



Proposal Prepared for
YOUR EVENT

8.1.2019

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Zad Youshei

ZAD & CO. L.L.C. dba Yooshi Sushi Catering

20154 Saticoy Street A6

Canoga Park, CA 91306

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How it works:

Chefs arrive to the event a few hours before the actual start time of the event, set up a sushi bar, and prepare assorted rolls, including sushi/sashimi and hand rolls. While guests enjoy an authentic sushi experience, they can interact with the chefs and request Custom rolls. We provide the Everything needed for our presentation.

Governing Values:

Yooshi Catering is not just about sushi; it creates a unique, VIP experience for every client that “wows” every guest, every time with an exotic presentation.

We do not follow trends. We create them. We dare to be different.

Specifications

We abide strictly by kosher guidelines; therefore, we do not offer any shellfish. We make up for it by offering a larger array of Sashimi options. However, being certified kosher allows a wider range of your guests to enjoy our services.

The Future:

Our goal is to earn your business for life. We want to become your number one catering option. The way we achieve our goal is by making sure that all of your needs and requests are taken care of. We believe that the best form of advertisement is a happy customer. We want to make sure you look good and your guests will talk about your therefore, Everything we do is created with “Yooshi Excellence.”

Menu:

The chefs that we choose are very creative and have a lot fun with it by creating various combinations. Every chef is different and offers a fresh and unique style of sushi making; Therefore, we hate giving our rolls generic names. The best name you can give a roll is “Chef’s Creation Roll”

Live Action Packages:

● Experience #1

\$20/person

California roll
Spicy tuna
Avocado roll
Cucumber roll
Tuna roll

Salmon roll
Alaskan roll
Hawaiian roll
Caterpillar roll
Rainbow roll

Snow roll
Red dragon roll
Hand rolls
"Chef's Creation roll

Sashimi & Nigiri

Tuna
salmon
White Tuna (escolar)

Chefs (0-100 guests:
2 Chefs, add 1
Additional Chef per
100 guests)

**Unlimited for up
to 2 hours**
\$2000.00 Minimum

● The VIP Experience

\$25/person

California roll
Spicy tuna
Avocado roll
Cucumber roll
Tuna roll

Salmon roll
Alaskan roll
Hawaiian roll
Caterpillar roll
Rainbow roll

Snow roll
Red dragon roll
Hand rolls
"Chef's Creation rolls

Sashimi & Nigiri

Tuna
salmon
Albacore
Hamachi
White Tuna (escolar)

Fresh Tempura
Crispy rice & spicy tuna
Salmon tempura
Spicy tuna tempura
California tempura
Avocado tempura

Chefs (0-100 guests:
2 Chefs, add 1
Additional Chef per
100 guests)
**Unlimited for
up to 2 hours**
\$2500.00 Minimum

● **Seared Albacore and white Tuna station** **\$1500.00**

This is a “made to order station”, with 2 chefs filleting fresh sashimi slices of albacore and white tuna, and searing it in front of guests. This live action station along with the delicious aromas of the freshly seared dish will have your guests talking about your event for weeks! This tasty dish is complemented by crispy onions along with other garnishes, and topped with sashimi sauce.

● **Upgrades:** (Price Per 100 Guests)

Black Rice **\$100**

Seaweed Salad **\$150**

Edamame or Shishito peppers (requires tempura on site) **\$150**

Stuffed jalapeños and/or Mushrooms (requires tempura on site) **\$200**

Masago Uzura **\$350**

Sashimi Tacos **\$300**

Poke Small Bites **\$400**

Tuna Tartar **\$450**

Ceviche **\$350**

Personalized custom rolls **\$500**

Individually Plated sushi & sashimi **\$500**

Spicy salmon with Cilantro rolled in black rice, topped with avocado (requires black rice) **\$200**

Dinnerware (plates, forks, napkins) **\$250**

Additional chef **\$350**

Additional Hour **\$350**

Pre-Rolled

\$600.00 Minimum

Platters: (about 64pcs; serves 8-10 people)

One Type: Spicy Tuna or California

Vegetarian: Avocado Rolls, Cucumber Rolls, Mixed Vegetable rolls

Assorted: Tuna, Salmon, Yellowtail, Spicy Tuna, California

Premium: Alaskan, Caterpillar, Rainbow, Mango, Snow, Red Dragon, Hawaiian

Sashimi/Nigiri: Salmon, Tuna, Yellowtail, Albacore

Fried: Crispy Rice Spicy Tuna, Stuffed Jalapenos & Mushrooms, spicy Tuna Tempura, California Tempura, Avocado Tempura, Crunch roll



\$100

\$75

\$120

\$160

\$180

\$190



The Partnership:

I want to establish a long lasting relationship between us, and in order for this relationship to be successful, communication will be the key. My philosophy is to never turn a client down. If there is a way to make it work, I am willing to make exceptions on a case by case basis.



Zad Yushei
ZAD YOUSHEI, CEO

















