



310 503 2139

Sushi Catering



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Our sushi chef will come to your location and create delicious sushi from the freshest ingredients. We provide the chef(s), assistants, servers & food, based on your party's size and requirements. In addition, we can supply any additional service personnel or rental items that are needed for your party. Our sushi catering is a very customizable experience, so let us create exactly what you need!

POPULAR SUSHI SERVICE OPTIONS

These services includes an on-site sushi chef handcrafting sushi for your guests, based a seasonal selection of freshest seafood and vegetables. We include our sushi station, chopsticks, appetizer plates, cocktail napkins, soy sauce, tamari, wasabi, and ginger; along with a chef's pairing of special sauces and garnishes, based on the menu chosen

Standard Sushi Bar

Our offering includes tuna, salmon, shrimp, unagi, kani, spicy tuna, yellowtail, cucumber, carrot, and avocado. These ingredients allow the chef to create a variety of different sushi.

Prix Fixe Sushi Station

We create a custom menu of individually plated sushi

Hand Roll "Temaki" Station

A custom menu of creative hand rolls, made to order by our on-site chef

Deluxe Sushi Bar

Includes the Standard Sushi Bar offering plus your choice of the following: Hamachi, dashi Ikura, scallop, salmon skin, ahi poke or lomi lomi salmon, and seasonal varieties. We also include additional, chef created sauces like, yuzu, ponzu, house spicy sauce, creamy ponzu, and truffle accents.

Kosher Style Sushi

Our kosher style sushi includes a wide variety of nigiri, rolls, and gunkan preparations. Our offering has been developed with rabbinic consultation to include all kosher ingredients, and biblically permitted fish, respecting Jewish dietary laws. Our fish offering includes: Tuna, salmon, hamachi, Ikura, sea bass, Japanese mackerel, kosher surimi, and seasonal varieties.

SPECIAL TASTINGS

Uni Tasting

Premium Northern California Uni prepared Gunkan style

Toro Tasting

Rich fatty tuna prepared nigiri style, seared upon request

Sashimi Tasting

Delicious plates of premium quality seafood

ADDITIONAL HOT AND COLD MAIN DISHES AND SIDE ITEMS

Chicken Fried Rice

Asian fried rice with chicken and veggies

Miso Glazed Salmon

Baked fresh salmon with a miso glaze with roasted Japanese eggplant

Chinese Chicken Salad

Asian veggies and grilled chicken
— Ginger/rice wine dressing —

Seared Ahi Bites

Premium sashimi grade Ahi on a crispy won ton
— Topped with ginger ponzu salsa —

Crab and Caviar in Cucumber Cups

Mini cucumber cups filled with crab, caviar, and Asian spices

Spicy Tuna on Crispy Rice

Bites of sashimi grade spicy tuna on a crispy sushi rice coin

Asian Shrimp Fritters

Flavors of Asia in a fried bite
— With spicy mayo and sweet soy. Vegetarian version available —

Pork Belly with Pickled Asian Pear

Skewers of slow-braised tender pork belly with crisp pickled Asian pear

Kushiyaki

Skewers of grilled meat and veggies, glazed with special grill sauces

Teriyaki Beef

Grilled and sliced beef, specially marinated and then glazed with our house-made teriyaki sauce

Japanese Tea Crusted Salmon/Shitake Dashi

European Salmon, oven roasted with unique Asian flavors
— Furikake brown rice and braised Asian greens —

Potstickers (Gyoza)

Steamed dumplings filled with chicken and veggies
— Served with a soy dipping sauce —

Seared Scallops

Served in an endive "spoon" with a hot chili oil drizzle

Pacific Rim Salad

Napa cabbage, Asian greens, and sweet red peppers with a sesame/ginger vinaigrette
— Vegetarian —

Soba Noodles

Cold soba noodles with shaved Asian veggies in a bonito dashi

Miso Glazed Eggplant

Bites of roasted Japanese eggplant with a miso glaze

Green Edamame

Served in bamboo boats

Black Edamame

A special imported variety with a richer flavor, popular in Japan