



Proposal Prepared for YOUR EVENT

4.13.2021

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Zad Youshei

ZAD & CO. L.L.C. dba Yooshi Sushi Catering
20154 Saticoy Street A6
Canoga Park, CA 91306
P. 818.481.1297



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 event; 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 **\$25/person**

California roll	Salmon roll	Snow roll
Spicy tuna	Alaskan roll	Red dragon roll
Avocado roll	Hawaiian roll	Hand rolls
Cucumber roll	Caterpillar roll	"Chef's Creation roll
Tuna roll	Rainbow 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**

\$2500.00 Minimum

● The VIP Experience **\$30/person**

California roll	Salmon roll	Snow roll
Spicy tuna	Alaskan roll	Red dragon roll
Avocado roll	Hawaiian roll	Hand rolls
Cucumber roll	Caterpillar roll	"Chef's Creation rolls
Tuna roll	Rainbow roll	

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**

\$3000.00 Minimum



- **Seared Albacore and white Tuna station** **\$2000.00**

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	Sashimi Tacos \$300	Spicy salmon with Cilantro rolled in black rice, topped with avocado (requires black rice) \$200
Seaweed Salad \$150	Poke Small Bites \$400	Dinnerware (plates, forks, napkins) \$250
Edamame or Shishito peppers (requires tempura on site) \$150	Tuna Tartar \$450	Additional chef \$350
Stuffed jalapeños and/or Mushrooms (requires tempura on site) \$200	Ceviche \$350	Additional Hour \$350
Masago Uzura \$350	Personalized custom rolls \$500	
	Individually Plated sushi & sashimi \$500	

Pre-Rolled

\$600.00 Minimum

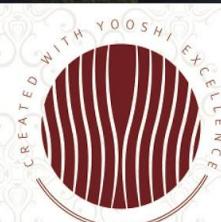
- Platters:** (about 64pcs; serves 8-10 people)

One Type: Spicy Tuna or California	\$120
Vegetarian: Avocado Rolls, Cucumber Rolls, Mixed Vegetable rolls	\$100
Assorted: Tuna, Salmon, Yellowtail, Spicy Tuna, California	\$140
Premium: Alaskan, Caterpillar, Rainbow, Mango, Snow, Red Dragon, Hawaiian	\$190
Sashimi/Nigiri: Salmon, Tuna, Yellowtail, Albacore	\$220
Fried: Crispy Rice Spicy Tuna, Stuffed Jalapenos & Mushrooms, spicy Tuna Tempura, California Tempura, Avocado Tempura, Crunch roll	\$230



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 and do whatever I can do earn your business.




ZAD YOUSHEI, CEO

YOOSHI SUSHI CATERING & EVENT PRODUCTION | WWW.YOOSHISOOSHI.COM | 818.481.1297 





