




IRIMAKI

LIVE SUSHI CATERING

Where Artistry Meets Flavor: Taste the Exceptional!



IRIMAKI

Live Sushi Catering Details

Menu Packages:

STANDARD

PREMIUM

EXCLUSIVE

- » *Each menu package includes appetizers, rolls, and desserts.*
- » *All toppings such as avocado, cream cheese, and vegetables are included in all packages.*
- » *Proteins and appetizers listed may or may not be in the catering service, depending on the chef's preference. Please let us know if you have any specific appetizer or protein requirements.*
- » *Catering service for all packages includes menu development, grocery shopping, preparation, transportation, execution, and cleaning.*
- » *The service includes and is exclusively limited to all food items: disposable and compostable plates, utensils, trays, and napkins.*

Our Customers' Experiences

"The best Live Sushi in Miami! I had a party at my house with 10 guests and Irimaki was the best decision I've made. Everything was tasty and fresh! My favorite dish was the IRIMAKI SALAD"

- Angy



"Everything was beyond perfect! The food was delicious and absolutely gorgeous. No detail was spared. Fabulous people. On time and so clean when they left there wasn't a thing I needed to do THANK YOU!!! Until next time!"

- Paulina



"This is the perfect way to have an in-home experience with high-quality food and high-quality service! Highly recommend!"

- Elsa





STANDARD

Appetizers

- Vegetable spring rolls
- Gyoza
- Irimaki Salad
- Karaage

Proteins

- Tuna
- Salmon
- Kanikama
- Shrimp

Dessert

- Mochi ice cream

PRICE \$150 Per person + tax

The minimum charge is the equivalent of 8 guests per catering service.

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



PREMIUM

Appetizers

- Karaage
- Dumplings
- Irimaki Salad Deluxe
- Yellowtail Tiradito
- Torched Salmon Belly Nigiri
- Big bang Shrimp
- Spicy Tuna Crispy rice
- Scallops Gunkan
- Tuna / Salmon tartar

Proteins

- Scottish Salmon
- Big Eye Tuna
- Yellowtail (Hamachi)
- Shrimp
- Kanikama
- Hokkaido Scallops

Dessert

- Mochi ice cream

PRICE \$220 Per person + tax

The minimum charge is the equivalent of 8 guests per catering service.

CONSUMER ADVISORY

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EXCLUSIVE

Appetizers

- Otoro and caviar Nigiri
- Truffle hamachi Tiradito
- Wagyu beef tataki
- Uni Gunkan
- Faroe island salmon belly nigiri
- Truffle torched wagyu beef nigiri

Proteins

- Faroe Island Salmón
- Bluefin Tuna
- Otoro
- Ossetra Caviar
- King Crab
- Wagyu A5
- Uni (Sea Uchin)

The following ingredients are included:

- Fresh truffle
- Edible gold
- Aged soy sauce
- Fresh wasabi

Dessert

Mochi ice cream

PRICE \$450 Per person + tax

The minimum charge is the equivalent of 8 guests per catering service.

CONSUMER ADVISORY

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Customize Your
Live Sushi Catering Service
with Any of the
Premium Ingredients Below



ADD-ONS

- Wagyu beef
 - Otoro
 - Chutoro
 - Oysters
 - Uni
 - Ikura
 - Eel
 - Ossetra caviar
-

They can be added to any package: Standard, Premium, or Exclusive.

**Add-ons price will depend on the size of the event and the current market price.*

IRIMAKI

LIVE SUSHI CATERING

MAKE A RESERVATION

Phone number: (305) 762-9661

Email: info@irimaki.com

Instagram: [@irimakisushi](https://www.instagram.com/irimakisushi)

PAYMENT METHODS

- Zelle
- Credit/Debit Cards (with a 4% processing fee)
- Venmo (with a 4% processing fee)

TO SCHEDULE AN EVENT WE WILL REQUIRE 50% OF THE TOTAL AMOUNT, THE REMAINING PAYMENT WILL BE REQUESTED AFTER THE EVENT IS COMPLETED.

THIS PAYMENT IS NON REFUNDABLE, BUT YOU MAY RESCHEDULE ANYTIME WHENEVER IT IS AVAILABLE.

