

A modern lounge or rooftop bar with large indoor plants, including a prominent Bird of Paradise plant, and a view of Los Angeles. The scene is captured during the golden hour, with warm light reflecting off the glass and the cityscape in the background. The text 'SUSHISAMBA' is overlaid in large white letters, with 'LOS ANGELES EVENTS' in smaller white letters below it.

# SUSHISAMBA<sup>®</sup>

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

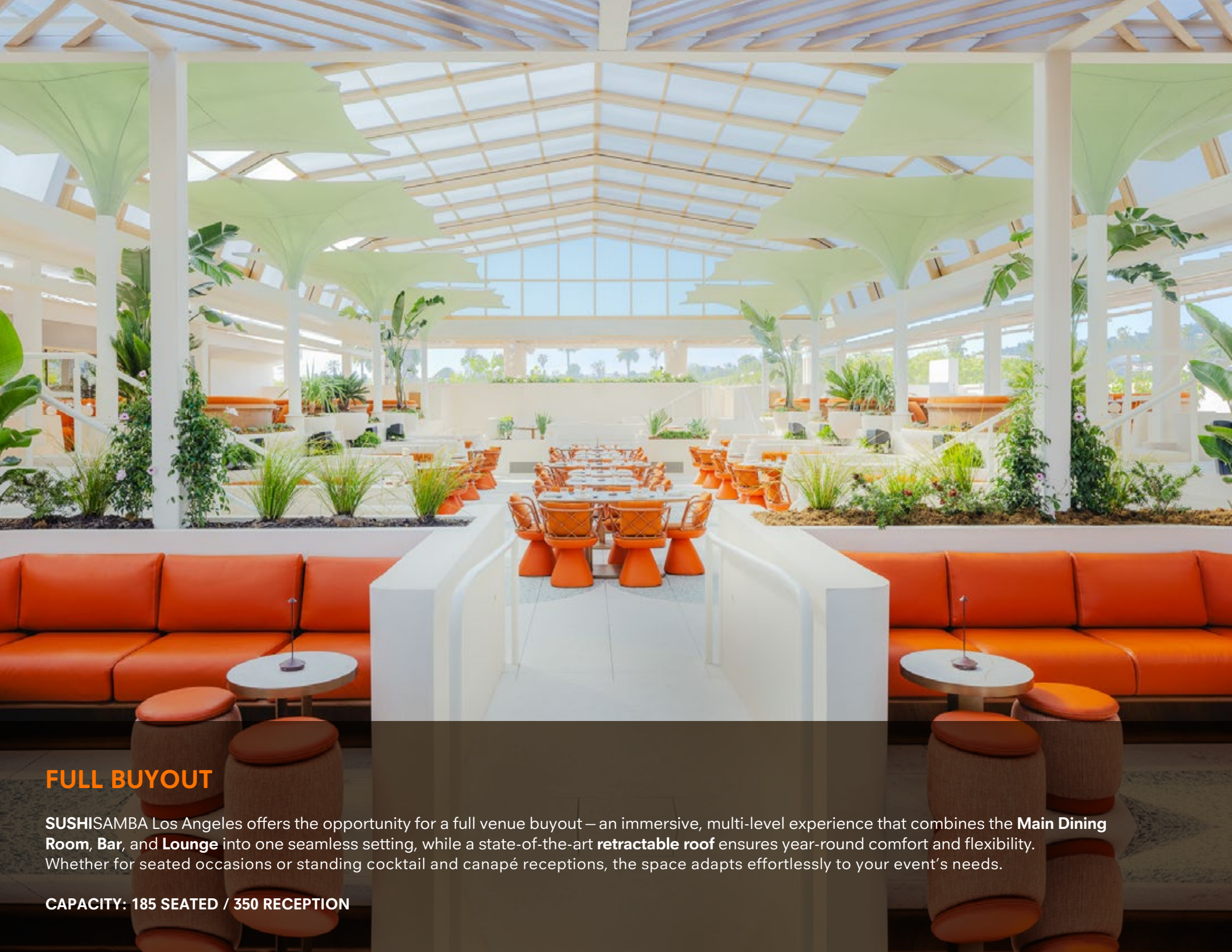
### CONTACT

[LAEvents@sushisamba.com](mailto: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 modern bar and lounge area with a curved bar, orange chairs, and a view of Hollywood. The bar is illuminated with warm lights, and the background shows a cityscape with palm trees and buildings. The ceiling features a grid of wooden slats, and the floor is a mix of light and dark tiles.

