



SUSHISAMBA®

SINGAPORE

EVENTS

Events & Private Dining at **SUSHISAMBA**[®]

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

Be taken onto a multi-dimensional and multi-sensory dining experience while immersing in culture and cuisine of Japan, Brazil and Peru under one roof.

Our dedicated events team have a wealth of experience in curating a wide range of events; from corporate functions and product launches to birthday parties, bespoke tasting experiences and signature sushi and sevice masterclasses.

Known for our inventive dishes and artful presentations, specially curated cocktail program and deep commitment to guests experience, you can be rest assured that whatever the occasion your guests will enjoy an unforgettable event.

We welcome you... Bem-vindo!





Cuisine

The energy of three nations meets at **SUSHISAMBA** Singapore.

SUSHISAMBA Singapore's kitchen is led by the Culinary Director Chef Kyung Soo Moon and the menu showcases the brand's culinary creativity which eloquently blends Japanese, Brazilian and Peruvian cuisines. Committed to providing the most authentic dining experience, the majority of the seafood and fish at **SUSHISAMBA** Singapore is flown in from Japan.





SUSHISAMBA Singapore is located on the 52nd floor of the Capital Tower. The venue offers unobstructed, 360-degree views of the city landscape and sea views. Situated in the heart of the city-state's economic prowess and financial hub. The highly anticipated restaurant is located in a bustling area characterized by sleek skyscrapers, modern architecture, and a dynamic blend of commercial, financial, and government institutions.

The striking interior is framed by an expansive 3D-printed ceiling installation - intricate woodwork inspired by Japanese and Brazilian weaving traditions. Warm, deliberate lighting illuminates this masterpiece, while taking care to spotlight the cuisine and limit reflections across the immaculate skyline. At the heart of the dining room sits a theatre-style open kitchen showcasing an energetic robata grill and sushi bar.

Private Dining Room

Whether it's an intimate meal or a full-blown celebration, our Private Dining Room is the perfect location to impress your guests. The spectacular interior features golden walls, floor-to-ceiling windows with views of the ocean and city, and an artistic, state-of-the-art bamboo chandelier adorned with greenery, transporting you to another world. The room's centerpiece is a dramatic handmade dining table that seats up to 12 guests, and it comes equipped with a dedicated AV system.



9-14
Seated



Dedicated
Service Team



Audio
System

SAMBAROOM

Located on the mezzanine floor, a speakeasy bar focusing on signature hand crafted cocktails, music, and entertainment with overlooking ocean views, the scintillating interior design of the **SAMBAROOM** creates the perfect stage for an unforgettable event whether it is a product launch, drinks and canapes reception or a sit down dining experience. A Japanese inspired expression of balance and proportion, natural materials and nuanced details is fused with vibrant, colourful and warm accents and textures. From the dimensional bamboo ceiling to the elegant architectural lighting and oversized fixtures, the mood is elevated and intimate, with just the right touch of energy and drama. Accessible via its own private entrance, the **SAMBAROOM** homes its' own bar and a DJ booth to ensure the complete comfort and exclusivity.



45
Seated



80 - 100
Cocktail



Dedicated
Service Team



Private
Bar



AV
System



Lounge and Bar

Guests are welcomed into an atmospheric lounge area with floor-to-ceiling windows, providing panoramic views of the city skyline and sea.



80 | 200
Seated | Standing

Restaurant Exclusive Hire

Larger events can be accommodated across the entire venue upon request.

SUSHISAMBA's expansive 12,000 sq ft. space offers an extraordinary experience high above Singapore, taking experiential dining to new heights.

The breathtaking lounge, inspired by Japan's renowned aesthetics of balance and proportion, forms the perfect entryway into the **SUSHISAMBA** experience. Full floor-to-ceiling windows provide a panoramic backdrop to the oval, marble-clad bar.

At the heart of the dining experience is the mesmerizing, theater-style open kitchen featuring the robata grill and sushi bar. The multi-level dining area is accentuated by warm, intentional lighting and lush greenery, creating bespoke areas that transition between social and intimate surroundings.



