

The image shows the interior of a restaurant, likely SUSHISAMBA. The scene is captured from a low angle, looking through a glass partition into a bar area. The ceiling is a complex, geometric lattice structure. The bar counter is long and white, with several green, cylindrical stools lined up in front of it. The lighting is warm and ambient. The floor has a patterned design with dark and light circular sections.

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) / 375 (reception)
Dining Room:	75 (seated) / 100 (reception)
Private Dining Room:	16 (seated)
Semi-Private:	
North Terrace:	55 (seated) / 70 (reception)
South Terrace:	55 (seated) / 70 (reception)
Lounge & Bar:	70 (reception)





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 / 375 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 an ideal blend 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

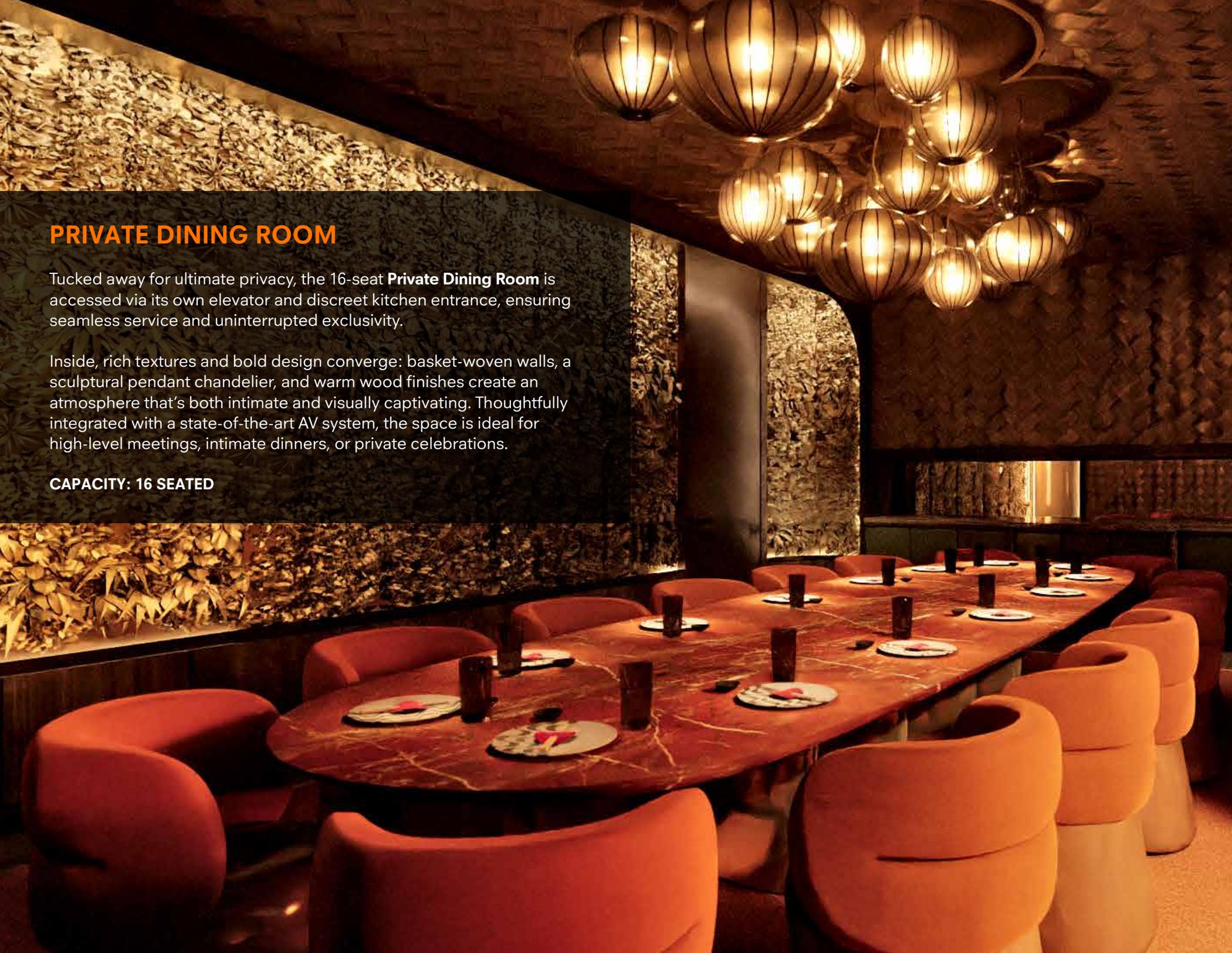
SOUTH TERRACE: 55 SEATED / 70 RECEPTION

PRIVATE DINING ROOM

Tucked away for ultimate privacy, the 16-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: 16 SEATED





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: 70 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, flowing wall of gold tinsel that catches the light, creating a vibrant, festive atmosphere. The background is dark, punctuated by warm, golden lights and bokeh effects, suggesting a high-end event or nightclub setting.

