



SUSHISAMBA[®]

BAHRAIN EVENTS

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

SUSHISAMBA brings its bold blend of Japanese, Brazilian and Peruvian culture and cuisine to the heart of Bahrain. Overlooking Bahrain Bay and Manama's glittering skyline, the restaurant offers sweeping 360-degree views alongside striking design, a vibrant bar, an open-air terrace and a stunning poolside setting.

More than just a restaurant, **SUSHISAMBA** Bahrain is an escape - a place to savor vibrant flavors under the stars or unwind in the sunshine with a cocktail in hand. From laid-back afternoons to electric nights, every visit is designed to be unforgettable.



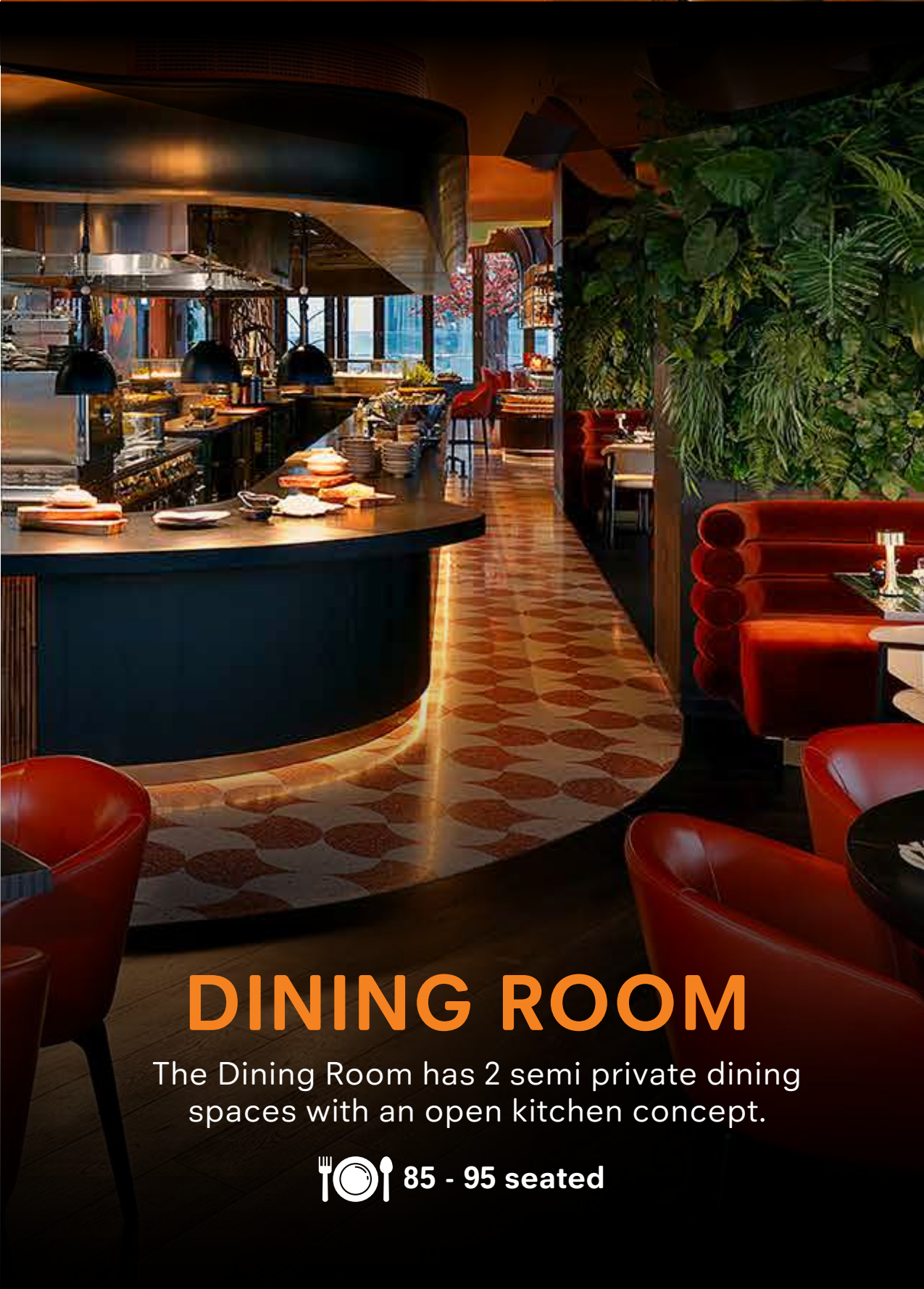


SUSHISAMBA BAHRAIN, A CULINARY OASIS IN THE SKY

Perched 25 floors above the city at Conrad Bahrain Financial Harbour, **SUSHISAMBA**'s rooftop setting takes the experience to another level, literally and atmospherically.

