

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

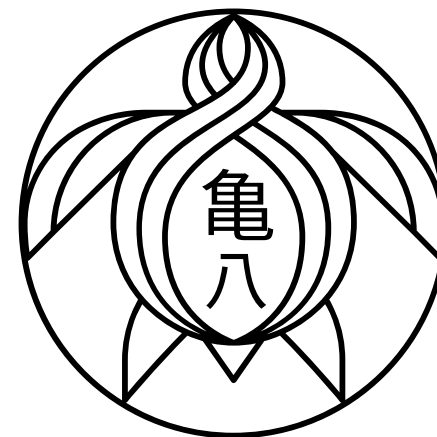
Northbrook: 11:30am-9pm Mon-Thurs,
11:30am-10pm Fri-Sat & 4pm-9pm Sun

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

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

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 ½ 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

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