

PARTY PLATTERS

Party Platter Drop-off

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

- 18% 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

FOLSOM
916.934.5250

ELK GROVE
916.714.2112

DAVIS
530.756.2111

**ROSEVILLE
EUREKA**
916.797.2112

**FOUNTAINS
@ ROSEVILLE**
916.780.2119

CONCORD
925.265.7660

**MIDTOWN
SACRAMENTO**
916.447.2112

ARDEN FAIR
916.564.2114

Mikuni
japanese restaurant & sushi bar

916.576.2641 EXT. 16
www.mikunisushi.com

PLATTER G

VEGGIE

PLATTER E

PLATTER D

PLATTER F

PLATTER A

PLATTER B

PLATTER C

Mikuni
japanese restaurant & sushi bar

**CATERING &
SPECIAL EVENTS**

www.mikunisushi.com
916.576.2641 EXT. 16

UNUSUALLY UNIQUE SERVICES



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!

- \$125/hour per chef
- \$250/hour for Chef Taro
- \$50/hour assistant
- 15-30 (1 chef and 1 assistant)
- 30-50 (2 chefs and 1 assistant)

Number of chefs & assistants depend upon guest count & package

Select Menu Package

\$55 BUCHO PACKAGE

(per person, 15 minimum)

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

\$85 CHEF OMAKASE PACKAGE

(per person)

- Chef's choice with premium fish

\$75 SHACHO PACKAGE

(per person)

- Includes Bucho Package plus nigiri, sashimi and specialty dishes

KAISEKI PACKAGE, \$3,500

- Mikuni-infused traditional multi-course Japanese dining experience for up to 12 people
- Flat rate, includes tax & gratuity



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.

\$115 PER PERSON*

Exclusively at Mikuni Roseville

* 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!

Travel time & gas surcharge of \$75/hour for out of area bookings (minimum 15 people)

Prices do not include sales tax & 18% service charge.

Pricing is subject to change without notice • Two weeks notice required for booking.



PARTY PLATTERS

\$105 Each | No Substitutions

PLATTER A (all nigiri) 🐟

4 pc. each Tuna, Yellowtail, Fresh Salmon, Albacore, White Fish, Shrimp, Eel, Chef's Selection

PLATTER B (all rolls) 🐟

1 each Michi Roll, Fair Oaks Roll, Bob's Roll, #911 Roll, Tempura Lobster Roll, Una Cali Roll, Fresh Roll, California 2 Roll

PLATTER C (rolls & nigiri) 🐟

1 Michi Roll, 1 Fair Oaks Roll, 1 Bob's Roll, 1 Spicy Tuna Roll, 4 pc. Tuna, 4 pc. Yellowtail, 4 pc. Albacore, 4 pc. Shrimp

PLATTER D (rolls & special dishes) 🐟 🍣

1 each Fair Oaks Roll, Bob's Roll, Sea Steak, BBQ Albacore, Michi Roll, Spicy Tuna Roll, Garlic Salmon, Edamame

PLATTER E 🐟

Chef's selection of today's freshest sashimi

PLATTER F (rolls, nigiri & sashimi) 🐟

1 Fair Oaks Roll, 1 Bob's Roll, 1 Tempura Lobster Roll, 4 pc. Tuna, 4 pc. Albacore, Edamame, and a selection of today's freshest sashimi

PLATTER G (for non-raw fans)

Edamame, Crispy Gyoza, Ebi Fry, Chicken Teriyaki, Kaizen Ribs

VEGGIE PLATTER

3 Rabbit Rolls, 2 each Vegi-Ten Rolls, Avokyu Rolls, Kappa Maki, Edamame



TARO'S
FAVORITES



* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Mikuni makes every effort to accommodate the various dietary requirements of our guests. Please bring allergies or dietary restrictions to the attention of your server and our chefs will be happy to accommodate your needs.

Due to limited capacity in our kitchens, deep fryers are shared for all food products including produce, seafood, poultry, and pork.