

Our mission has always been to bring the unique experience of the sushi bar to the entire restaurant. Uchi catering delivers this same warmth, creativity, and culinary mastery to your event – from intimate gatherings to large celebrations.

FEATURES

- Enjoy menu items from any of our concepts: Uchi, Uchiko, Uchibā
- Accommodates party sizes from private dinners to large celebrations
- Services a spectrum of parties, events, and meetings
- Customizable service styles and inclusions



catering and events overview

You can now serve hama chili at your annual gala, nigiri at your nuptials, or sashimi at your soiree. Whether for an intimate gathering or a large celebration, we invite you enjoy menu items from any or all of our renowned concepts: Uchi, Uchiko, Uchibā. Our culinary team is well-versed in accommodating a full spectrum of parties, events, and meetings with customizable pricing and inclusions; bringing our inventive culinary repertoire and attentive service to every guest in attendance.

EVENT SERVICE STYLES

Seated service

Best for weddings and large corporate events, each dish will be beautifully plated and presented to the table.

Cocktail-style service

Ideal for receptions and informal gatherings, guests will enjoy passed bites as they mingle and socialize.

Stations

For a more interactive experience, our station-style service encourages mingling and engagement with the food.

Uchi at Home

Bring our award-winning culinary and beverage teams directly to your home for an intimate, personalized dining experience.

PARTY SIZES

We cater to parties of all sizes, from intimate dinners to large events.

ADD-ON EXPERIENCES

These interactive experiences offer a fun and educational twist, making your event even more memorable. Host a maki rolling demo where guests can learn the art of sushi making from our expert chefs, a sake pairing class led by one of our expert bartenders, or even have a whole bluefin tuna broken down on your dining room table.



seated service



seated service

Indulge in a curated, multi-course dining experience with our seated service, where expertly-crafted dishes are presented directly to the table. This refined style of service is perfect for formal occasions such as weddings, corporate dinners, or any event that calls for exceptional dining.

PRICING

Seated service events have customizable menus and pricing varies dependent upon selections and staffing requirements.

Less than 10 guests: starts at \$250/guest

10-20 guests: starts at \$200/guest

More than 20 guests: starts at \$175/guest

SUGGESTED ADD-ONS

- Maki rolling demonstration
- Nigiri / sashimi station
- Caviar station
- Take aways (sweet or savory)

*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any allergies or dietary restrictions.

SEATED SERVICE SAMPLE MENU

This is only a sample. Each menu is curated to the host's tastes and unique needs.

TASTINGS

little gem salad

sunchoke nori dressing, puffed wild rice, chili oil

hama chili *

japanese yellowtail, ponzu, thai chili, orange supreme

brussels sprouts

fish caramel, lemon, chili

karaage

fried marinated chicken, cucumber, pickles

suzuki yaki

grilled sea bass, brown butter dashi, fennel

ribeye

coffee ancho crust, sweet potato puree, smoked date relish

NIGIRI / SASHIMI

nigiri selection *

chef's choice

MAKIMONO

thai sake maki *

scottish salmon, nuoc mam, lemongrass oil

crunchy tuna maki *

takuan, shallots, tobanjan aioli

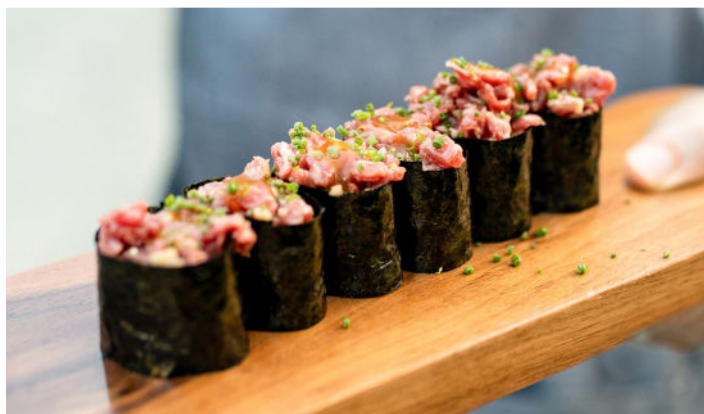
OKASHI

banana cake

chicory, buckwheat, white coffee ice cream



cocktail-style service



cocktail-style service

Add sophistication and style to your event with our cocktail-style service. Guests can enjoy curated passed bites as they mingle and socialize. Ideal for receptions or informal gatherings, this service allows for flexibility while maintaining a high-end culinary experience.

