



Proposal Prepared for **YOUR EVENT**

11.5.2025

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Zad Youshei

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

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Yooshi Sushi Catering: Elevating the Experience

How It Works:

At Yooshi Catering, we ensure every detail is taken care of for a seamless, authentic sushi experience. Our chefs arrive a few hours before the event to set up a stunning sushi bar and begin preparing an assortment of sushi, sashimi, and hand rolls. While guests indulge in our exquisite sushi offerings, they can interact with the chefs and even request custom rolls tailored to their preferences. We provide everything needed to create a captivating presentation and a memorable dining experience.

Governing Values:

Yooshi Catering is not just about serving sushi—it's about crafting a one-of-a-kind, VIP experience for every client that "wows" every guest, every time. With exotic presentations and bold creativity, we don't follow trends—we create them. We dare to be different, always pushing boundaries to deliver something extraordinary.

Menu Philosophy:

Our chefs are true artists, known for their creativity and passion. Each chef brings their own unique style to sushi making, which is why we avoid generic names for our rolls. Instead, we celebrate originality by featuring "Chef's Creation Rolls," where the culinary possibilities are endless and every bite is a fresh experience.

Kosher Excellence:

We strictly follow kosher guidelines, which means we do not offer shellfish. However, we make up for it with an expanded array of sashimi options. Being certified kosher allows us to serve a broader range of guests, ensuring that everyone can enjoy our offerings without compromise.

The Future of Our Partnership:

Our goal is to become your go-to catering choice for life. We aim to earn your business by delivering unparalleled service and exceeding your expectations at every event. We believe the best form of advertising is a happy customer, and our mission is to make you look good. When your guests leave talking about your event, we know we've done our job. Every detail is crafted with "Yooshi Excellence."



Live Action Packages:

● Experience #1

\$30/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**

\$3000.00 Minimum

● The VIP Experience

\$35/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**

\$3500.00 Minimum

● Seared Albacore and white Tuna station

\$2000.00

Experience our "made-to-order station," featuring two skilled chefs fileting fresh sashimi slices of albacore and white tuna, then searing them right before your guests' eyes. This interactive setup, combined with the enticing aromas of freshly seared fish, will leave a lasting impression on your attendees! Each dish is enhanced with crispy onions and a selection of other garnishes, finished off with a drizzle of savory sashimi sauce.

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

Black Rice \$250	Veggie Tempura \$500	Whole Tuna Experience \$3000
Seaweed Salad \$250	Tuna Tartar \$500	Spicy salmon with Cilantro rolled in black rice, topped with avocado (requires black rice) \$250
Edamame or Shishito peppers (requires tempura on site) \$250	Ceviche \$500	Dinnerware (plates, forks, napkins) \$450
Stuffed jalapeños and/or Mushrooms (requires tempura on site) \$450	Personalized custom rolls \$500	Additional chef \$550
Masago Uzura \$500	Individually Plated sushi & sashimi \$500	Additional Hour \$550
Sashimi Tacos \$500	Otoro (Belly of Bluefin Tuna) \$1000	
Poke Small Bites \$500	Super Otoro \$1500	

Pre-Rolled

\$600.00 Minimum

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

Edamame: Fresh Boiled Edamame	\$90
Cucumber Salad: Light and refreshing with sesame and vinegar	\$60
Vegetarian: Avocado Rolls, Cucumber Rolls, Mixed Vegetable rolls	\$120
One Type: Spicy Tuna or California	\$150
Assorted: Tuna, Salmon, Yellowtail, Spicy Tuna, California	\$150
Premium: Alaskan, Caterpillar, Rainbow, Mango, Snow, Red Dragon, Hawaiian	\$200
Sashimi/Nigiri: Salmon, Tuna, Yellowtail, Albacore	\$230
Crispy Rice W/ Spicy Tuna: Crispy rice topped with spicy tuna & avocado	\$250

The Partnership

My goal is to build a strong, lasting relationship with you, and I believe the key to our success will be open, clear communication. I'm committed to never turning a client away—if there's a way to make something work, I'm ready to explore it. I'm willing to make exceptions when needed, on a case-by-case basis, and will do whatever it takes to earn your business.



