90 | 160
Seated | Seated
(w/ Lounge)



300 - 400
Cocktail

Events Menu

COCKTAIL RECEPTION

SGD 88

6 CANAPES PER PERSON
SELECTION OF 3 COLD AND 3 HOT

SGD 118

9 CANAPES PER PERSON
SELECTION OF 4 COLD, 4 HOT AND 1 DESSERT

SGD 148

12 CANAPES PER PERSON
SELECTION OF 5 COLD, 5 HOT AND 2 DESSERT

CANAPES

COLD

SAMBA CHICKEN^N
basil miso, pistachio, shiso cress

EGGPLANT^{V, VG}
tomato, tofu, aji amarillo

GUACAMOLE^{V, VG, GF}
avocado, lime, onion, tortilla chips

FUTOMAKI^{GF}
salmon, shiso, chilli, lime

SEA BREAM
green chilli, coconut, cancha corn, panca oil

SPICY PEPPER ROLL^{VG, GF}
popquillo pepper, avocado, aji panca

SPICY TUNA SAMBA ROLL^{GF}
spicy kimchi sauce

HOT

SHRIMP TEMPURA^E
spicy mayonnaise, black truffle

KABOCHA PUMPKIN
whipped tofu, onion ponzu

CRAB & CORN CAKE^{D, GF}
coriander, samba spice

JAPANESE BEEF GYOZA^D
kabocha purée, sweet soy

PAO DE QUEIJO^V
requeijao cream cheese, onion

DESSERT

PIE DE LIMON^{V, E, D}
lemon & lime pie, meringue

BRIGADEIRO^D
chocolate truffles

ALFAJORES^{V, E}
shortbread, dulce de leche

LIVE STATION

AUSTRALIAN WAGYU TOMAHAWK^{GF}
truffle beef sauce, pickled vegetables
\$400+//pc 1.3kg

AUSTRALIAN GRASSFED STRIPLOIN^{GF}
chimichurri, pickled vegetables
\$250+//pc 1kg

