

A close-up photograph of a tree's branches, heavily laden with vibrant autumn leaves in shades of orange, red, and yellow. The tree is illuminated with numerous warm white string lights, which create a soft, glowing effect against the dark background. The overall atmosphere is cozy and festive.

SUSHISAMBA[®]
LONDON EVENTS



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

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

With two incredible London locations, unique spaces, and an expert culinary team, **SUSHISAMBA** offers a one-of-a-kind event experience flexible enough to host various events perfect for celebrating, networking, corporate functions, and bespoke tasting experiences.

Our dedicated events team has a wealth of experience curating various events. We are known for our inventive dishes, critically acclaimed cocktail program, and, above all, our deep commitment to service. You can rest assured that your guests will enjoy an unforgettable event.

From the sparkling lights of the London skyline at our Heron Tower location to the living ceiling in our Grade II-listed Market Building Covent Garden locale, we offer several event spaces and layouts to suit your requirements.

We welcome you...Bem-vindo!

GENERAL INFORMATION

We offer two distinct London destinations, both with the flexibility to host an array of events perfect for celebrating, networking and client entertainment.

From the sparkling lights of the London skyline at our Heron Tower location through to the living ceiling in our Grade II-listed Market Building Covent Garden locale, there are a multitude of event spaces and layouts to suit your requirements.

SUSHISAMBA HERON TOWER

ADDRESS	38 th and 39 th floor Heron Tower, Bishopsgate, London EC2N 4AY
CONTACT	SSLondonevents@sushisamba.com
PHONE	0203 640 7340 www.sushisamba.com

HERON TOWER SPACES

38 th Floor Exclusive	320 (reception) / 110 (seated)
38 th & 39 th Floor Exclusive	450 (reception)
SAMBAROOM Cocktail Bar	40 (reception)
SAMBAROOM Exclusive	150 (reception)
Private Dining Room	50 (reception) / 30 (seated)

PRIVATE DINING ROOM:

The private dining room is bookable up to 2 months in advance. 2 week cancellation policy applies for private dining bookings and full minimum spend is required as a deposit on booking.

Exclusive venue hires are bookable up to one year in advance and separate terms & conditions apply for any larger events.

SUSHISAMBA COVENT GARDEN

ADDRESS	35 The Market, London WC2E 8RF
CONTACT	cgevents@sushisamba.com
PHONE	0203 640 7340 www.sushisamba.com

COVENT GARDEN SPACES

Exclusive Hire	300 (reception) / 130 (seated)
Restaurant (semi-private)	9-40 (seated)
Private Dining Room	15 (seated)
Speakeasy Bar	30 (reception)
Piazza Terrace	50 (reception)

SUSHISAMBA HERON TOWER

SUSHISAMBA Heron Tower is located on the 38th and 39th floors of Heron Tower, offering unparalleled views of London, from the Wembley Arch to the West, the Olympic Park to the East, the Thames to the South, and stunning cityscapes in between.

