

SUSHISAMBA®
SINGAPORE



UNA
HACIENDA
BARRA AZÚCAR

ARIJIT

PARTH

NAMAN



Celebrated for his artistry in world-class cocktails and unmatched hospitality, Arijit Bose, founder of acclaimed bars Bar Spirit Forward, Bar Outrigger, and Una Hacienda, takes over the rooftop at SUSHISAMBA Singapore, joined by Parth and Naman.



Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design. **SUSHISAMBA** is born of the energy and spirit of these three distinct cultures; a tri-cultural coalition that took root in the early 20th century. Thousands of Japanese emigrants traveled to South America's fertile soil to cultivate coffee plantations and find their fortune. In bustling cities like Callao and Lima in Peru, and Sao Paulo in Brazil, the integration of Japanese, Brazilian and Peruvian cultures flourished.

Equal parts imagination and history, the **SUSHISAMBA** experience is truly unique. From the Carnaval-inspired colors to the samba beat to the centerpiece sushi and seviche bar, the soul of **SUSHISAMBA** is about enjoying life and celebrating with friends.

We welcome you: Bem-vindo!

COCKTAILS | 25



SOUTHERN STAR

Patron silver, bloom fermented plum & guava,
jalapenos, citrus

NORMIE

Bacardi cuatro, branca menta, mint syrup,
pistachio ice cream, acids

SCARFACE

Dewar's 12, black tea vermouth, banana oleo,
olive oil, sea salt, bitters



EL PASTOR 2.0

Patron silver, cordial verde, lime, ancho chilli tincture,
tajin, fresh jalapeno

PATAGONIA

Gin, yerba mate, dry vermouth,
guava & green apple mistelle, elderflower, saline

SEÑOR CAPITAN

Rum, mezcal, coffee & chocolate vermouth,
fernet branca, demerara