## 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**



## 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.

A woman with long dark hair, wearing a shimmering sequined dress, is captured in a dynamic dance pose. She is surrounded by a dense atmosphere of gold tinsel and shimmering lights, creating a festive and glamorous setting. The background is filled with vertical lines of gold tinsel, and the overall lighting is warm and golden, with some blue and purple highlights from the lights.

## 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®

SAKURA  
\$125 pp

EDAMAME <sup>VG GF</sup>  
sea salt, lime

PLANTAIN CHIPS <sup>VG GF</sup>  
aji amarillo

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JAPANESE A5 KOBE GYOZA\* 🐮  
kabocha purée, sweet soy

GREEN SALAD <sup>VG GF</sup>  
baby gem, avocado, asparagus, pistachio, basil miso

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CHICKEN A LA BRASA <sup>GF</sup>  
aji amarillo aioli

SEA BASS ANTICUCHOS <sup>GF</sup>  
miso, peruvian corn

ASPARAGUS <sup>VG</sup>  
mustard miso

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

SPICY TUNA ROLL\* <sup>GF</sup>  
scallion, sesame seeds

NIGIRI\*  
tuna, salmon, yellowtail

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MOCHI <sup>V</sup>  
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](http://www.sushisamba.com) | [@sushisamba](https://www.instagram.com/sushisamba)





SAMURAI  
\$155 pp

## SUSHISAMBA®

EDAMAME <sup>VG GF</sup>  
sea salt, lime

PLANTAIN CHIPS <sup>VG GF</sup>  
aji amarillo

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JAPANESE A5 KOBE GYOZA\* 🐮  
kabocha purée, sweet soy

CRISPY YELLOWTAIL TAQUITOS\*  
avocado, miso

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SEA BASS ANTICUCHOS <sup>GF</sup>  
miso, peruvian corn

CHURRASCO RIO GRANDE\* <sup>GF</sup>  
ribeye, chorizo, wagyu picanha served with farofa and  
**SUSHISAMBA®** dipping sauces

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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

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CHOCOLATE BANANA CAKE <sup>V</sup>  
maple butter, plantain chip, vanilla rum ice cream

V: Vegetarian VG: Vegan GF: Gluten Free

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# SUSHISAMBA®

SHOGUN  
\$205 pp

EDAMAME <sup>VG GF</sup>  
sea salt, lime

GREEN BEAN TEMPURA <sup>V</sup>  
black truffle aioli

PLANTAIN CHIPS <sup>VG GF</sup>  
aji amarillo <sup>VG GF</sup>

JAPANESE A5 KOBE GYOZA\* <sup>KF</sup>  
kabocha purée, sweet soy

SALMON TIRADITO\* <sup>GF</sup>  
kinkan honey, garlic ponzu, garlic chip

CRISPY YELLOWTAIL TAQUITOS\*  
avocado, miso

SEA BASS ANTICUCHOS <sup>GF</sup>  
miso, peruvian corn

CHURRASCO RIO GRANDE\* <sup>GF</sup>  
ribeye, chorizo, wagyu picanha served with farofa and  
**SUSHISAMBA®** dipping sauces

ASPARAGUS <sup>VG</sup>  
sesame, sweet soy

BOSSA NOVA\*  
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 <sup>V</sup>  
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  
pistachio, basil miso <sup>VG GF</sup>

YELLOWTAIL SEVICHE  
ginger garlic soy <sup>GF</sup>

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  
miso <sup>GF</sup>

### SAMBA ROLLS

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

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

BOSSA NOVA  
japanese A5 wagyu, soft shell crab tempura, chestnut puree, heirloom tomato chimichurri, balsamic soy reduction