KUROBUTA PORK BELLY
rocoto hoisin, pickled kombu radish
\$200+//pc 1kg

SALMON^{GF}
teriyaki, lime, fennel salad chimichurri
\$200+//pc 1.3kg

CHILEAN SEA BASS
white miso, mizuna salad, goma dressing
\$340+//pc 1.3kg

ANTICUCHOS

ANGUS BEEF TENDERLOIN
aji panca
\$10+//pc

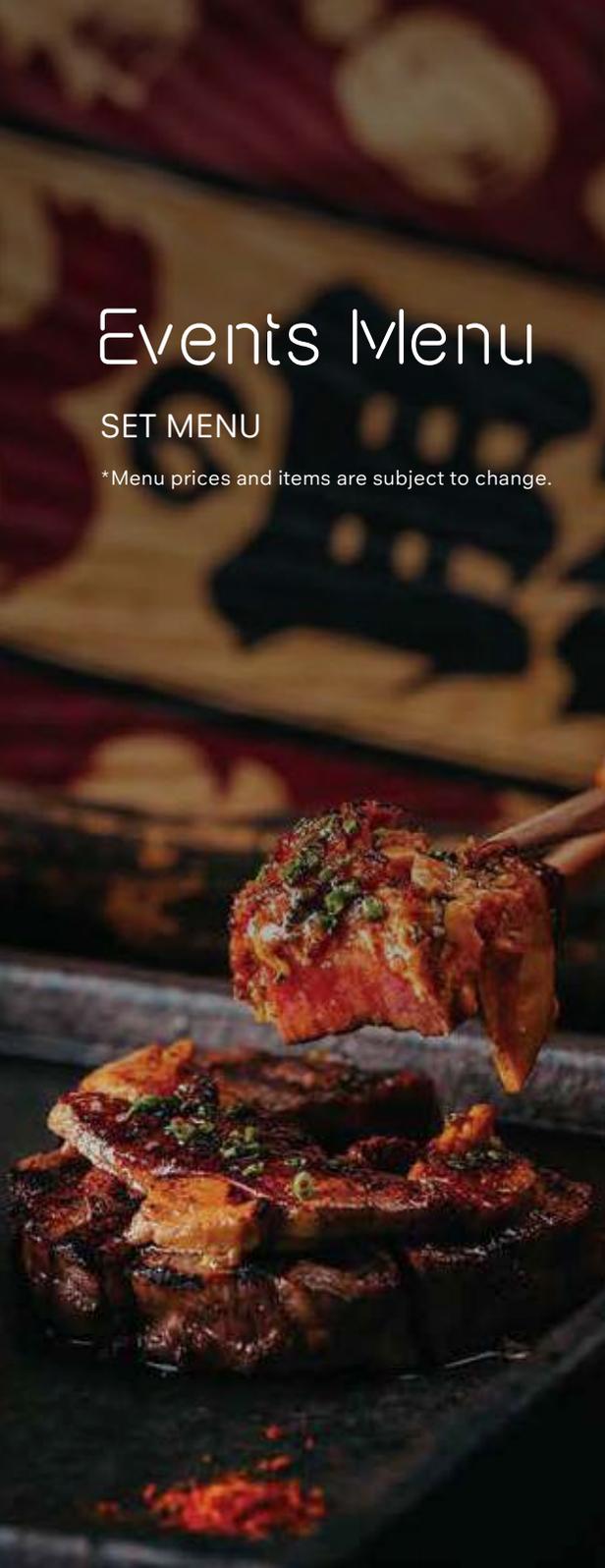
CHICKEN^{GF}
aji mirasol, crispy quinoa
\$8+//pc

Minimum order: 5kg per item or 100 pcs per Anticucho

Events Menu

SET MENU

*Menu prices and items are subject to change.



RIO SGD 138

SEA BREAM
green chili, coriander, cancha corn, panca oil

GUACAMOLE ^{V, VG, GF}
avocado, aji amarillo, onion, tortilla chips

SPICY TUNA
toro, avocado, mamenori,
jalapeño, spicy kimchi sauce

CALAMARI ^E
yuzu mayo, dry miso, shichimi, jalapeño

ANGUS BEEF TENDERLOIN
ANTICUCHO ^{GF}
aji panca

MAINS
(Choice of one)

TOSAZU SALMON ^{GF}
bonito chive butter, smoked roe, ikura, chives

SPATCHCOCK CHICKEN
koji miso, ginger, garlic

MUSHROOM TOBANYAKI ^{V, VG, GF}
black truffle, seasonal mushroom,
crispy tofu, coconut milk

AUSTRALIAN GRASSFED SHORT RIBS
bbq sauce, homemade pickles
SUPPLEMENT + \$14

DESSERT

MOCHI ICE CREAM ^{V, D, N}
chocolate, passion fruit

or

CARAMELISED PINEAPPLE ^{V, E, D, G, N}
coconut crème brûlée & ice cream
SUPPLEMENT + \$5

TOKYO SGD 178

TUNA TIRADITO
orange ponzu, kizami wasabi,
shio kombu, avocado

EMPANADA ^D
chicken, red chili, onion,
cheese

AVOCADO ROLL ^E
cucumber, avocado, nori

SHRIMP TEMPURA
spicy mayonnaise, green pea shoot,
black truffle dressing

CHILEAN SEA BASS
ANTICUCHO
white miso, chives
SUPPLEMENT + \$12

MAINS
(Choice of one)

SPATCHCOCK CHICKEN
koji miso, ginger, garlic

AUSTRALIAN GRASSFED SHORT RIBS
chimichurri, bbq sauce, homemade pickles
SUPPLEMENT + \$14

MUSHROOM TOBANYAKI ^{V, VG, GF}
black truffle, seasonal mushroom,
crispy tofu, coconut milk