PRICING

Cocktail-style service events are highly customizable to meet a wide array of needs; pricing varies dependent upon menu selections, staffing needs, and style of event.

Less than 10 guests: starts at \$150/guest

10-30 guests: starts at \$100/guest

More than 30 guests: starts at \$50/guest

SUGGESTED ADD-ONS

- Maki rolling demonstration
- Live fire yakitori
- Custom dessert bar
- Takeaways (sweet or savory)

*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any allergies or dietary restrictions.

COCKTAIL-STYLE SAMPLE MENU

This is only a sample. Each menu is curated to the host's tastes and unique needs.

HOT TASTINGS

kinoko yakitori

portobello, broccolini pesto, brown butter

chicken dumplings

chawanmushi, negidare, charred shallot

pork belly

japanese pumpkin, pepper, rosé gastrique

brussels sprouts

fish caramel, lemon, chili

COLD TASTINGS

hama chili *

japanese yellowtail, ponzu, thai chili, orange supreme

sunomono

cucumber, radish, scallion vinaigrette

NIGIRI / SASHIMI

nigiri selection * chef's choice

TEMAKI

sake temaki

scottish salmon, spicy aioli, chili crunch

negi toro

tuna, tamari, green onion

OKASHI

crispy friend tteokbokki

goma shio, shoyu anglaise

chocolate candy bar

salted caramel, peanut, cookies 'n' cream



stations service



stations service

For a more interactive experience, our station-style service offers guests a variety of dishes displayed in an enticing spread. From sushi rolls to sashimi, each station offers a unique tasting experience. Perfect for larger events, this service encourages mingling and engagement with the food.

PRICING

Stations will be priced based on the type, menu selections and size of event.

Fish breakdown: pricing is based the cost of the whole fish and preparation styles; starts at \$50/guest

Food stations: for under 30 guests, starts at \$100/guest; for over 30 guests, starts at \$50/guest

Takeaways: starts at \$10/guest

SUGGESTED ADD-ONS

- Whole fish breakdown
- Live fire yakitori
- Oyster or caviar station
- Takeaways (sweet or savory)

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STATIONS SERVICE SAMPLE MENU

This is only a sample. Each menu is curated to the host's tastes and unique needs.

HOT TASTINGS

karaage

fried marinated chicken, cucumber, pickles

ribeye

coffee ancho crust, sweet potato puree

COLD TASTINGS

hama chili *

yellowtail, orange supreme, thai chili

kinoko usuzukuri

trumpet mushroom, shallot, shiro zu

TEMAKI

sake temaki *

scottish salmon, spicy aioli, chili crunch

negi toro *

tuna, tamari, green onion

NIGIRI SELECTION

hamachi *

yellowtail, pickled apple relish, serrano

sake *

scottish salmon, preserved lemon, skyr

bluefin chutoro *

medium fatty tuna belly, tamari, wasabi

OKASHI

candy bar

chocolate, salted caramel, peanut, cookies 'n' cream

crispy fried tteokbokki

goma shio, shoyu anglaise



uchi at home



uchi at home

Bring our James Beard Award-winning culinary and beverage teams directly to your home for your own personalized experience, from seated omakase dinners to cocktail receptions. We will work with you to craft a custom menu, considering every detail from start to finish.

PRICING

Uchi at Home events are highly customizable and pricing varies dependent upon selections and staffing requirements. Packages start at \$2,000.

SUGGESTED ADD-ONS

- Whole fish breakdown
- Maki rolling demonstration
- Take aways (sweet or savory)

*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any allergies or dietary restrictions.

UCHI AT HOME SAMPLE MENU

This is only a sample. Each menu is curated to the host's tastes and unique needs.