### DESSERT

MACARON  
assorted flavors <sup>V</sup>

CREAM PUFFS  
yuzu and raspberry crèmeux <sup>V GF</sup>

## SIGNATURE

\$75 per person


### COLD CANAPÉS

HERITAGE TOMATO SALAD  
pickled onion, mint, pomegranate molasses <sup>VG GF</sup>

YELLOWTAIL TIRADITO  
jalapeño and lemongrass

SALMON SEVICHE  
seaweed, sesame, macadamia, sweet potato chips, tamarind ponzu

### HOT CANAPÉS

JAPANESE A5 KOBE GYOZA\*   
kabocha purée, sweet soy

SHRIMP TEMPURA  
spicy mayo, black truffle dressing

CHICKEN A LA BRASA  
aji amarillo aioli <sup>GF</sup>

### SAMBA ROLLS

AMAZONIA  
collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy <sup>VG</sup>

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

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

### DESSERT

MOCHI  
assorted flavors <sup>V</sup>

MISO CARAMEL TRUFFLES <sup>V GF</sup>

## SUSHI

price per piece

### SAMBA ROLLS

SAMBA L.A. japanese A5 wagyu, soft shell crab tempura, chestnut puree, heirloom tomato chimichurri, balsamic soy reduction	6
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 shallots, spicy mayo, eel sauce	4
AMAZONIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy <sup>VG</sup>	4

### TEMARI SUSHI

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

### CLASSIC ROLLS

TUNA <sup>GF</sup>	2
SPICY TUNA <sup>GF</sup>	2
SALMON AVOCADO <sup>GF</sup>	2
YELLOW SCALLION <sup>GF</sup>	2
NEGITORO <sup>GF</sup>	3.5
KING CRAB CALIFORNIA ROLL <sup>GF</sup>	MP
SNOW CRAB CALIFORNIA ROLL <sup>GF</sup>	3.25
SHRIMP TEMPURA	2
UNAGI AVOCADO	1
CUCUMBER <sup>VG GF</sup>	2.5

## SUPPLEMENTS

price per piece  
available for the entire party

### HOT

JAPANESE A5 KOBE SLIDER 🍷 white cheddar, truffle aioli, crispy onion	10
EGGPLANT TEMPURA peruvian pepper <sup>V</sup>	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 <sup>V</sup>	8

### ANTICUCHOS

FILET MIGNON aji panca <sup>GF</sup>	8
ASPARAGUS sweet soy, sesame <sup>VG</sup>	5

### CHAUFA

JAPANESE A5 KOBE 🍷 vegetable assortment, egg, farofa, grated truffle, truffle soy <sup>GF</sup>	14
MUSHROOM black truffle, honshimeji, shiitake, trumpet royale and oyster mushrooms, japanese rice, red quinoa <sup>VG GF</sup>	9

### COLD

TUNA SEVICHE cancha, wasabi peas, pomegranate leche de tigre	10
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
MUSHROOM truffle tofu crema, heirloom tomato chimichurri <sup>VG</sup>	5
JAPANESE A5 KOBE 🍷 truffle soy, cilantro, red onion salsa	10

### TIRADITO

SALMON kinkan honey, garlic ponzu, garlic chip <sup>GF</sup>	8
KANPACHI garlic, chives, yuzu, black truffle oil <sup>GF</sup>	8

## CHEF STATIONS

price per piece  
available for the entire party

### ICE BAR

OYSTER apple ginger mignonette <sup>GF</sup>	7
SHRIMP COCKTAIL lemon, cocktail sauce <sup>GF</sup>	8
LOBSTER lemon, truffle ponzu <sup>GF</sup>	29

*ice sculpture available for an additional charge*

### MEAT CARVING STATION

PRIME RIB prime rib, served with rice, black beans, collard greens and <b>SUSHISAMBA</b> dipping sauces	35
CHORIZO add-on	8

### TAQUITO STATION

*includes all four options below*

YELLOWTAIL garlic-ginger soy	35
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