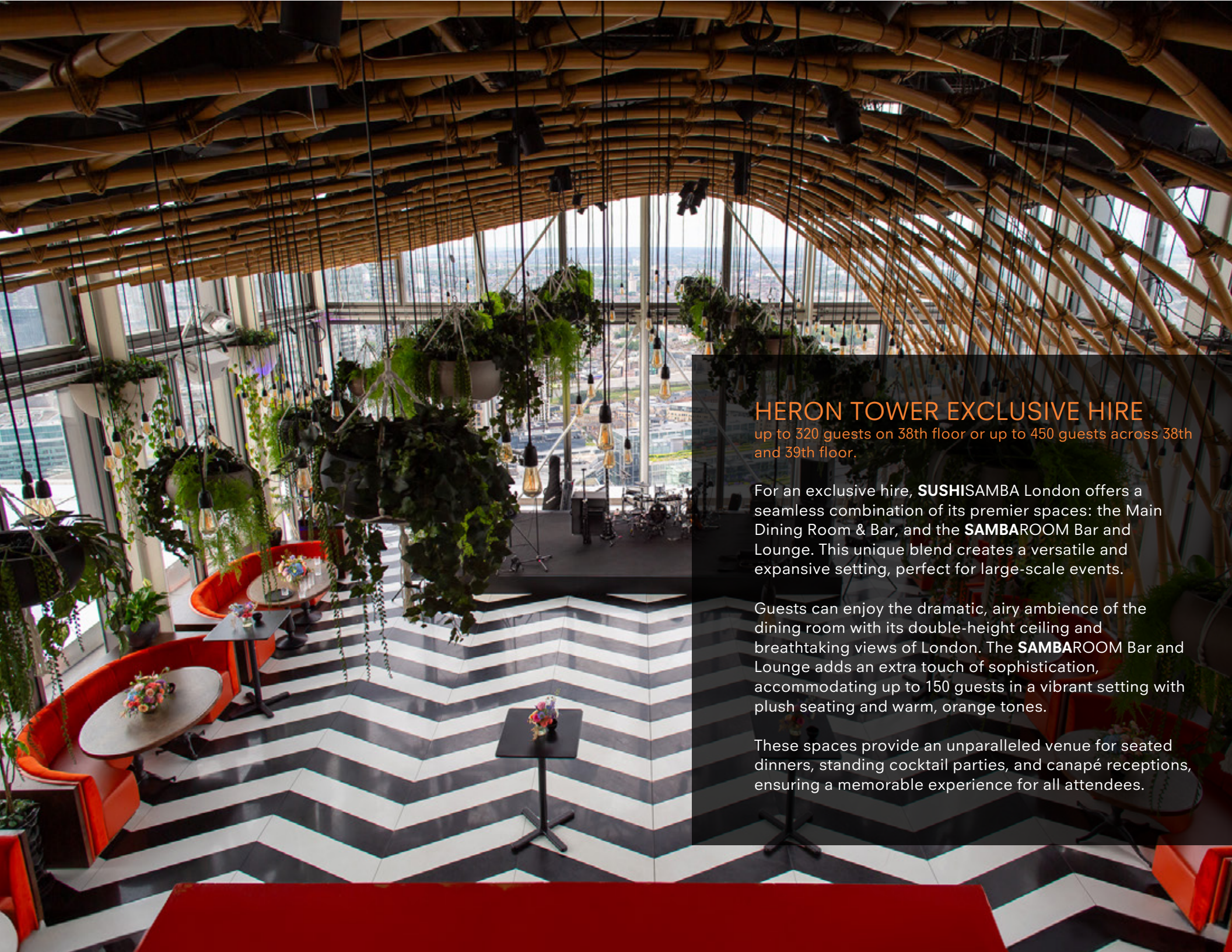
Two high-speed scenic lifts transport guests to the restaurant at five meters per second, taking entertaining in the capital to new heights. Internally, the venue consists of a main restaurant, three bars, and a private dining room, simultaneously offering the flexibility to host guests in various formats and styles. The iconic **SUSHISAMBA** tree sits at the heart of the venue on one of two stunning outdoor terraces.

Surrounded by the sky and with the lights of London in every direction, it truly feels as though you're dining amongst the stars. For those planning large events, **SUSHISAMBA** London is an ideal venue. With an exclusive hire capacity of **450** guests, it can accommodate even the most grand occasions.

HERON TOWER EVENT SPACES:

- **38TH FLOOR EXCLUSIVE** 320 (reception) / 110 (seated)
- **38TH & 39TH FLOOR EXCLUSIVE** 450 (reception)
- **SAMBAROOM COCKTAIL BAR:** 40 (reception)
- **SAMBAROOM EXCLUSIVE:** 150 (reception)
- **PRIVATE DINING ROOM:** 50 (reception) | 30 (seated)





HERON TOWER EXCLUSIVE HIRE

up to 320 guests on 38th floor or up to 450 guests across 38th and 39th floor.

For an exclusive hire, **SUSHISAMBA** London offers a seamless combination of its premier spaces: the Main Dining Room & Bar, and the **SAMBAROOM** Bar and Lounge. This unique blend creates a versatile and expansive setting, perfect for large-scale events.

Guests can enjoy the dramatic, airy ambience of the dining room with its double-height ceiling and breathtaking views of London. The **SAMBAROOM** Bar and Lounge adds an extra touch of sophistication, accommodating up to 150 guests in a vibrant setting with plush seating and warm, orange tones.

