

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) / 350 (reception)
Private Dining Room:	18 (seated)
Semi-Private:	
North Terrace:	55 (seated) / 70 (reception)
South Terrace:	55 (seated) / 70 (reception)
Lounge & Bar:	40 (reception)
The Patio:	14 (seated) / 25 (reception)
The Sunset Terrace:	11 (seated)





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 / 350 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 the perfect balance 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 SUNSET TERRACE

The Sunset Terrace offers a semi-private, intimate setting with an elevated vantage point over the Los Angeles views. Perfectly positioned to catch the golden hour, it's one of the most sought-after spots to watch the city transition into night.

Ideal for private dinners and intimate gatherings, the space strikes a balance between privacy and atmosphere — delivering a front-row seat to LA's skyline.

CAPACITY: 11 SEATED

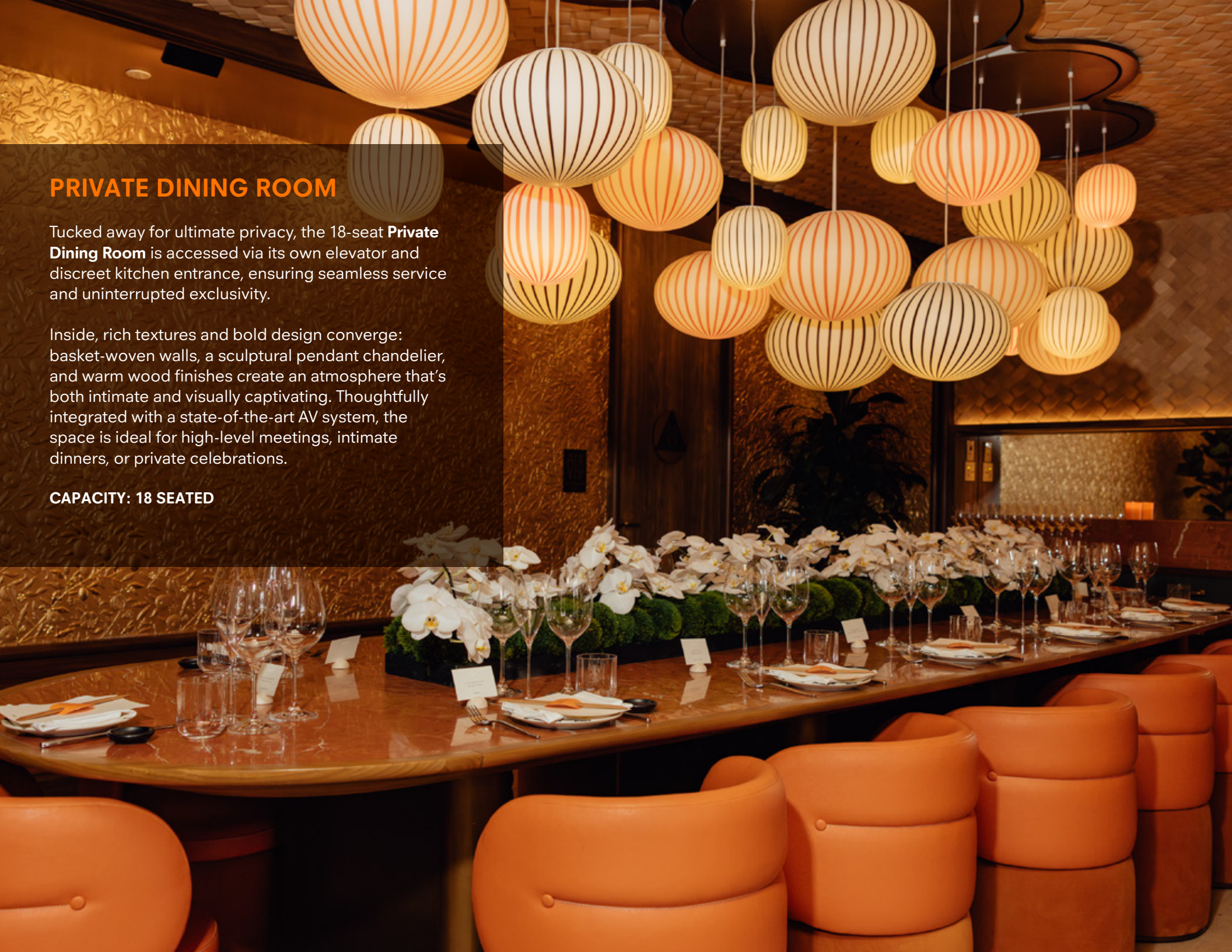


PRIVATE DINING ROOM

Tucked away for ultimate privacy, the 18-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: 18 SEATED