CHILEAN SEABASS
baby gem, basil, miso, pistachio
SUPPLEMENT + \$16

AUSTRALIAN WAGYU STRIPLOIN
homemade pickles, aji Verde sauce
SUPPLEMENT + \$20

DESSERT

CARAMELISED PINEAPPLE ^{V, E, D, G, N}
coconut crème brûlée & ice cream

OMOTENASHI SGD 208

JAPANESE A5 WAGYU BEEF GYOZA ^D
kabocha purée, sweet soy

EMPANADA ^D
chicken, red chili, onion, cheese

SAMBA SINGAPORE ^{GF, E}
maine lobster, mango, avocado,
soy paper, aji honey truffle

MUSHROOM TEMPURA ^{V, E, D}
chipotle, mayo, truffle salt

YELLOWTAIL TIRADITO
ANTICUCHO
truffle soy, caviar, seasonal black truffle
SUPPLEMENT + \$12

MAINS
(Choice of one)

CHILEAN SEABASS ^{GF}
white miso, chive, shichimi

AUSTRALIAN WAGYU STRIPLOIN
homemade pickles, aji verde sauce

MUSHROOM TOBANYAKI ^{V, VG, GF}
black truffle, seasonal mushroom,
crispy tofu, coconut milk

A5 JAPANESE WAGYU STRIPLOIN
samba sauce, wasabi, garlic
SUPPLEMENT + 24

DESSERT

BASQUE CHEESECAKE ^{V, E, D}
miso caramel, cancha corn, coffee gelato

Events Menu

BUFFET

*Menu prices and items are subject to change.



SAMBA BUFFET SGD 148

COLD

GUACAMOLE ^{V, VG, GF}
avocado, aji amarillo, onion, plantain

PAO DE QUEIJO ^V
requeijao cream cheese, onion

PEURVIAN CORN SALAD ^{V, VG, GF}
grilled corn, sweet onions, red chili, avocado

CALIFORNIA ROLL ^E
white crab, cucumber, avocado, tobiko, mayo

AVOCADO ROLL ^{V, VG}
cucumber, roasted nori, lime

SAMBASUSHI NIGIRI
salmon, tuna, wasabi, ginger, soy

HOT

CRAB & POLENTA CAKE ^{GF}
coriander, furikake, yuzu mayo

MUSHROOM TOBANYAKI ^{V, VG, GF}
seasonal mushroom, tofu, coconut milk

SHRIMP TEMPURA ^{E, D}
spicy mayonnaise, green pea shoot,
black truffle, dressing

CHICKEN THIGH
koji miso, ginger, garlic

ROASTED CAULIFLOWER ^{V, GF}
huancaína sauce, oaxaca cheese, cancha corn

ARROZ CHAUFA ^{V, E}
fried rice, egg, jumbo asparagus

JAPANESE A5 WAGYU BEEF GYOZA
kabocha purée, sweet soy
additional \$8++ per person