Inside, sweeping koi-inspired artwork flows across the room beneath a striking 3D-printed ceiling that draws the eye upward. The open kitchen is the heartbeat of it all, where chefs fire up the robata grill and craft sushi with confident precision, bringing heat, rhythm and theatre to every service.

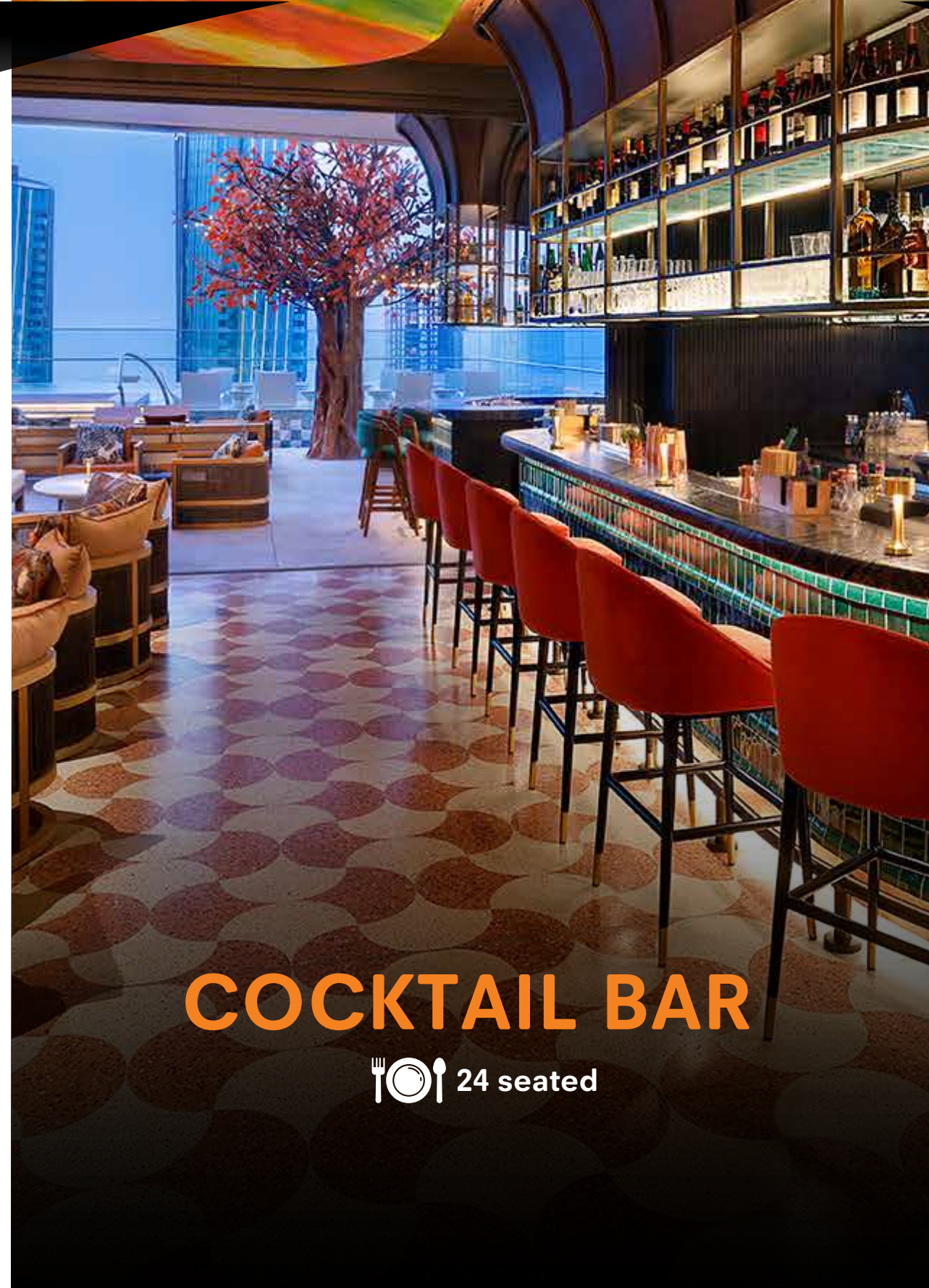
LOCATION & VENUES



DINING ROOM

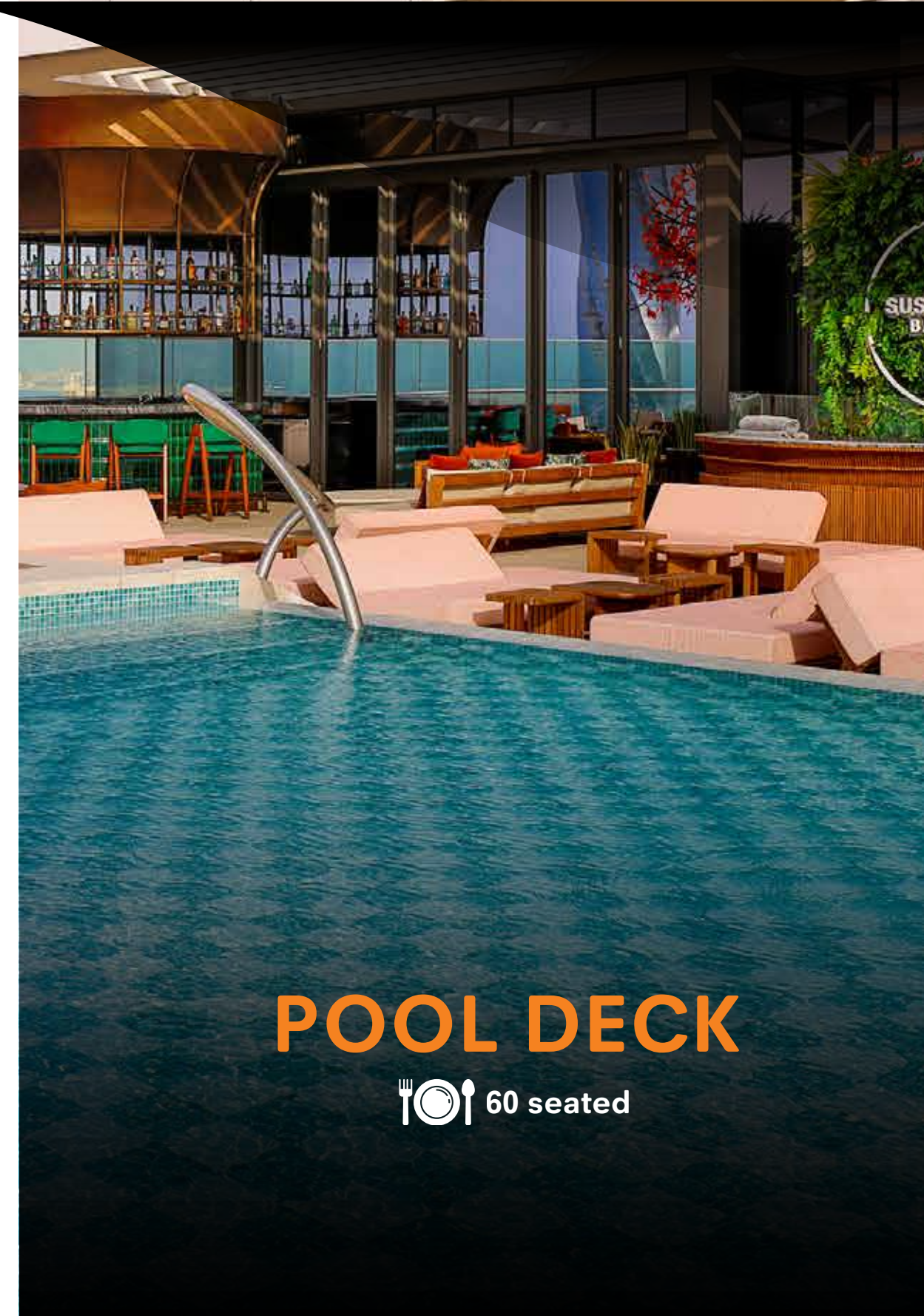
The Dining Room has 2 semi private dining spaces with an open kitchen concept.