These spaces provide an unparalleled venue for seated dinners, standing cocktail parties, and canapé receptions, ensuring a memorable experience for all attendees.



TREE TERRACE

SUSHISAMBA Heron Tower's sky-high sanctuary, the Tree Terrace, invites guests to gather beneath its iconic orange tree and sip cocktails as the city glitters below.

With laid-back seating, space to mingle, and lush greenery, this elevated garden oasis is perfectly suited to every moment - from sun-drenched daytime gatherings to golden-hour drinks and late-night celebrations - accommodating up to 100 standing guests or up to 30 for a semi-private event.



SAMBAROOM BAR & LOUNGE - 39TH FLOOR

Our South American-inspired **SAMBAROOM** Bar and Lounge set the stage for an unforgettable event, no matter the celebration. As you pass through the gilded canopy entrance, you're welcomed by a glittering display of light, soft curves, and the warm glow of orange tones that set the perfect mood for any celebration. The **SAMBAROOM** bar comfortably accommodates up to 40 guests with plush seating and a lively atmosphere. Or as a full floor hire with furniture removal for up to 150 guests. The entire venue can be yours, complete with a private entrance and cloakroom, to ensure a truly VIP experience for you and your guests.



SAMBAROOM PRIVATE DINING ROOM 39TH FLOOR

Located on the 39th floor our new Private Dining Room sits above the main dining room and features stunning views of East London. The versatile space offers the unique ability to seat 30 guests for an intimate dinner at the central table artfully suspended from the ceiling, or as a more casual lounge setting for up to 50 guests standing. The venue is fully equipped with a state-of-the-art AV system. Can be booked for breakfast, lunch or dinner events.

An aerial photograph of Covent Garden Piazza in London. The Market Building, a historic stone structure with a glass roof, runs along the east side of the square. The SUSHISAMBA restaurant is located on the upper level of the building, with a glass roof and a balcony. The piazza is paved with cobblestones and is filled with people walking and sitting. A large white canopy is visible in the foreground, covering an outdoor seating area. The sky is clear and blue.

SUSHISAMBA COVENT GARDEN

SUSHISAMBA Covent Garden is located at the famed Opera Terrace atop the historic Grade II-listed Market Building, this striking space is a vibrant addition to the area. Crowned by an Eric Parry-designed glass roof, the restaurant runs along the entire east side of the market, providing guests beautiful rooftop views across the Piazza. Bold in design, **SUSHISAMBA** Covent Garden offers a host of inviting event spaces, including the bar's 'living canopy' featuring South American and Japanese plants; a theatre-style open kitchen and robata grill; and a high energy sushi bar underneath a bespoke Japanese lighting installation.

COVENT GARDEN EVENT SPACES

- **GROUP DINING:** 9-60 (seated)
- **SEMI-PRIVATE DINING:** 100 (standing) / 60 (seated)
- **PRIVATE DINING ROOM:** 15 (seated)
- **SPEAKEASY BAR:** 30 (reception)
- **OUTDOOR TERRACE (Covent Garden Piazza):** 50 (reception)
- **EXCLUSIVE HIRE:** 300 (reception) / 130 (seated)

EXCLUSIVE HIRE

SUSHISAMBA Covent Garden's dining room, with its dramatic black and white marble floors, offers guests three distinct environmental experiences: The bar's 'living ceiling' featuring South American and Japanese plants; a theatre-style open kitchen and robata grill; and the high energy sushi bar, alongside an open air terrace with sweeping views of the Piazza. Accommodating 130 guests for a seated dinner or up to 300 guests standing, this bold addition to the **SUSHISAMBA** family is as unique as it is impressive.





SEMI-PRIVATE DINING ROOM

Located at the heart of the restaurant, **SUSHISAMBA** Covent Garden's main dining room offers a striking and immersive setting for semi-private events. The space can host up to 60 guests for a seated dinner or 100 guests for a standing reception.