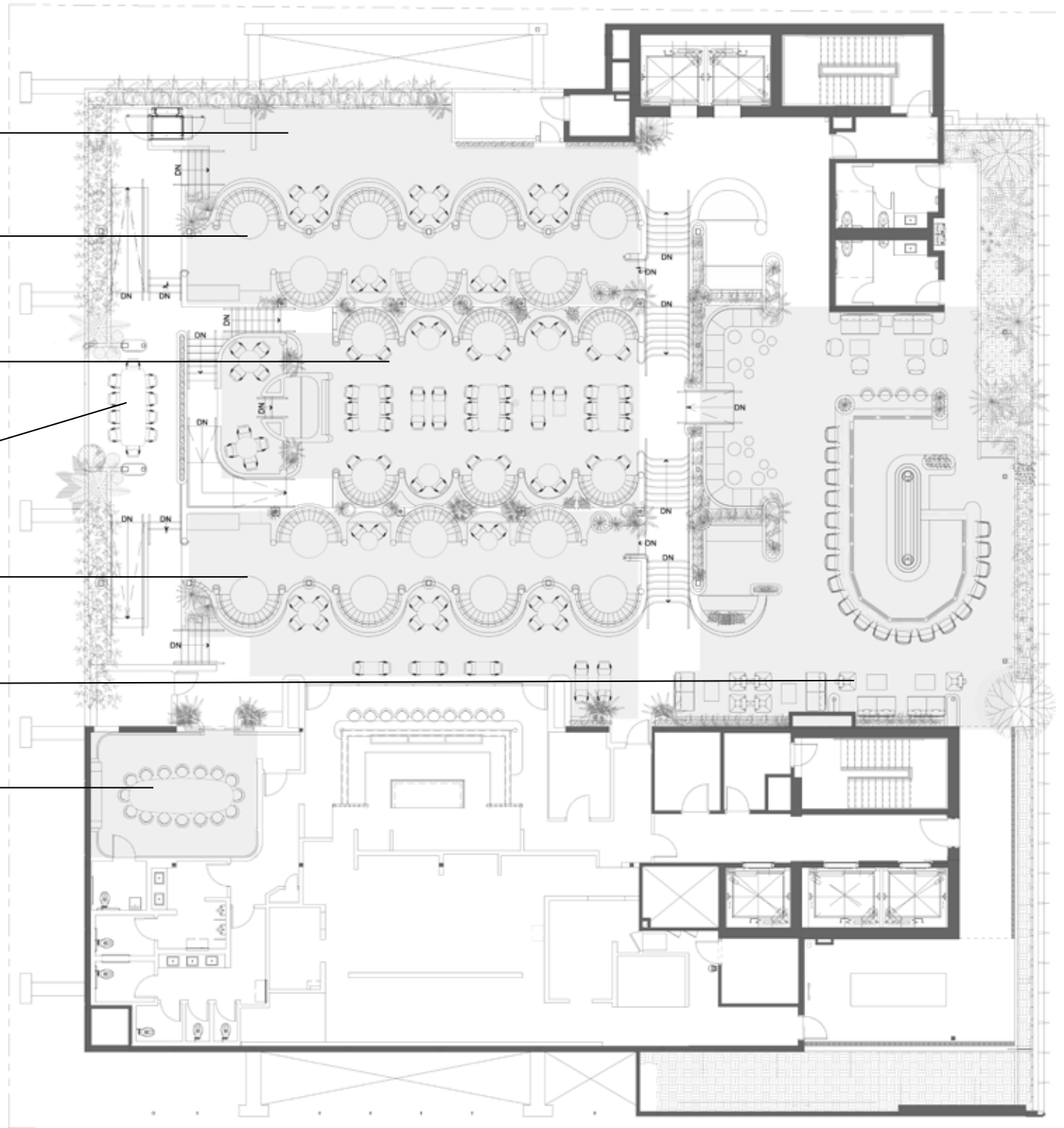
CAPACITY - 55 SEATED  
70 RECEPTION

## BAR & LOUNGE

CAPACITY - 70 RECEPTION

## PRIVATE DINING ROOM

CAPACITY - 18 SEATED





THANK YOU

**CONTACT INFORMATION:**

[LAEvents@sushisamba.com](mailto:LAEvents@sushisamba.com)

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