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 and 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}
sweet soy, sesame

TIGER MAKI
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

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



SUSHISAMBA®

EDAMAME ^{VG GF}
sea salt and 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, chorizo, wagyu picanha served with black beans, collard greens,
farofa and **SUSHISAMBA®** dipping sauces

TIGER MAKI
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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SUSHISAMBA®

EDAMAME ^{VG GF}
sea salt and lime

GREEN BEAN TEMPURA ^V
black truffle aioli

PLANTAIN CHIPS ^{VG GF}
aji amarillo

JAPANESE A5 KOBE GYOZA* ^{KF}
kabocha purée, sweet soy

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

CRISPY YELLOWTAIL TAQUITOS*
avocado, miso

SEA BASS ANTICUCHOS ^{GF}
miso, peruvian corn

PRIME BONE-IN-RIBEYE (16 OZ)
cachaça peppercorn sauce, bone marrow stuffing
upgrade to KAGOSHIMA A5 WAGYU ISHIYAKI +\$43 per person

ASPARAGUS ^{VG}
sesame, sweet soy

SAMBA L.A. MAKI*
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
chocolate banana cake ^V, mochi ^V,
arroz con leche ^{V GF}

V: Vegetarian VG: Vegan GF: Gluten Free

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PREMIUM

COLD CANAPÉS

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

YELLOWTAIL SEVICHE ginger garlic soy ^{GF}

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 ^{GF}

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

SAMBA L.A. japanese A5 wagyu, soft shell crab tempura, chestnut puree, heirloom tomato chimichurri, balsamic soy reduction

DESSERT

MACARON assorted flavors ^V

SAMBA POPS assorted flavors ^{V GF}

SIGNATURE

COLD CANAPÉS

HERITAGE TOMATO SALAD pickled onion, mint, pomegranate molasses ^{VG GF}

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 ^{GF}

SAMBA ROLLS

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

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 ^V

MISO CARAMEL TRUFFLES ^{V GF}

SUSHI

price per piece

SAMBA ROLLS

SAMBA L.A. japanese A5 wagyu, soft shell crab tempura, chestnut puree, heirloom tomato chimichurri, balsamic soy reduction
KARI KARI spicy tuna, crispy rice, avocado, tobiko, eel sauce
ASEVICHADO tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion, sweet potato, cancha, aji amarillo leche de tigre
TIGER MAKI crab, shrimp tempura, wasabi mayo, beetroot yogurt, eel sauce
EL TOPO salmon, jalapeno, shiso, fresh melted mozzarella, crispy onion, spicy mayo, eel sauce
AMAZONIA collard greens, portobello mushroom, takuwan, cucumber, avocado, wasabi-onion soy ^{VG}

TEMARI SUSHI

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

SUSHI ROLLS

TUNA ^{GF}
SPICY TUNA ^{GF}
SALMON AVOCADO ^{GF}
YELLOW SCALLION ^{GF}
NEGITORO ^{GF}
KING CRAB CALIFORNIA ROLL ^{GF}
SNOW CRAB CALIFORNIA ROLL ^{GF}
SHRIMP TEMPURA
UNAGI AVOCADO
CUCUMBER ^{VG GF}

SUPPLEMENTAL

only available for the entire party
price is per piece

STEAMED BUNS

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

ANTICUCHOS

FILET MIGNON aji panca ^{GF}
ASPARAGUS sweet soy, sesame ^{VG}

CHAUFA

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

JAPANESE A5 KOBE SLIDER 🍖 white cheddar, truffle aioli, crispy onion
EGGPLANT TEMPURA peruvian pepper ^V

COLD

TOSTADA
YELLOWTAIL avocado, miso
MUSHROOM truffle tofu crema, heirloom tomato chimichurri ^{VG}
JAPANESE A5 KOBE 🍖 truffle soy, cilantro, red onion salsa

TIRADITO

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

TUNA SEVICHE cancha, wasabi peas, pomegranate leche de tigre

TUNA TATAKI miso aioli, crispy garlic

IKURA (SALMON ROE) served on blini with wasabi creme fraiche

ROYAL OSETRA CAVIAR served on blini with wasabi creme fraiche

CHEF STATIONS

only available for the entire party
price is per person

ICE BAR

ice sculpture available for an additional charge

OYSTER apple ginger mignonette ^{GF}

SHRIMP COCKTAIL lemon, cocktail sauce ^{GF}

LOBSTER lemon, truffle ponzu ^{GF}

MEAT CARVING STATION

PRIME RIB prime rib, served with rice, black beans, collard greens
and SUSHISAMBA dipping sauces