 85 - 95 seated



COCKTAIL BAR

 24 seated



POOL DECK

 60 seated

LAYOUT

DOORS CLOSED

- 1 ARRIVAL
- 2 COCKTAIL BAR
- 3 DJ
- 4 LOUNGE
- 5 SUSHI COUNTER
- 6 SHOW KITCHEN

- 7 POOL MAITRE D
- 8 TERRACE LOUNGE
- 9 POOLSIDE BAR
- 10 OUTDOOR DJ
- 11 WASHROOMS
- 12 BOH DISHWASH

FLOOR PLAN

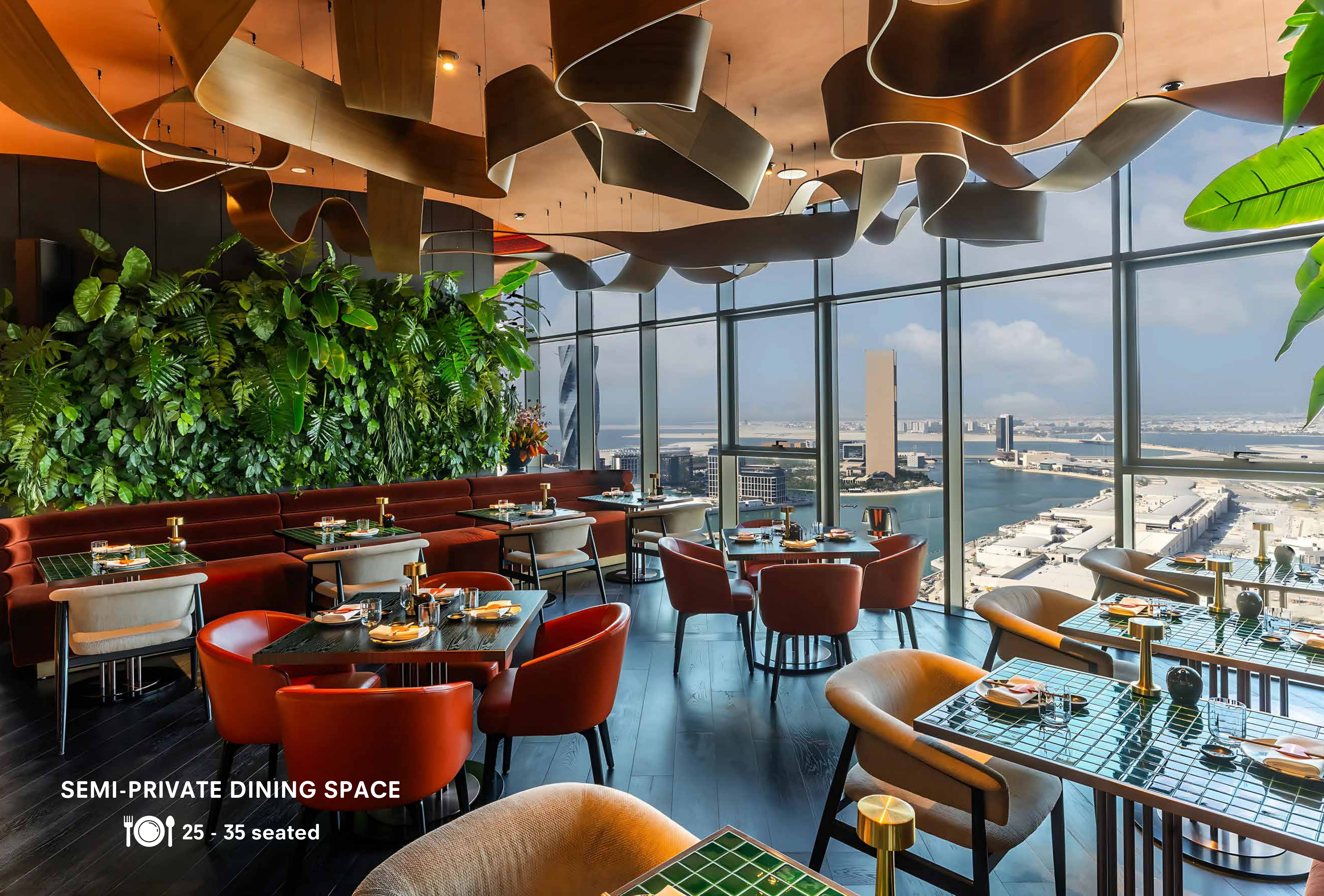


SEMI-PRIVATE DINING SPACE

Prepare for a dining experience that engages every sense.

As bold, vibrant dishes arrive at the table, the skyline of Manama unfolds around you, with icons like Bab Al Bahrain and the Bahrain World Trade Center set against the horizon. The action doesn't stop at your table. Watch our chefs fire it up at the robata grill, turning every plate into a show.





SEMI-PRIVATE DINING SPACE

 25 - 35 seated

COCKTAIL BAR

From golden-hour cocktails to nights that pulse with energy, **SUSHISAMBA's** rooftop bar is where celebrations come alive. Raise a signature cocktail against the backdrop of Bahrain's skyline, let the beats move you across the terrace, and soak in a vibrant atmosphere that sparkles from every corner.

Our team handles every detail, so you can focus on enjoying the night, whether it's a lively gathering or a full-scale celebration, this is where moments become memories.



24 seated



24 Cocktail

POOL DECK

Whether it's a stylish cocktail party, a lively celebration, or an intimate dinner under the stars, the poolside sets the stage for memorable moments. Savor vibrant bites, sip expertly crafted cocktails, and take in sweeping views that make every moment feel elevated and unforgettable.



60 seated



120 - 150 Cocktail

BUSINESS LUNCH

Need a quick but satisfying meal during your formal meetings or conferences? Join us for a Business Lunch at **SUSHISAMBA** Bahrain where you can enjoy a flavorful miso soup followed by a carefully crafted three-course meal designed for a seamless dining experience.