THE PATIO

Set apart from the main dining areas, The Patio offers a semi-private setting for group dinners and cocktail receptions. Defined by large-scale wall mural, the space brings a relaxed, open-air feel with a sense of separation from the main restaurant.

Ideal for more casual gatherings, it offers privacy, with a distinct atmosphere that feels both laid-back and considered.

CAPACITY: 14 SEATED / 25 RECEPTION

A photograph of a modern rooftop bar and lounge. The space is covered by a white, curved roof with a series of vertical wooden slats. In the center, there is a curved bar with a dark, reflective surface. Behind the bar, a large number of liquor bottles are displayed. In front of the bar, there are several wooden chairs with orange cushions. To the left, there are large white planters with various green plants. The background shows a cityscape with buildings and trees under a clear sky. The overall atmosphere is contemporary and stylish.

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: 40 RECEPTION

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

A woman with long dark hair, wearing a shimmering sequined dress, is captured in a dynamic pose, possibly dancing. She is positioned in the lower right foreground, looking down and to the left. Behind her is a large, flowing, crinkled gold foil backdrop that catches the light, creating a bright, festive atmosphere. The background is dark, making the gold foil and the woman's dress stand out.

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 ^{VG GF}
sea salt, lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

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

CHICKEN A LA BRASA ^{GF}
aji amarillo aioli

SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

ASPARAGUS ^{VG}
mustard miso

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

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SUSHISAMBA®

EDAMAME ^{VG GF}
sea salt, lime

PLANTAIN CHIPS ^{VG GF}
aji amarillo

JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

CRISPY YELLOWTAIL TAQUITOS*
avocado, miso

SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

CHURRASCO RIO GRANDE* ^{GF}
ribeye, linguíça, wagyu picanha served with 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

V: Vegetarian VG: Vegan GF: Gluten Free

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SHOGUN

SUSHISAMBA®

EDAMAME ^{VG GF}
sea salt, lime

GREEN BEAN TEMPURA ^V
black truffle aioli

PLANTAIN CHIPS ^{VG GF}
aji amarillo

JAPANESE A5 KOBE GYOZA* 🐮
kabocha purée, sweet soy

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

CRISPY YELLOWTAIL TAQUITOS*
avocado, miso

SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

CHURRASCO RIO GRANDE* ^{GF}
ribeye, linguíça, wagyu picanha served with farofa and
SUSHISAMBA® dipping sauces

ASPARAGUS ^{VG}
sesame, sweet soy

SAMBA LA*
golden eye snapper, yellowtail, crab, chili garlic crunch,
passionfruit sanbaizu, yuzu oil

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

NIGIRI*
toro, salmon, kanpachi

SAMBA SWEETS ASSORTMENT ^V
chocolate banana cake, mochi,
honey butter toast

V: Vegetarian VG: Vegan GF: Gluten Free

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PREMIUM

\$95 per person

COLD CANAPÉS

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

YELLOWTAIL SEVICHE* ^{GF}
ginger garlic soy

TORO TIRADITO*
black truffle, pickled wasabi, yuzu dressing

HOT CANAPÉS

JAPANESE A5 KOBE GYOZA* 
kabocha purée, sweet soy

SHRIMP TEMPURA
spicy mayo, black truffle dressing

CHILEAN SEA BASS ^{GF}
miso

SAMBA ROLLS

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

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

SAMBA LA*
golden eye snapper, yellowtail, crab, chili garlic crunch, passionfruit sanbaizu, yuzu oil

