



**Sumo**  
*Sushi & Bento.*

# Itamae

*Uniquely Catered Japanese For All Occasions*







# Welcome

We are excited to be your caterer of choice at Sumo Sushi & Bento for your next event; where we bring the good food and your personal catering Sushi Chef!

Sumofy your next event, from office meetings and parties to fun sushi al fresco at your home.

The ingredients and uniqueness of a Sumo Catering is top notch and your guests will want to come back for more!

Please take a look at our fun menu offerings or ask your Sumo Catering Organizer how you can customize the menu for your gathering.

For more information please contact your

Personal Sumo Catering Organizer

**800-SUMO (7866)**

**+971 56 474 5569**

[catering@sumosushibento.com](mailto:catering@sumosushibento.com)





# Set A

"Good for 10 to 12 people"  
Perfect for small gatherings.

Crunchy Crazy

California Roll

Spicy Tuna

Spicy Salmon

Alaska

Rainbow

Kappa Maki

Sweet Potato

**AED 1,500 with Chef**

\*Prices may vary and are subject to change.

# Set B

"Good for 10 to 12 people"

**Perfect for small & medium get-togethers.**

Tuna Nigiri

Salmon Nigiri

Crunchy Crazy

Super California

Sushi Sandwich

Samurai

Musa Salmon Roll

Forbidden Roll

Rock N Roll

**AED 1,800 with Chef**

\*Prices may vary and are subject to change.





# Set C

"Good for 10 to 12 people"

**An ideal choice for large gatherings**

Tuna Nigiri

Salmon Nigiri

Take Sashimi

Super California

Samurai

Sushi Sandwich

Dragon

Crunchy Crazy

Alaska

Neptune

**AED 2,100 with Chef**

\*Prices may vary and are subject to change.



### SAKE NIGIRI

Freshly cut salmon served on sweet sushi rice



### TUNA NIGIRI

Freshly cut tuna served on sweet sushi rice



### SPICY TUNA ROLL

Slices of tuna, cucumber, spicy mayo rolled with sesame seeds outside



### TAKE SASHIMI

Our most popular mix of fresh tuna, whitefish, salmon, squid, steamed octopus and crabstick







### SUSHI SANDWICH

Fresh minced tuna and salmon mixed with crispy tempura, spicy mayo and tobiko, rolled and cut into a sandwich



### SAMURAI

Prawn tempura and crabstick salad, lightly topped with salmon, avocado, cream cheese, mayo and spicy mayo



### DRAGON

Stuffed with unagi and crabstick, wrapped with thin layers of avocado and topped with a blend of our spicy mayo and sweet teriyaki sauce



### ALASKA

Smoked salmon, crabstick, and avocado mixed with mayo, covered with tobiko





### FORBIDDEN ROLL

Avocado, cucumber, and asparagus rolled with black sushi rice, topped with fresh avocado and drizzled with Sumo's creamy nut sauce



### CRUNCHY CRAZY

Prawn tempura and crabstick salad, lightly topped with salmon, avocado, cream cheese, mayo and spicy mayo



### KAPPA MAKI

Cucumber wrapped in sushi rice and surrounded with nori



### ROCK N' ROLL

Prawn tempura and crabstick salad, lightly topped with salmon, avocado, cream cheese, mayo and spicy mayo





### MUSASHIMARU SAKE

Avocado, cucumber, and lightly topped with fresh salmon



### SUPER CALIFORNIA

Crabstick and avocado, mixed with mayo, covered with tobiko



### RAINBOW

California roll topped with tuna, avocado, salmon, white fish, squid and tobiko sashimi



### NEPTUNE

An original sushi roll filled with tobiko, tempura shrimp, and asparagus; topped with melted mozzarella cheese, crabstick and spicy mayo



# Terms and Conditions

## PRICING / MINIMUM ORDER

For delivery services, standard delivery minimum order rates apply.

For a boxed delivery of this menu, standard delivery minimum order rates apply.

Minimum Order AED 1500 is applicable Itamae Live.

This includes disposable soy dishes, chopsticks, napkins, condiments. The services of 1 sushi chef for up to 2 hours.

## OPTIONAL ADD ONS

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|---|
| • <b>Boat/Bridge - AED 50 per unit</b>  |
| • <b>Ceramic Soy Dish and Sharing Plates (6 inches) 12 pcs each - AED 120</b> |

A deposit of 50% is required upon confirmation of the catering. The balance is due to prior to the start of event.

Menu sections are customisable with an amendment in price.

Additional A la Carte Options are available for Catering at an extra charge.

## CONFIRMATION OF BOOKING

All event confirmations must be made in writing one week prior to the event. (email: [catering@sumosushibento.com](mailto:catering@sumosushibento.com)) Any changes in the menu, date of the event, guest numbers or location must be received in writing 3 days before the event and may be subject to price amendments.

## CANCELLATION POLICY

All cancellations must be made in writing 3 days before the event date or the deposit will be forfeited in full. If cancellation occurs more than 3 days before the event we will refund 50% of the deposit paid.

## BEVERAGE SERVICES

A soft beverage selection may be provided upon request. If you desire beverage service during your event, please inform us ahead of time so we can make the necessary arrangements. Additional charges will apply.

For more information please contact  
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