MISO SOUP
coriander and tofu ^{SF}

choose one from each section

EDAMAME
sea salt and lime ^{SVG}

GREEN BEAN TEMPURA
black truffle aioli ^{GDE}

SALT & PEPPER SQUID
dry miso, shichimi, sea salt,
crispy garlic, su-shoyu ^{MGSESS}

CORN SALAD
sweet onions, red chili, avocado ^{GVG}

CRISPY SHRIMP TAQUITO
aji amarillo, avocado ^{GFSSSA}

VEGETABLE TAQUITO
avocado, radish, red onion, peppers,
pickle shimeji mushrooms ^{GSV}

CHICKEN ANTICUCHO
aji amarillo ^{DS}

EGGPLANT ANTICUCHO
sweet soy ^{FGSSS}

BLACK COD ANTICUCHO
miso ^{FSD}

V - vegetarian | VG - vegan | G - contains gluten | S - soy
D - contains dairy | N - contains nuts | F - fish | SH - shellfish
M - molluscs | SS - sesame seeds | A - alcohol | E - egg

SALMON TIRADITO
garlic ponzu, crispy garlic, kinkan honey ^{FSG}

TUNA SEVICHE
pomegranate leche de tigre, cancha, wasabi peas ^{FGS}

CLASSIC SEVICHE
white fish, sweet potato, cancha, coco leche de tigre ^{GF}

VEGGIE MAKI
pickled vegetable, avocado, cucumber, sesame,
sweet gourd, spring onion, tempura flakes (4pc) ^{GSSSV}

ASEVICHADO MAKI
tuna, salmon, yellowtail, white fish, avocado, cucumber, red onion,
sweet potato, cancha corn, aji amarillo leche de tigre (4pc) ^{FGS}

CALIFORNIA MAKI
crabmeat, cucumber, avocado, sesame,
japanese mayo, truffle oil (4pc) ^{SSSHE}

MUSHROOM KAMAMESHI
assorted mushroom, black truffle shavings,
yuzu soy, garlic chips ^{DGSV}

ROBATA SALMON
miso marinade (120g) ^{FS}

ROBATA TENDERLOIN
grilled scallion, spicy yakitori (120g) ^{SSS}

SALMON DONBURI
sushi rice, salmon,
japanese pickled vegetable,
cucumber, avocado, wasabi mayo ^{SSSDEGF}

SHRIMP DONBURI
sushi rice, shrimp tempura,
japanese pickled vegetable,
cucumber, avocado, spicy mayo ^{SHSSESDG}

Corporate Chef John Um

Executive Chef Sergio Galaz

Please direct any enquiries related to food allergies or intolerance to your server prior
to ordering. All prices are in Bahraini Dinars including of 10% service charge,
5% government levy, and 10% VAT.



GROUP EVENT EXPERIENCE

Elevate your special occasion or host a memorable private group event with our tailored event packages. Experience our chef-curated **Group and Taste of Samba menus**, featuring a thoughtfully crafted multi-course selection of our most cherished dishes.

Make your exclusive gatherings unforgettable and filled with joy.

TASTE OF SAMBA

SIGNATURE

45 BHD | minimum two persons

EDAMAME
sea salt and lime ^{VG VS}

PLANTAIN CHIPS
aji amarillo ^{VG}

CRISPY WAGYU BEEF TAQUITO
truffled tofu crema, shichimi, ponzu ^{SG SS}

SAMBA SALAD
baby spinach, grilled kabocha, honey truffle ponzu, shavings of carrot, radish,
apple mango dressing ^{NV GS}

SALT & PEPPER SQUID
dry miso, shichimi, sea salt, crispy garlic, su-shoyu ^{SG E M SS}

RIBEYE ANTICUCHO
aji panca ^{SS G}

BLACK COD
miso, pickled ginger, shichimi ^{F SS}

POUSSIN A LA BRASA
aji amarillo aioli ^{OE}

JAPANESE STEAMED RICE ^{VG}

TIGER MAKI
crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{DS GS SH F}

NIGIRI
chef selection

CHOCOLATE BANANA CAKE
maple butter, plantain chip, vanilla ice cream ^{E DGA}

Corporate Chef John Um Executive Chef Sergio Galaz

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PREMIUM

60 BHD | minimum two persons

EDAMAME
sea salt and lime ^{VG VS}

PLANTAIN CHIPS
aji amarillo ^{VG}

CRISPY LOBSTER TAQUITO
avocado, aji amarillo mayo ^{SH OE}

GREEN SALAD
gem lettuce, asparagus, avocado, pistachio, tarragon, chives, basil miso dressing ^{VG NS}