DESSERT

CHURROS DOUGHNUT ^{V, E, D}
cinnamon, dulcey ganache

SAMBA CAKE ^{V, E, D}
orange & white chocolate

CASA SAMBA BUFFET SGD 178

COLD

GUACAMOLE ^{V, VG, GF}
avocado, aji amarillo, onion, plantain

SAMBA CHICKEN SALAD ^{V, VG, GF}
gem lettuce, cucumber, mango dressing

BBQ KABOCHA PUMPKIN ^{GF}
fennel herb salad, chimichurri

PERUVIAN CORN SALAD ^{V, VG, GF}
grilled corn, sweet onions, red chili, avocado

CALIFORNIA ROLL ^E
AVOCADO ROLL ^{V, VG}

SAMBA ROLL ^E

SALMON NIGIRI

TUNA NIGIRI

HOT

GRASS FED SHORT RIBS ^{GF}
chimichurri, bbq sauce, homemade pickles

MUSHROOM TOBANYAKI ^{V, VG, GF}
seasonal mushroom, tofu, coconut milk

SALMON ^{GF}
teriyaki and lime

KUROBUTA PORK BELLY
rocoto hoisin, pickled kombu radish

SPATCHCOCK CHICKEN
koji miso, ginger, garlic

CHARGRILLED BROCCOLINI ^{V, VG, GF}
sesame ponzu, chilli garlic

ARROZ CHAUFA ^{V, E}
jumbo asparagus

DESSERT

BURNT CHEESECAKE ^{V, E, D}
SAMBABONS CHOCOLATES ^{V, D, N, GF}

MACARONS ^{V, E, N, GF}

PASSIONFRUIT TART ^{V, E, D}

COFFEE CHOCOLATE SLICE ^{V, E, D}
FRUIT PLATTER ^{V, VG, GF}

Events Menu

BEVERAGE PACKAGES

*Menu prices and items are subject to change.



MACHU PICHU
SGD 148
Unlimited three-hour beverage package

VODKA
Haku

GIN
Bombay Sapphire

WHISKY
Nikka from the Barrel

RUM
Takamaka

SOMMELIER'S SELECTION
White, Red

BEER
Asahi Super Dry
NOAM

COCKTAIL
Guava & Shiso Caipirinha
Sagatiba Cachaça Rum, guava, shiso, citrus

MOCKTAIL
Lychee & Elderflower
Seedlip Garden, lychee, elderflower, lemon

Soft Drinks, Juices, Water

additional hour at \$28++ per person

COPACABANA
SGD 188
Unlimited three-hour beverage package

VODKA
Grey Goose

GIN
Four Pillars

WHISKY
Nikka Taketsuru

RUM
Takamaka

SOMMELIER'S SELECTION
Premium White, Red

BEER
Asahi Super Dry
NOAM

COCKTAILS
Samba Paloma
Patrón Añejo Tequila, grapefruit, soda
Guava & Shiso Caipirinha
Sagatiba Cachaça Rum, guava, shiso, citrus
Peru Peru
Patrón Añejo Tequila, poire williams, cointreau, lime