Crowned by a spectacular glass roof designed by Eric Parry, the dining room stretches along the entire east side of the market, bathing the space in natural light and offering sweeping rooftop views across the Covent Garden Piazza. The result is a setting that feels both exclusive and intimate, yet vibrant and open.

PRIVATE DINING ROOM

From a lunch meeting to an intimate meal to a full blown celebration, our Private Dining Room is situated in one of the oldest parts of the original market building, the South Pavilion. This intimate space comes complete with its own private balcony, perfect for welcome drinks or a post dinner cigar.

The room offers ultimate flexibility: reversible Japanese screens with faceted mirrors on one side and traditional Japanese pastoral scenes on the other easily transform the space for business or pleasure. The room's centerpiece, a dramatic handmade circular dining table seats up to 15 guests and the room comes complete with a plasma screen and dedicated AV system.



The image shows a sophisticated, dimly lit bar area. In the foreground, there are several plush, grey velvet bar stools arranged around a curved bar with a dark, polished top. The bar is well-stocked with various bottles of liquor and glasses. Behind the bar, there are shelves with more bottles and a glowing neon sign. The walls are dark with some decorative elements, including a large, illuminated abstract artwork. The ceiling is dark with several recessed lights and hanging pendant lights, some of which have a fringed shade. The overall atmosphere is warm and intimate.

SPEAKEASY

A unique and intimate space, our hidden Speakeasy bar is ideal for networking events and private parties, accommodating up to 30 guests standing.

PIAZZA TERRACE

The Piazza Terrace at **SUSHISAMBA** Covent Garden combines the charm of London's historic Market Building and Piazza with the restaurant's vibrant atmosphere. The Piazza Terrace offers a unique al fresco setting for cocktail receptions and intimate gatherings for up to 50 people. Here, guests can take in views of lively street performances and feel the energy of the bustling square while enjoying **SUSHISAMBA**'s creative cuisine and cocktails, all while immersed in the ambience of one of London's most beloved cultural epicentres.





ENTERTAINMENT & PRODUCTION

With a wealth of experience, our events team is on hand to assist with event production and design. Whether you're hosting a prominent celebration with roaming performers and a ten-piece band or an intimate engagement for two, we've collated a little black book featuring world-class talent.

From staging, badging, and floristry to Samba dancers, singers, and Capoeira martial artists, our team loves to create the perfect setting to suit your event requirements and needs. Add our state-of-the-art audio-visual system to the mix...the possibilities are endless.



CUISINE & BEVERAGE

SUSHISAMBA's menus offer an inventive culmination of three countries: Japan, Brazil and Peru. From Japanese tempura and sushi, to Brazilian churrasco and moqueca, to 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. **SUSHISAMBA's** conceptual small-plate style of service encourages a "shared" dining experience for guests during seated events and an exciting selection of signature canapés for guests during receptions and parties.

Complementing the cuisine, the restaurant offers an expansive selection of specialty cocktails and cultural spirits including Japanese whisky and sake, in addition to the robust wine and Champagne collection.

APERITIVOS

EDAMAME v
sea salt and lime

PLANTAIN CHIPS v
aji amarillo

SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado, miso

SALMON SEVICHE
tamarind, sesame,
seaweed, macademia

ROBATA

POUSSIN A LA BRASA
aji amarillo, aioli

EGGPLANT v
mustard miso, bubu arare

TO SHARE

MUSHROOM TOBANYAKI v
poached egg, assorted mushrooms,
yuzu soy, garlic chips

AJI AMARILLO RICE v

PERUVIAN CORN v
coriander

SUSHI

SPICY TUNA
cucumber, spicy mayo

MANGO CRUSH
tuna, salmon, cream cheese,
avocado, asparagus, wasabi tobiko,
ginger sweet soy, aji mango dressing

According to the NHS, adults need around 2000 kcal a day.
This is a sample menu and may change due to seasonal ingredients and availability.
Please inform us should you have any specific food allergies or intolerances.
The menu is designed as a sharing concept and dishes are served in no particular order.