SHRIMP TEMPURA
spicy mayo, black truffle vinaigrette ^{SG SH F SS}

BLACK COD ANTICUCHO
miso ^{DS F}

RIBEYE - 300 GR
cachaça-peppercorn sauce ^{DGA}

WHOLE FISH
citrus salt, lime ^F

AJI RICE ^{VG}

SAMBA MANAMA
toro, avocado, crispy rice, rocoto mayo, date reduction sauce ^{SG DS SS F}

NIGIRI
chef selection

WELCOME TO THE RAINFOREST
valrhona chocolate, creamy vanilla bean custard, strawberry mousse,
vanilla bean ice cream, almond-chocolate soil ^{DGS E}

Corporate Chef John Um Executive Chef Sergio Galaz

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VEGETARIAN

32 BHD | minimum two persons

EDAMAME
sea salt and lime ^{VG VS}

PLANTAIN CHIPS
aji amarillo ^{VG}

CORN SALAD
sweet onions, red chilli, avocado ^{G VG}

MUSHROOM SEVICHE
portobello, shimeji mushroom, avocado, aji leche de tigre ^{DGS}

PADRON
grilled spicy pepper, sea salt, lime ^{VG S}

EGGPLANT
sesame, sweet soy ^{VG GS SS}

MUSHROOM KAMAMESHI
assorted mushroom, black truffle shavings, garlic chips, yuzu soy ^{GS V}

BROCCOLINI
pickled ginger ^{VG SS}

RIO VERDE ROLL
hearts of palm, cucumber, mango, crispy casava, cilantro sauce ^{VG G}

VEGGIE MAKI
pickled vegetable, avocado, cucumber, sesame, sweet gourd, spring onion,
tempura flakes ^{VG SS}

ASSORTED MOCHI
soft japanese rice cake filled with ice cream, white chocolate ganache ^{DGS}

Corporate Chef John Um Executive Chef Sergio Galaz

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GROUP MENUS

OSAKA

SUSHISAMBA® BAHRAIN

APERITIVOS

EDAMAME
sea salt and lime ^{VG VS}

PLANTAIN CHIPS
aji amarillo ^F

SMALL PLATES

WAGYU GYOZA
kabocha purée, sweet soy ^{S SS G D}

SALMON SEVICHE
tamarind, sesame, seaweed,
macadamia, sweet potato ^{F S G SS}

LARGE PLATES

WAGYU TENDERLOIN
grilled scallion ^{S SS}

WHOLE FISH
citrus salt, lime ^F

AJI RICE ^{VG}

SUSHI

KAMIKANI
soft shell crab tempura,
cucumber, avocado, crispy quinoa,
mango rocoto sauce ^{SH E G F}

NIGIRI
chef selection

DESSERT

BURNT CHEESECAKE
caramelized cancha, cancha tuille, vanilla crème fraîche ^{D E G}

Corporate Chef John Um Executive Chef Sergio Galaz

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NAGOYA

SUSHISAMBA® BAHRAIN

SMALL PLATES

GREEN BEAN TEMPURA
black truffle aioli ^{G D E}

WAGYU GYOZA
kabocha purée, sweet soy ^{S SS G D}

LARGE PLATES

ROBATA SALMON
miso marinade ^F

LAMB CHOP
red miso and lime ^{S G}

JAPANESE STEAMED RICE ^{VG}

DESSERT

CHOCO BANANA
maple butter, plantain chip,
vanilla ice cream ^{E D G A}

SATA ANDAGI
japanese doughnuts, dulce de leche,
chocolate sauce, red fruit coulis,
sweet cream ice cream ^{G D E}

Corporate Chef John Um Executive Chef Sergio Galaz

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GROUP MENUS

KYOTO

SUSHISAMBA[®]
BAHRAIN

APERITIVOS

EDAMAME
sea salt and lime^{VG VS}

MISO SOUP
coriander and tofu^{S F}

SMALL PLATES

CRISPY SHRIMP TAQUITO
aji amarillo, avocado^{G F S SS SH}

CLASSIC SEVICHE
white fish, sweet potato, cancha,
coco leche de tigre^{G F}

LARGE PLATES

POUSSIN A LA BRASA
aji amarillo aioli^{S G E}

MUSHROOM KAMAMESHI
assorted mushroom, black truffle
shavings, garlic chips, yuzu soy^{D G S V}

SUSHI

TIGER MAKI
crabmeat, prawn tempura,
wasabi mayo, beetroot yogurt,
eel sauce^{D S G SH E}

CALIFORNIA
crab, cucumber, avocado,
japanese mayo^{SH E SS}

DESSERT

SATA ANDAGI
japanese doughnuts, dulce de leche,
chocolate sauce, red fruit coulis,
sweet cream ice cream^{G D E}

Corporate Chef John Um Executive Chef Sergio Galaz
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KYOTO VEGETARIAN