DESSERT

MACARON ^{V GF}
assorted flavors

CREAM PUFFS ^V
yuzu and raspberry crèmeux

SIGNATURE

\$75 per person

COLD CANAPÉS

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

YELLOWTAIL TIRADITO*
jalapeño and lemongrass

SALMON SEVICHE* ^{GF}
seaweed, sesame, tamarind ponzu

HOT CANAPÉS

JAPANESE A5 KOBE GYOZA* 
kabocha purée, sweet soy

SHRIMP TEMPURA
spicy mayo, black truffle dressing

CHICKEN A LA BRASA ^{GF}
ají amarillo aioli

SAMBA ROLLS

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

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

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

DESSERT

MOCHI ^V
assorted flavors

MISO CARAMEL TRUFFLES ^{V GF}

SUSHI

price per piece

SAMBA ROLLS

SAMBA LA* golden eye snapper, yellowtail, crab, chili garlic crunch, passionfruit sanibaizu, yuzu oil	7
KARI KARI* spicy tuna, crispy rice, avocado, tobiko, eel sauce	6
ASEVICHADO* tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre	5
TIGER MAKI crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce	4
EL TOPO®* salmon, jalapeno, shiso, fresh melted mozzarella, crispy onion, spicy mayo, eel sauce	4
AMAZONIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy ^{VG}	4

TEMARI SUSHI

TUNA* yuzu, wasabi onion soy	9
YELLOWTAIL* avocado salsa	8
SALMON* yukari, yuzu miso	8

CLASSIC ROLLS

TUNA* ^{GF}	2
SPICY TUNA* ^{GF}	2
SALMON AVOCADO* ^{GF}	2
YELLOW SCALLION* ^{GF}	2
NEGITORO* ^{GF}	3.5
KING CRAB CALIFORNIA ROLL ^{GF}	MP
SHRIMP TEMPURA	2
UNAGI AVOCADO	1
CUCUMBER ^{VG GF}	2.5

SUPPLEMENTS

price per piece
available for the entire party

HOT

WAGYU SLIDER* sharp white cheddar, sherry caramelized onions, crispy shallots, mayo, sweet & spicy ketchup	13
EGGPLANT TEMPURA peruvian pepper ^V	4

STEAMED BUNS

SOFT SHELL CRAB wasabi mayo, pickled cucumber, cabbage	12
MUSHROOM soy-ginger marinated lion's mane, pickled vegetables, arugula, aji amarillo aioli ^V	8

ANTICUCHOS

ASPARAGUS sweet soy, sesame ^{VG}	5
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CHAUFA

JAPANESE A5 KOBE* 🍖 vegetable assortment, egg, farofa, grated truffle, truffle soy ^{GF}	14
MUSHROOM black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa ^{VG GF}	9

COLD

TUNA TATAKI* miso aioli, crispy garlic	9
IKURA (SALMON ROE)* served on blini with wasabi creme fraiche	12
ROYAL OSETRA CAVIAR* served on blini with wasabi creme fraiche	35

TOSTADA

YELLOWTAIL* avocado, miso	7
JAPANESE A5 KOBE* 🍖 truffle soy, cilantro, red onion salsa	10

TIRADITO

SALMON* kinkan honey, garlic ponzu, garlic chip ^{GF}	8
KANPACHI* garlic, chives, yuzu, black truffle oil ^{GF}	8

CHEF STATIONS

price per piece
available for the entire party

ICE BAR

OYSTER* apple ginger mignonette ^{GF}	7
SHRIMP COCKTAIL lemon, cocktail sauce ^{GF}	8
LOBSTER lemon, truffle ponzu ^{GF}	29

ice sculpture available for an additional charge

MEAT CARVING STATION

PRIME RIB served with rice, black beans, collard greens, and SUSHISAMBA dipping sauces	35
CHORIZO add-on	8

TAQUITO STATION

includes all four options below

YELLOWTAIL* garlic-ginger soy	
TUNA* yuzu-truffle	
SALMON* tamarind ponzu	
VEGGIE lemon infused olive oil	



