purée, heirloom tomato chimichurri, balsamic soy reduction

KARI KARI*
spicy tuna, crispy rice, avocado,
tobiko, eel sauce

NIGIRI*
toro, salmon, kanpachi



SAMBA SWEETS ASSORTMENT ^V
chocolate banana cake, mochi,
arroz con leche

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CANAPÉ MENU

HOT

JAPANESE A5 KOBE BEEF GYOZA 🐮 kabocha purée, sweet soy

A5 KOBE SLIDER white cheddar, truffle aioli, crispy onion

PAO DE QUEIJO truffle-honey-butter ^{GF}

CHICKEN A LA BRASA aji amarillo aioli ^{GF}

BUNS

SOFT SHELL CRAB wasabi mayo, pickled cucumber, cabbage

MUSHROOM soy-ginger marinated lion's mane, pickled vegetables, arugula, aji amarillo aioli ^V

TEMPURA

SHRIMP spicy mayo, black truffle dressing

EGGPLANT peruvian pepper ^V

CHAUFA

MUSHROOM black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa ^{GF VG}

A5 KOBE assorted vegetables, egg, farofa, black truffle

ANTICUCHOS

peruvian skewers

CHILEAN SEA BASS miso ^{GF}

RIBEYE* aji panca ^{GF}

ASPARAGUS sweet soy, sesame ^{VG}

COLD

TOSTADAS

YELLOWTAIL* avocado, miso

MUSHROOM truffle tofu crema, heirloom tomato chimichurri ^{VG}

A5 KOBE truffle soy, cilantro, red onion salsa

SALADS

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

HERITAGE TOMATO pickled onion, mint, pomegranate molasses ^{GF VG}

SEVICHE

SALMON* seaweed, sesame, macadamia, sweet potato chip, tamarind ponzu ^{GF}

TUNA* cancha, wasabi peas, pomegranate leche de tigre

YELLOWTAIL* ginger, garlic soy ^{GF}

TIRADITO

SALMON* kinkan honey, garlic ponzu, garlic chip ^{GF}

TORO* black truffle, pickled wasabi, yuzu dressing

YELLOWTAIL* jalapeño and lemongrass

KANPACHI* garlic, chives, yuzu, black truffle oil ^{GF}

TUNA TATAKI* miso aioli, crispy garlic

ROYAL OSETRA CAVIAR blini, wasabi creme fraiché

IKURA blini, wasabi creme fraiché

CHEF STATIONS

ICE BAR

SHRIMP COCKTAIL lemon, cocktail sauce ^{GF}

LOBSTER lemon, truffle ponzu ^{GF}

OYSTER* apple ginger mignonette ^{GF}

**ice sculpture available at additional cost*

MEAT CARVING STATION*

prime rib, served with rice, black beans, collard greens and

SUSHISAMBA dipping sauces

TAQUITO STATION*

choice of yellowtail, tuna, salmon, and veggie

SUSHI

SAMBA ROLLS

SAMBA LA* japanese A5 wagyu, soft shell crab tempura, chestnut purée, heirloom tomato chimichurri, balsamic soy reduction

KARI KARI* spicy tuna, crispy rice, avocado, tobiko, eel sauce

ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre

TIGER MAKI crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce

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

AMAZONIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy ^{VG}

TEMARI SUSHI

TUNA* yuzu, wasabi onion soy

YELLOWTAIL* avocado salsa

SALMON* red shiso, yuzu miso

CLASSIC ROLLS

CALIFORNIA KING CRAB ^{GF}

CALIFORNIA SNOW CRAB ^{GF}

TUNA* ^{GF}

SPICY TUNA* ^{GF}

YELLOWTAIL SCALLION* ^{GF}

NEGI TORO* ^{GF}

SHRIMP TEMPURA

SALMON AVOCADO* ^{GF}

CUCUMBER ^{GF, VG}

UNAGI AVOCADO

SWEETS

MOCHI assorted flavors ^V

MACARONS assorted flavors ^V

SAMBA POPS assorted flavors ^{GF V}

MISO CARAMEL TRUFFLES ^{GF V}

 SUSHISAMBA is proud to be one of the few restaurants in the world to serve authentic Kobe beef, officially certified by the Japanese Ministry of Agriculture, Forestry and Fisheries.