SUSHISAMBA[®]
BAHRAIN

APERITIVOS

EDAMAME
sea salt and lime^{VG VS}

PLANTAIN CHIPS
aji amarillo^F

SMALL PLATES

GREEN SALAD
gem lettuce, asparagus,
avocado, pistachio, tarragon,
basil miso sauce^{VG N S}

PARDON
grilled spicy pepper,
sea salt, lime^{VG S}

LARGE PLATES

EGGPLANT
sesame, sweet soy^{VG G S SS}

MUSHROOM TOBANYAKI
assorted mushrooms, garlic chips,
coconut, yuzu soy^{V S G}

SUSHI

RIO VERDE
hearts of palm, cucumber, mango,
crispy casava, cilantro sauce^{VG}

NIGIRI
chef selection

DESSERT

ASSORTED MOCHI
soft japanese rice cake filled with ice cream,
white chocolate ganache^{V G S}

Corporate Chef John Um Executive Chef Sergio Galaz
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GROUP MENUS

HOKKAIDO

SUSHISAMBA®
BAHRAIN

SMALL PLATES

EDAMAME
sea salt and lime ^{S VG}

SALT & PEPPER SQUID
dry miso, shichimi, sea salt,
crispy garlic su-shoyu ^{M G S E SS}

LARGE PLATES

ROBATA TENDERLOIN
grilled scallion, spicy yakitori ^{S SS}

AJI RICE ^{VG}

SUSHI

ASEVICHADO MAKI
tuna, salmon, yellowtail, white fish,
avocado, cucumber, red onion,
sweet potato, cancha corn,
aji amarillo leche de tigre ^{F G S}

CALIFORNIA
crabmeat, cucumber, avocado,
sesame, japanese mayo,
truffle oil ^{SS SH E}

DESSERT

ASSORTED MOCHI
soft japanese rice cake filled with
ice cream, white chocolate ganache ^{D G E S}

SATA ANDAGI
japanese doughnuts, dulce de leche,
chocolate sauce, red fruit coulis,
sweet cream ice cream ^{G D E}

OKINAWA

SUSHISAMBA®
BAHRAIN

SMALL PLATES

CRISPY SHRIMP TAQUITO
aji amarillo, avocado ^{G F S SS A}

CORN SALAD
sweet onions, red chili, avocado ^{G VG}

LARGE PLATES

CHICKEN ANTICUCHO
aji amarillo ^{D S}

MUSHROOM KAMAMESHI
assorted mushroom, black truffle
shavings, yuzu soy, garlic chips ^{D G S V}

SUSHI

TIGER
crabmeat, prawn tempura,
wasabi mayo, beetroot yogurt,
eel sauce ^{D S G SH E}

CALIFORNIA
crabmeat, cucumber, avocado,
sesame, japanese mayo,
truffle oil ^{SS SH E}

DESSERT

CHOCO BANANA
maple butter, plantain chip, vanilla ice cream ^{E D G A}

SATA ANDAGI
japanese doughnuts, dulce de leche,
chocolate sauce, red fruit coulis,
sweet cream ice cream ^{G D E}

Corporate Chef John Um Executive Chef Sergio Galaz

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GROUP MENUS

TOKYO

SUSHISAMBA® BAHRAIN

APERITIVOS

EDAMAME
sea salt and lime ^{VG VS}

PLANTAIN CHIPS
aji amarillo ^F

SMALL PLATES

GREEN BEAN TEMPURA
black truffle aioli ^{G DE}

YELLOWTAIL
avocado and miso ^{F SG SS}

LARGE PLATES

WAGYU STRIPLOIN
okinawan sweet potato mash ^D

SALMON ANTICUCHO
asparagus, pickled ginger,
su-shoyu ^{F GS}

JAPANESE STEAMED RICE ^{VG}

SUSHI

SPICY TUNA
cucumber, spicy mayo ^{F SS}

CALIFORNIA
crab, cucumber, avocado,
japanese mayo ^{SH E SS}

EL TOPO®
salmon, jalapeño, shiso, fresh melted mozzarella,
crispy shallots, spicy mayo, eel sauce ^{D SG F E SS}

DESSERT

SATA ANDAGI
japanese doughnuts, dulce de leche, chocolate sauce,
red fruit coulis, sweet cream ice cream ^{G DE}

GINGER ICE CREAM SANDO
vanilla short bread ^{D GVE}

Corporate Chef John Um Executive Chef Sergio Galaz

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KANSAI

SUSHISAMBA® BAHRAIN

APERITIVOS

EDAMAME
sea salt and lime ^{VG VS}

MISO SOUP
coriander and tofu ^{S F}

SMALL PLATES

CRISPY SHRIMP TAQUITO
aji amarillo, avocado ^{G F S SS SH}

CLASSIC SEVICHE
white fish, sweet potato, cancha,
coco leche de tigre ^{G F}

LARGE PLATES

POUSSIN A LA BRASA
aji amarillo aioli ^{S GE}

MUSHROOM KAMAMESHI
assorted mushroom, black truffle
shavings, garlic chips, yuzu soy ^{D GS V}