KYOTO
£95 per person

SUSHISAMBA®

APERITIVOS

EDAMAME v
sea salt and lime

PLANTAIN CHIPS v
aji amarillo

SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado, miso

SALMON SEVICHE
tamarind, sesame, seaweed, macadamia

TO SHARE

ROBATA LAMB CHOP
red miso and lime

POUSSIN A LA BRASA
aji amarillo, aioli

AJI AMARILLO RICE v

GRILLED BROCCOLI v

SUSHI

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

VEGGIE v
cucumber, avocado, sweet gourd,
yamagobo, tamago, spinach, sesame

SPICY TUNA
cucumber, spicy mayo

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

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

Corporate Chef John Um

Culinary Director Lee Bull

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APERITIVOS

EDAMAME
sea salt and lime

PLANTAIN CHIPS
aji amarillo

SMALL PLATES

PERUVIAN CORN TAQUITOS
avocado, biquinho pepper

JAPANESE EGGPLANT TEMPURA
sweet and spicy tamarind

GREEN SALAD
gem lettuce, asparagus, avocado,
sesame dressing, crispy wakame

TO SHARE

MUSHROOM TOBANYAKI
poached egg, assorted mushrooms,
yuzu soy, garlic chips

ROBATA ASPARAGUS
sesame, sweet soy

BLACK TRUFFLE RICE

PERUVIAN CORN

SUSHI

VEGGIE MAKI
cucumber, avocado, sweet gourd,
yamagobo, tamago, spinach, sesame

VEGETABLE SASA
asparagus, avocado, shishito pepper,
coriander, red onion, quinoa,
spicy mayo, soy paper

DESSERT

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

Corporate Chef John Um

Culinary Director Lee Bull

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OSAKA

£135 per person

SUSHISAMBA®

APERITIVOS

EDAMAME v
sea salt and lime

PLANTAIN CHIPS v
aji amarillo

SMALL PLATES

A5 KOBE GYOZA
kabocha purée and sweet soy

CRISPY TUNA TAQUITOS
avocado, yuzu truffle

ROCK SHRIMP TEMPURA
snap pea julienne, spicy mayo,
black truffle vinaigrette

TO SHARE

RIBEYE STEAK
bone marrow, cachaça-peppercorn sauce

ROBATA BLACK COD
peruvian asparagus, miso

GRILLED BROCCOLI v

AJI AMARILLO RICE v

SUSHI

TIGER MAKI
crabmeat, tiger prawn tempura,
wasabi mayo, beetroot yogurt,
eel sauce

MANGO CRUSH
tuna, salmon, cream cheese, avocado,
asparagus, wasabi tobiko, ginger sweet
soy, aji mango dressing

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

MOUSSE DE ORO
dark chocolate mousse, raspberry jelly,
passion fruit sorbet, gold leaf

Corporate Chef John Um

Culinary Director Lee Bull

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KOBE
£200 per person

SUSHISAMBA®

APERITIVOS

EDAMAME ✓
sea salt and lime

PLANTAIN CHIPS ✓
aji amarillo

SMALL PLATES

CRISPY YELLOWTAIL TAQUITOS
avocado, miso

ROBATA GRILLED ASPARAGUS ✓
sweet soy, sesame

A5 WAGYU TATAKI
oscietra caviar

TO SHARE

A5 KOBE RIBEYE
heritage tomato chimichuri,
kuromitsu sauce

TRUFFLE GLAZED LOBSTER
wakame tempura

GRILLED BROCCOLI ✓

AJI AMARILLO RICE ✓

SUSHI

SAMBA LONDON
tuna, salmon, yellowtail, avocado,
sweet potato, passionfruit truffle miso

KOBE SUPREME MAKI
seared a5 kobe, foie gras,
shaved truffle, balsamic soy reduction

ASSORTED NIGIRI
yellowtail, salmon, shrimp

DESSERT

LIMONERO
lemon sphere, nectarine and apricot mousse, olive oil, passion fruit jelly,
bergamot meringue