FLOOR PLAN

OUTDOOR PATIO

CAPACITY - 14 SEATED
25 RECEPTION

NORTH TERRACE

CAPACITY - 55 SEATED
70 RECEPTION

MAIN DINING ROOM

CAPACITY - 75 SEATED
100 RECEPTION

THE SUNSET TERRACE

CAPACITY - 11 SEATED

SOUTH TERRACE

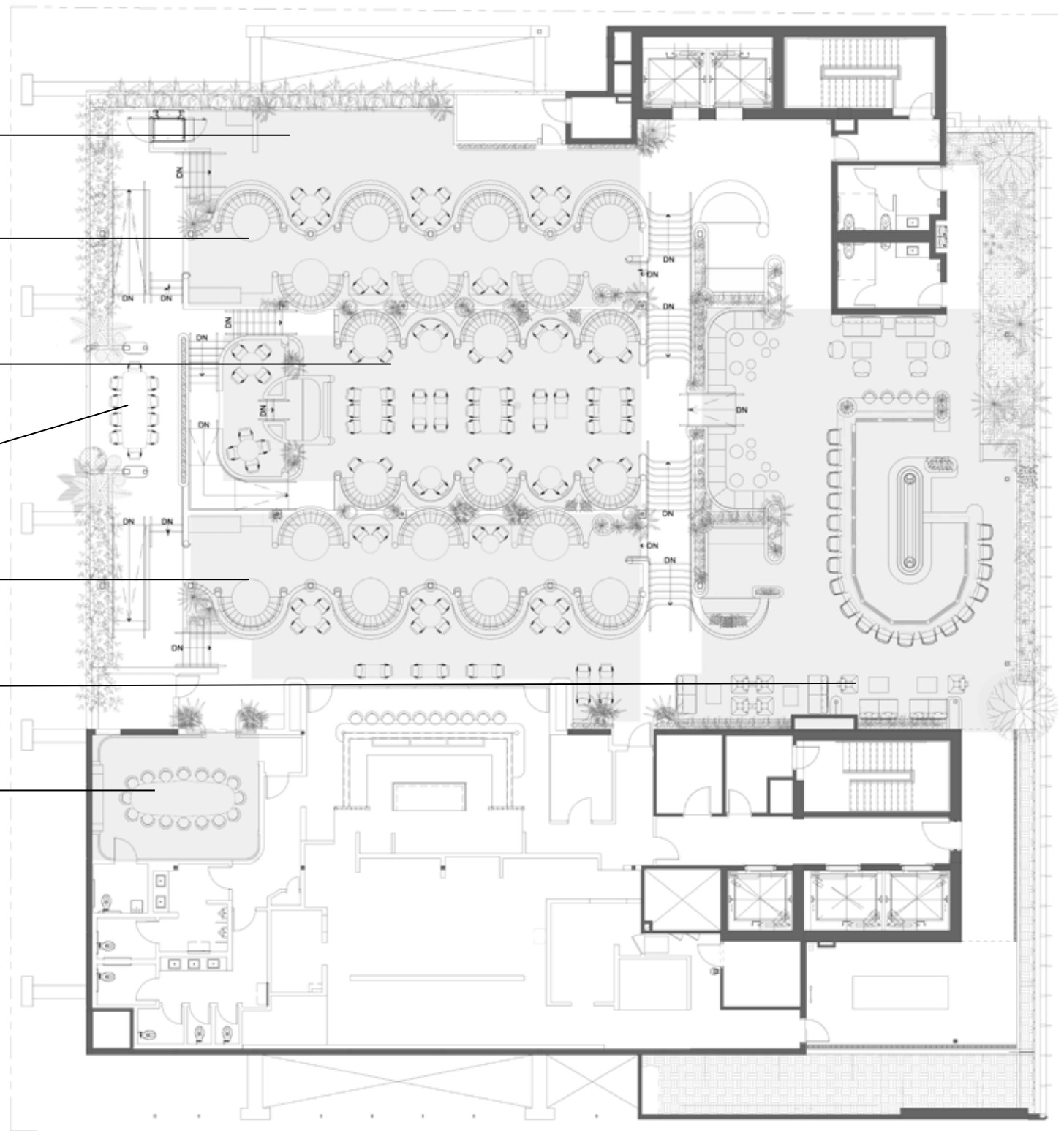
CAPACITY - 55 SEATED
70 RECEPTION

BAR & LOUNGE

CAPACITY - 70 RECEPTION

PRIVATE DINING ROOM

CAPACITY - 18 SEATED





THANK YOU

CONTACT INFORMATION:

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