SUSHI

TIGER MAKI
crabmeat, prawn tempura,
wasabi mayo, beetroot yogurt,
eel sauce ^{D SG SH E}

CALIFORNIA
crab, cucumber, avocado,
japanese mayo ^{SH E SS}

DESSERT

SATA ANDAGI
japanese doughnuts, dulce de leche,
chocolate sauce, red fruit coulis,
sweet cream ice cream ^{G DE}

Corporate Chef John Um Executive Chef Sergio Galaz

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CANAPÉS

Elevate your private events with our irresistible canapés!
Choose from three vibrant menus bursting with bold flavors and stunning presentations
that will leave a lasting impression on your guests.



VEGGIE CANAPÉS

COLD

BABY GEM SALAD

basil miso, pistachio ^{NVG}

SAMBA CRISPS

aji amarillo ^{GF}

VEGETABLE TOSTADA

avocado, radish, red onion, peppers,
pickled shimeji mushrooms ^{GVS}

HOT

PADRÓN

grilled spicy pepper, sea salt, lime ^{SVG}

EGGPLANT ANTICUCHO

sweet soy, sesame ^{VGSSS}

MUSHROOM KAMEMESHI

assorted mushrooms, black truffle shavings,
yuzu soy, garlic chips ^{DGSV}

SUSHI

VEGGIE MAKI

pickled vegetable, avocado, cucumber, sesame,
sweet ground, spring onion, tempura flakes ^{VGSSS}

NIGIRI ASSORTMENT

chef selection ^{GSSSVG}

DESSERT

ASSORTED MOCHI

soft japanese rice cakes filled with ice cream,
white chocolate ganache ^{DGES}

SIGNATURE CANAPÉS

COLD

BABY GEM SALAD

basil miso, pistachio ^{NVG}

YELLOWTAIL TOSTADA

avocado and miso ^{FGSSS}

SALMON SEVICHE

tamarind, sesame, seaweed, macadamia, sweet potato ^{FSSSG}

HOT

WAGYU GYOZA

kabocha purée and sweet soy ^{SSSGD}

CHICKEN ANTICUCHO

aji amarillo ^{DS}

RIB EYE ANTICUCHO

aji panca ^{DG}

SUSHI

TIGER MAKI

crabmeat, prawn tempura, wasabi mayo, beetroot yogurt, eel sauce ^{DSGSHE}

NEO TOKYO

tuna, tempura flakes, aji panca, spicy mayo ^{SGFESS}

PINAGI

freshwater eel, grilled pineapple, cucumber, avocado,
shaved tamago, pineapple sweet soy ^{GSED}

DESSERT

SATA ANDAGI

japanese doughnuts, chocolate filling, red fruit coulis,
sweet cream ice cream ^{DG}

PREMIUM CANAPÉS

COLD

BABY GEM SALAD

basil miso, pistachio ^{NVG}

YELLOWTAIL TOSTADA

avocado and miso ^{FGSSS}

TUNA SEVICHE

pomegranate leche de tigre, cancha, wasabi peas ^{SGF}

HOT

WAGYU GYOZA

kabocha purée and sweet soy ^{SSSGD}

BLACK COD ANTICUCHO

miso ^{DSF}

CHICKEN ANTICUCHO

aji amarillo ^{DS}

RIB EYE ANTICUCHO

aji panca ^{DG}

SUSHI

TIGER MAKI

crabmeat, prawn tempura, wasabi mayo,
beetroot yogurt, eel sauce ^{DSGSHE}

NEO TOKYO

tuna, tempura flakes, aji panca, spicy mayo ^{SGFESS}

CALIFORNIA

crabmeat, cucumber, avocado, sesame,
japanese mayo, truffle oil ^{SSSHE}

YUTAKA

yellowtail aburi, robata asparagus,
shaved truffle, avocado, truffle ponzu ^{FSG}

DESSERT

SATA ANDAGI

japanese doughnuts, chocolate filling,
red fruit coulis, sweet cream ice cream ^{DG}

SUSHISAMBA is a vibrant culinary symphony where the bold flavors of Japan, Brazil, and Peru come alive. Led by Executive Chef Sergio Galaz, the kitchen crafts a menu that fuses Japanese precision, Brazilian energy, and the exotic spirit of Peru. The result is a dynamic dining experience filled with surprising flavor combinations and unforgettable textures.