Corporate Chef John Um

Culinary Director Lee Bull

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BREAKFAST

£65 per person

SUSHISAMBA®

SEASONAL FRUITS

FRESHLY BAKED PASTRIES

GREEK YOGHURT

served with granola, honey, fresh berries

choose 4 dishes

SMOKED SALMON

capers, sour cream, toast

EGGS ROYALE

smoked salmon, miso hollandaise, english muffin

EGGS BENEDICT

smoked ham, miso hollandaise, english muffin

SCRAMBLED EGGS

criolla dressing, sourdough toast

MISO PANCAKES

crispy bacon, agave syrup

SPICY AVOCADO TOAST

aji panca, jalapeño, sourdough toast

SMOKED SAUSAGE ANTICUCHOS

brazilian pork sausage, aji panca

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CANTON TEA

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CANAPÉ

£85pp

APERITIVOS

supplement, price per person

EDAMAME sea salt and lime v	8
PLANTAIN CHIPS aji amarillo v	9
GREEN BEAN TEMPURA black truffle aioli v	14

COLD CANAPES

SALMON TIRADITO kinkan honey, garlic ponzu
CRISPY VEGETABLE TAQUITOS avocado, radish, red onion, peppers,
pickled shimeji mushrooms v
BEEF TATAKI pickled wasabi, bubu arare

HOT CANAPES

JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind v
ROBATA ASPARAGUS sesame, sweet soy v
PORK BELLY ANTICUCHOS butterscotch miso
BEEF CHEEK & QUINOA CROQUETTE wasabi mayo

SAMBA ROLLS

EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots,
spicy mayo, eel sauce
VEGGIE cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame v
SPICY TUNA cucumber, spicy mayo

DESSERT

MOCHI soft japanese rice cake filled with ice cream, warm white chocolate sauce

CANAPÉ

£95pp

APERITIVOS

supplement, price per piece

EDAMAME sea salt and lime v	8
PLANTAIN CHIPS aji amarillo v	9
GREEN BEAN TEMPURA black truffle aioli v	14

COLD CANAPES

KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive
CRISPY YELLOWTAIL TAQUITOS avocado and roasted corn miso
SALMON SEVICHE tamarind, sesame, seaweed, macadamia
OSCIETRA CAVIAR crispy nori

HOT CANAPES

WAGYU GYOZA kabocha purée and sweet soy
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette
BEEF ANTICUCHO aji panca

SAMBA ROLLS

SAMBA LONDON tuna, salmon, yellowtail, avocado, sweet potato,
passionfruit truffle miso
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso
CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame,
japanese mayo, truffle oil

DESSERT

YUZU MACARON

SUPPLEMENT

price per piece

FISH

CRISPY CRAB TAQUITOS avocado, rocoto chili, spicy mayo, radish	9
SEA BASS TEMPURA yuzu-kosho mayo, pickled chili	8
SEARED TUNA TATAKI miso aioli, crispy garlic	7
OYSTER TEMPURA yuzu-kosho mayo	7
SPICY TUNA CRISPS avocado, yuzu truffle	8

MEAT

CRISPY WAGYU TAQUITOS avocado, spicy mayo	14
CHICKEN ANTICUCHOS aji amarillo	6
A5 KOBE EMPANADA aji panca	11
CHICKEN HEARTS ANTICUCHOS aji panca	7

VEGETABLES

FETA FRITTERS açai geleé	5
TOFU TEMPURA yuzu-kosho mayo, pickled chili	5
VEGETABLE GYOZA kabocha purée and sweet soy	5
CRISPY VEGETABLE TAQUITOS avocado, radish, red onion, peppers, pickled shimeji, mushrooms	6

BOWL FOOD

**please note bowl food is only available for an exclusive hire of the restaurant*

ROBATA BLACK COD peruvian asparagus, miso	15
ROBATA GRILLED RIBEYE aji panca, quinoa	12
CHICKEN TERIYAKI peruvian corn salad	10
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips	8
SASA ROLL shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion	7
KOBE KATSU SLIDER truffle aioli, heritage carrot slaw	15
MOQUECA MISTA shrimp, squid, sea bass, coconut milk, dendé oil, chimichurri rice	11
VEGETABLE MOQUECA okra, coconut milk, dendé oil, truffle fried rice	8

Corporate Chef John Um

Culinary Director Lee Bull

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Thank you for your interest in hosting your next event at **SUSHISAMBA**

Contact Information:

Heron Tower:

sslondonevents@sushisamba.com

Phone 0203 640 7340

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