MOCKTAIL
Lychee & Elderflower
Seedlip Garden, lychee, elderflower, lemon

Soft Drinks, Juices, Water

additional hour at \$38 per person

FUJI
SGD 228
Unlimited three-hour beverage package

VODKA
Grey Goose

GIN
Four Pillars

WHISKY
Nikka Taketsuru

RUM
Takamaka

SOMMELIER'S SELECTION
Premium White, Red, Champagne

BEER
Asahi Super Dry
NOAM

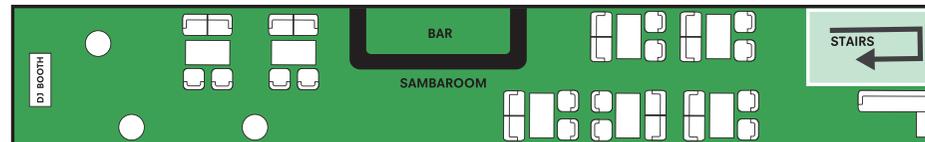
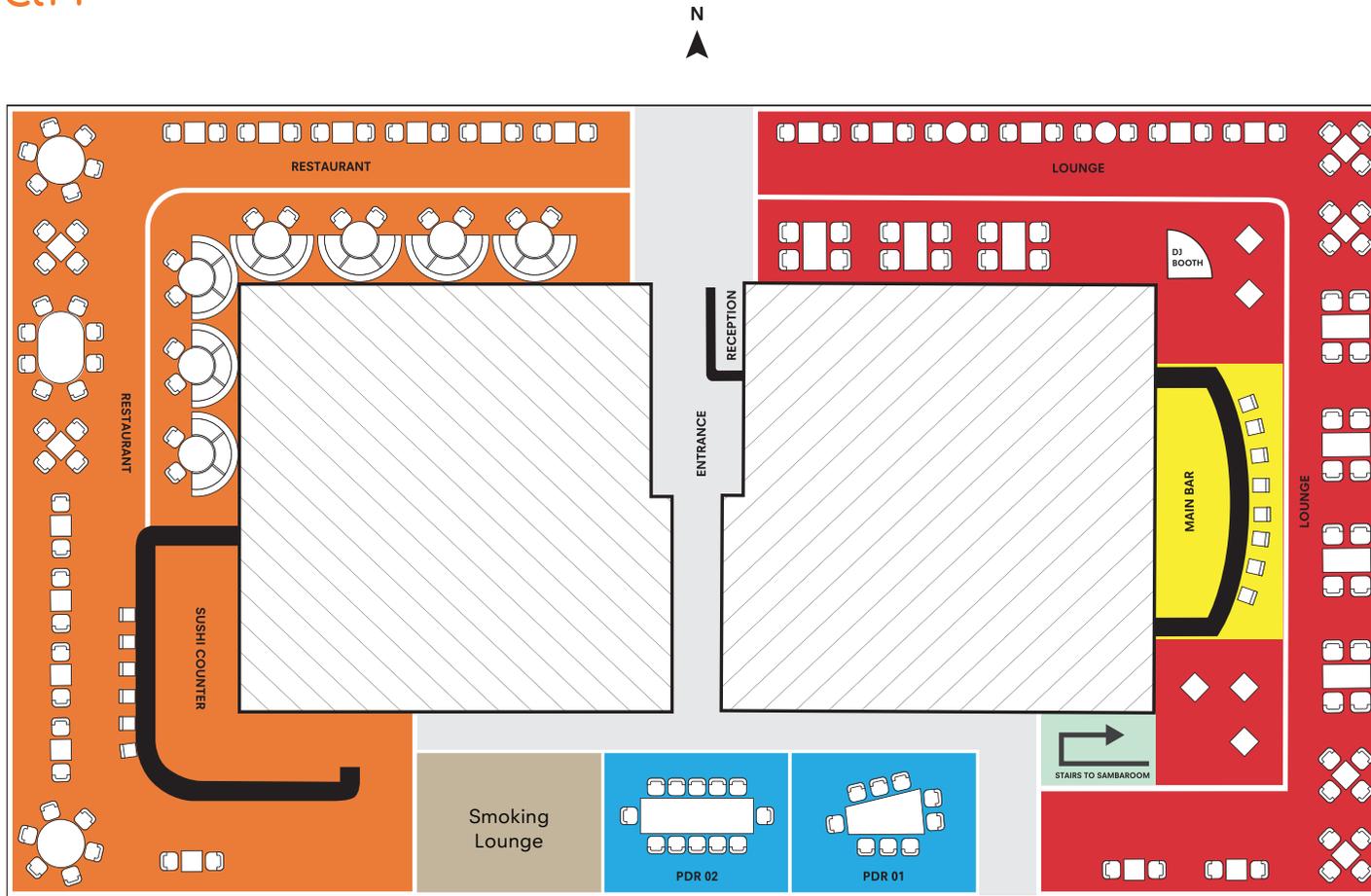
COCKTAILS
Samba Paloma
Patrón Añejo Tequila, grapefruit, soda
Espresso Martini
Grey Goose Vodka, espresso, coffee liqueur
Guava & Shiso Caipirinha
Sagatiba Cachaça Rum, guava, shiso, citrus
Peru Peru
Patrón Añejo Tequila, poire williams, cointreau, lime

MOCKTAIL
Lychee & Elderflower
Seedlip Garden, lychee, elderflower, lemon

Soft Drinks, Juices, Water

additional hour at \$48 per person

Floor Plan



- Restaurant
- Lounge
- Samba Room
- ▨ Kitchen
- Main Bar
- Private Dining Room

FOR ILLUSTRATIVE PURPOSES ONLY
FLOOR PLAN IS SUBJECT TO CHANGE

Events Team Contact

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Ready to
SUSHI Samba