

Party Platters

Party Platter Drop-Off

Choose from seven different delicious combinations of sushi and specialty dishes. Convenient delivery service is available anywhere in Sacramento. Plates, napkins and utensils are included with buffet set-up.

- 15% service charge (minimum five platters)
- Must order 48 hours in advance (subject to availability)

To place party platter pick up orders, please contact the restaurant nearest you.

Fair Oaks
916.961.2112
Roseville
916.797.2112

Midtown Sacramento
916.447.2112
Elk Grove
916.714.2112

Davis
530.756.2111
Taro's By Mikuni
916.564.2114

Mikuni Kaizen
916.780.2119
Mikuni Northstar California™
530.562.2188



MIKUNI

CATERING AND Special Events



916.576.2641 | www.mikunisushi.com

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- Prices do not include sales tax and 18% service charge.
- Pricing is subject to change without notice.
- Two weeks notice required for booking.



Unusually Unique Services

Chef Taro Omakase

Mikuni Master Chef Taro has a natural instinct for creating gastronomical delights that range from traditional Japanese-style sushi to eclectic variations designed to please the American palate. Delivered in an atmosphere of unbridled fun and unsurpassed creativity, Chef Taro will join you for the ultimate in-home dining experience. He will recreate your favorite Mikuni dishes or go completely off menu for the more adventurous.



\$75 per person (TEN (10) PERSON MINIMUM)

Rent-A-Chef

Sit back, relax and let Mikuni do the work! Enjoy sushi made by your own private sushi chef anywhere in Northern California with complete buffet set-up and clean-up. Guests will be entertained by a signature chef experience!



Service (2 HOUR MINIMUM)

- 15 – 30 guests (\$100/hour per chef)
- 30+ guests (additional chef or server required)
- \$50/hour per server



Private Sushiology

If you think it's easy to make Mikuni-style sushi, put your skills to the test! Learn award-winning techniques to create unique Mikuni sushi in this hands-on class taught by a Mikuni master chef. This interactive class includes a complete meal with the sushi that YOU create, appetizers and sake tastings, as well as your own sushi-making kit to take home.

On-site: \$65 per person* | Off-site: \$85 per person*

*TWENTY (20) PERSON MINIMUM REQUIRED FOR BOTH ON-SITE AND OFF-SITE. MUST BE 18 YEARS OF AGE TO PARTICIPATE.)

Please let us know any of your preferences or dietary restrictions so we can custom tailor your party to your needs!

MENU PACKAGE

Select one of the custom menu packages or choose your own items.

\$39 Bucho Package (per person)

- Assorted rolls
- Assorted nigiri
- Chicken Teriyaki
- Crispy Gyoza
- Sunomono Salad
- Edamame

\$59 Shacho Package (per person)

- Includes Bucho Package plus sashimi and specialty dishes

\$1,000 Special Package

- Private chef for 2 hours
- Bucho Package for up to 20 people
- Tax and service charge included (\$1200 value)

\$1,500 Special Package

- Private chef for 2 hours
- Shacho Package for up to 20 people
- Tax and service charge included (\$1700 value)

Travel time and gas surcharge fees apply for out of area bookings