For more information visit: www.sushisamba.com

V: Vegetarian VG: Vegan GF: Gluten Free

Executive Maxwell Terheggen

Corporate Chef John Hum

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

FLOOR PLAN

NORTH TERRACE

CAPACITY - 55 SEATED
70 RECEPTION

MAIN DINING ROOM

CAPACITY - 75 SEATED
100 RECEPTION

BAR & LOUNGE

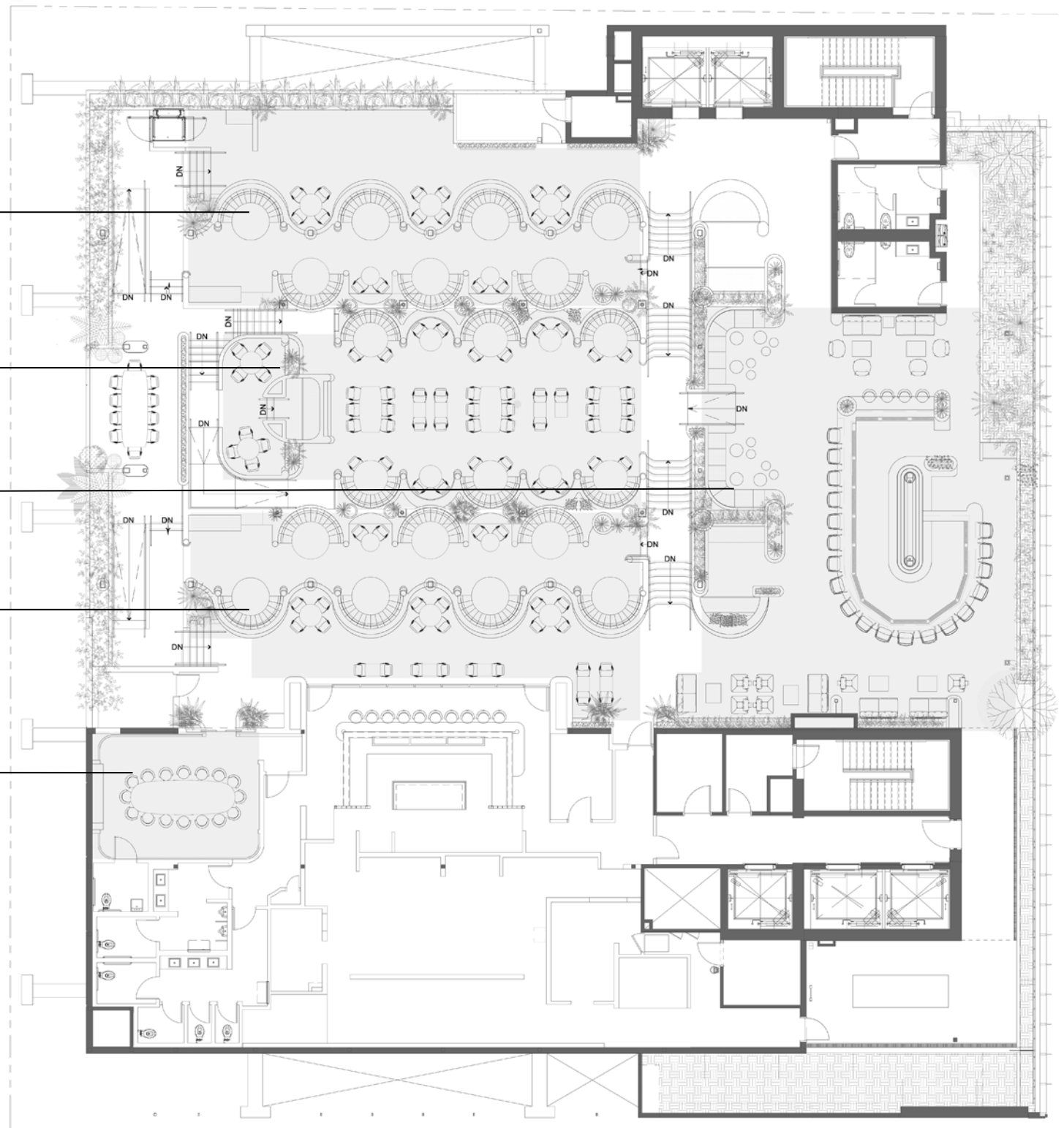
CAPACITY - 70 RECEPTION

SOUTH TERRACE

CAPACITY - 55 SEATED
70 RECEPTION

PRIVATE DINING ROOM

CAPACITY - 16 SEATED





THANK YOU

CONTACT INFORMATION:

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