CHORIZO add-on

TAQUITO STATION

includes all four options below

YELLOWTAIL garlic-ginger soy

TUNA yuzu-truffle

SALMON tamarind ponzu

VEGGIE lemon infused olive oil



FLOOR PLAN

NORTH TERRACE

CAPACITY - 55 SEATED
70 RECEPTION

MAIN DINING ROOM

CAPACITY - 75 SEATED
100 RECEPTION

BAR & LOUNGE

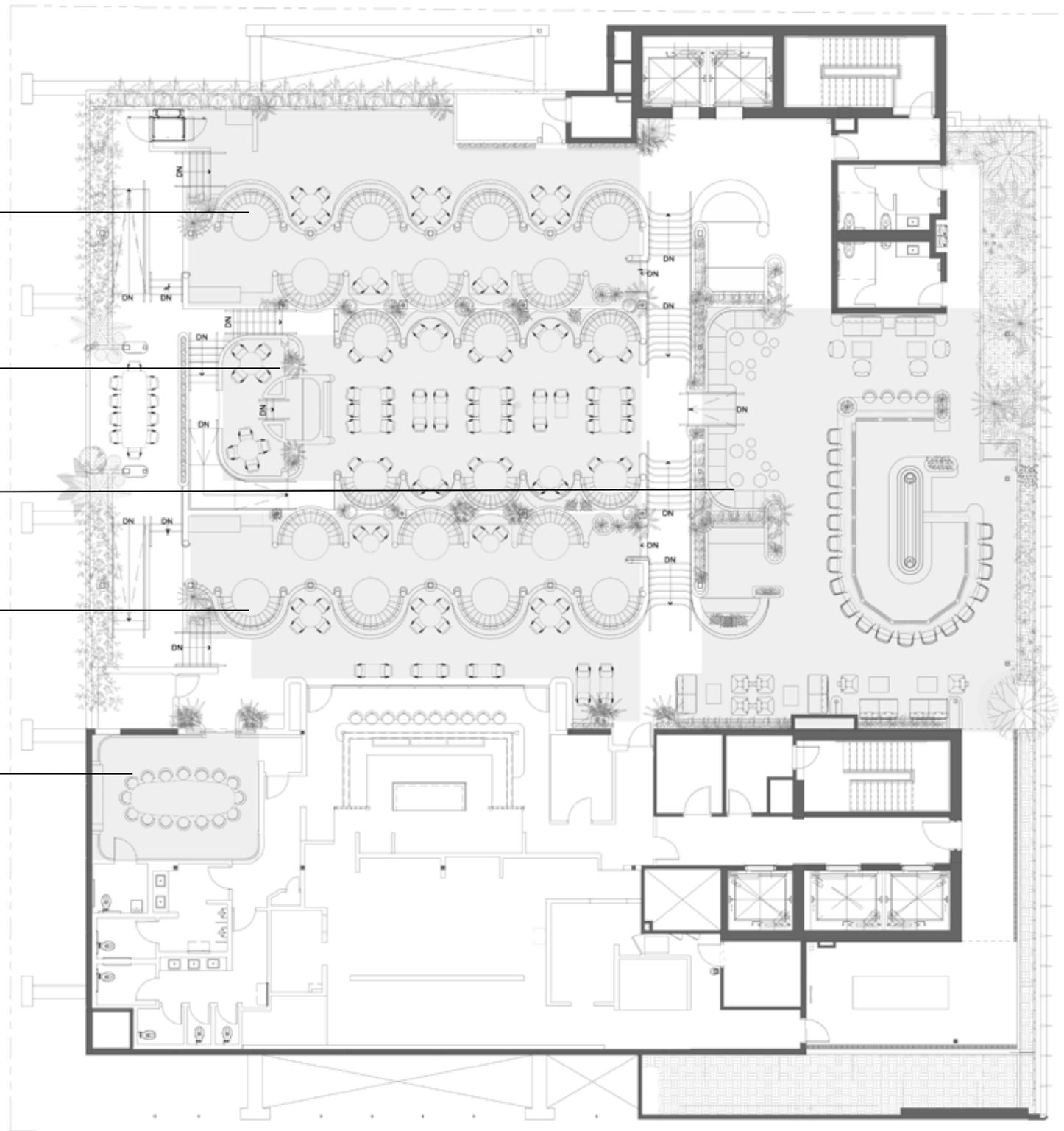
CAPACITY - 70 RECEPTION

SOUTH TERRACE

CAPACITY - 55 SEATED
70 RECEPTION

PRIVATE DINING ROOM

CAPACITY - 16 SEATED





THANK YOU

CONTACT INFORMATION:

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