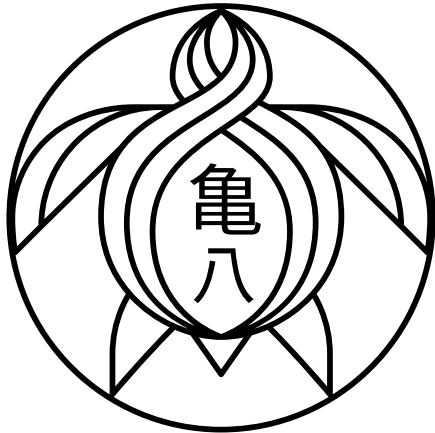


# KAMEHACHI

CHICAGO'S ORIGINAL SUSHI BAR



FULL SERVICE CATERING

CORPORATE | PRIVATE | IN-HOME

LIVE SUSHI CHEF STATION

Call for more information:

866-88-SUSHI or

Email: [catering@kamehachi.com](mailto:catering@kamehachi.com)

Enhance your event with an on-site sushi chef, server/attendant, bartender, tables, chairs, linens and more. Call for more information or to request a custom quote.

866-88-SUSHI

## ORDERING INFORMATION

24-48 hours notice may be required on some items, weekend orders need to be placed by noon on Friday and one week lead time requested for chef of staffing services; exceptions made when possible.

Kamehachi Catering orders are produced out of our Northbrook and Old Town Locations and are available for pick up or delivery from those locations during normal hours of operation:

**Old Town:** 11:30am-9:00pm Sun-Wed,  
11:30am-10pm Thurs-Sat

**Northbrook:** 11:30am-9pm Mon-Thurs,  
11:30am-10pm Fri-Sat & 4pm-9pm Sun

Many of our menu items contain raw product.

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

[www.kamehachi.com](http://www.kamehachi.com)

## APPETIZERS, SALADS, SIDES

(estimated portions based on these items as 'sides')

Edamame.....	35
large bowl serves 20; add spicy sauce on the side 6	
Vegetable Spring Roll .....	50/85
small tray 24pc; large tray 48pc	
Kyuri Su (cucumber salad).....	54
large bowl serves 20	
Hiyashi Wakame (with cucumber) .....	65
Kamehachi Salad.....	32
Large Bowl (serves 12) includes 16oz Kamehachi House Dressing	
Grilled Chicken for Salad .....	30
Gyoza, pork or veggie.....	40/70
half pan 30 pieces, full pan 60 pieces	
Chicken Yakitori .....	75/140
30 or 60 skewers	
Mixed Roasted Vegetables (1/2 cup pp, serves 20/40) .....	55/100
Yaki Soba with Vegetables 1/2 cup pp, (serves 20/40) .....	65/120
Add Chicken, Beef or Shrimp	
to Yaki Soba (serves 20/40) .....	30/50
White Rice (10 cups).....	15
Brown, Black or Sushi Rice (10 cups).....	20

## SAUCES, DRESSINGS, DESSERT & EXTRAS

Kamehachi House Dressing, 8oz/16oz.....	8/16
GF Kamehachi House Dressing, 8oz/16oz.....	10/20
Spicy Mayo, 8oz/16oz.....	8/16
Teriyaki Sauce, 8oz/16oz.....	8/16
GF Teriyaki Sauce, 8oz/16oz.....	8/16
Ginger Chocolate Brownies, tray of 20 .....	30
Fruit Tray, 16" tray .....	60
Wire Chafing Rack, Water Pan & 2 Sterno .....	20

## ENTREES

all entrees include side of white rice

half pan (serves (13) 6oz servings or (20) 4oz servings)  
full pan (serves (26) 6oz servings or (40) 4oz servings)

Chicken Katsu.....	85/150
Ton Katsu .....	85/150
Chicken Teriyaki .....	85/150
Steak Teriyaki .....	220/420
Salmon Teriyaki.....	150/285
*Gluten Free Teriyaki upcharge.....	5/10

## SUSHI CATERING TRAYS

decoratively displayed on disposable round trays

includes ginger, wasabi and soy sauce

	<b>30pc</b>	<b>75pc</b>	<b>150pc</b>
	Serves 5-8	Serves 12-18	Serves 24-36
<b>Classic Maki Tray</b> .....	<b>61</b>	<b>153</b>	<b>291</b>
California (snow crab) and Spicy Tuna Rolls			
<b>Gluten-Free Maki Tray</b> .....	<b>53</b>	<b>129</b>	<b>243</b>
California (snow crab), Spicy Tuna, AAC, Salmon Avo			
<b>Veggie Maki Tray</b> .....	<b>33</b>	<b>85</b>	<b>163</b>
AAC, Shiitake, Sweet Potato, Kappa (cucumber)			
<b>Specialty Maki Variety</b> .....	<b>83</b>	<b>200</b>	<b>385</b>
Dragon, Green Turtle, Summer, Crouching Tuna Hidden Crab, Chicago Crazy			
	Serves 6-8	Serves 15-25	Serves 30-50
<b>Nigiri/Sashimi Only</b> .....	<b>78/15pc</b>	<b>260/50pc</b>	<b>520/100pc</b>
Tuna, Salmon, Yellowtail, Cooked Shrimp, Freshwater Eel			
	Serves 8-12	Serves 20-32	Serves 50-90
<b>Maki/Nigiri Assortment</b> .....	<b>128/60pc</b>	<b>324/150pc</b>	<b>648/300pc</b>
<b>MAKI:</b> California, Spicy Tuna, Shiitake, Summer, Dragon, Green Turtle, Spicy Salmon Dlx, Tempura Shrimp			
<b>NIGIRI:</b> Tuna, Yellowtail, Salmon, Cooked Shrimp, Freshwater Eel			