SEATED OMAKASE SERVICE

amuse

oyster *

seasonal chef selection

madai crudo *

peach, myoga, shiso

masu yaki

ocean trout, sweet peppers, basil

negitoro *

fatty tuna, trout roe, thai chili

intermezzo

nigiri selection *

chef's choice

tako

grilled octopus, apple, mint

bluefin akami sashimi *

tuna loin, wasabi

nigiri selection *

chef's choice

wagyu strip

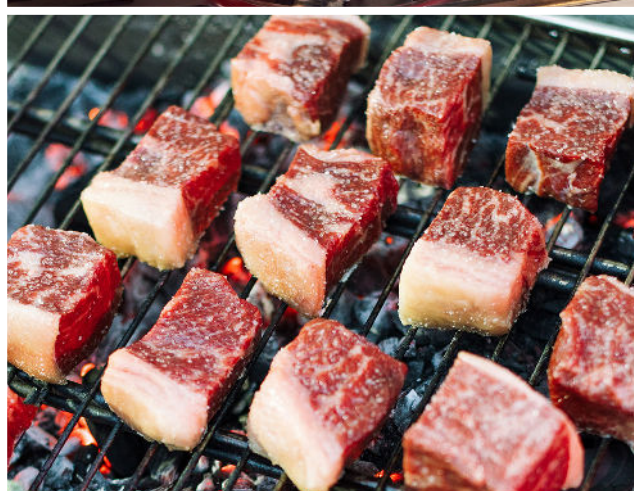
maitake, a5 hollandaise, pickles

fried milk

vanilla custard, salted fudge,
toasted blondie



add-on experiences



add-on experiences

Elevate your event with one of our exclusive add-ons, designed to engage and delight your guests. These interactive experiences offer a fun and educational twist, making your event even more memorable.

*Please note, beverage add-on availability dependent upon state and licensing.

WHOLE FISH BREAKDOWN

Watch our chefs fabricate a whole fish while narrating the process and answering questions, then enjoy tastings that showcase the unique flavors of each section of the fish.

MAKI ROLLING DEMONSTRATION

Enjoy a chef-led maki rolling demo where you'll learn to make one of our signature rolls. Our chef will guide you through the process from rolling to cutting, including knife techniques.

CAVIAR OR OYSTER STATION

Elevate your event with a variety of fun and delicious caviars, oysters, or both. Enjoy perfectly-paired bites that highlight the subtle flavors of each type of caviar and oyster.

LIVE FIRE YAKITORI STATION

Watch our skilled chefs grill a variety of skewers on a traditional yakitori grill, pairing each option with a unique sauce that highlights its smoky flavors.

CUSTOM DESSERT BAR

Work with our team of chefs and event managers to choose a selection of our unique and expertly-crafted desserts to compliment any event.

COCKTAIL DEMONSTRATION*

Join our experienced bartenders as they guide you through the art of cocktail-making. Topics can include making your own cocktail ingredients, perfect batched cocktails, and how to make classic drinks like a bartender.

SAKE 101*

Discover the fascinating world of sake with our knowledgeable bar staff. Learn about the key styles, grades, and characteristics of sake, along with a brief history to enhance your understanding and appreciation.

JAPANESE WHISKY 101*

Go on a journey through the world of Japanese whisky. Learn about its unique characteristics, explore tasting notes, and discover the best pairings to elevate your experience.

TAKE AWAYS (SWEET OR SAVORY)

We offer a variety of different items, ranging from chocolates to specialty salts, as parting gifts for your guests. Work with our event managers and chefs to choose an option that works best for your event.

PERSONALIZED EXPERIENCES

Our event and culinary teams can design a personalized experience unique to your celebration.

frequently asked questions

WHAT IS INCLUDED IN THE PRICE?

The final price will include all food and beverage options chosen, including the labor needed to execute at the highest level.

HOW DO YOU ACCOMMODATE DIETARY RESTRICTIONS AND FOOD ALLERGIES?

Our teams will work with you on any and all dietary restrictions and food allergies, offering substitutions as needed. We can create menus based on dietary restrictions and allergies, such as completely gluten-free, shellfish-free, and even fully vegetarian menus. Accommodating any restrictions and/or allergies that are not addressed beforehand and arise during the event will be up to the discretion of the chef, but we cannot guarantee we will have the necessary options to make substitutions.

DO YOU OFFER BAR SERVICE?

Bar service availability depends on your location. Please contact us via our Catering + Events page for specific details.

DO YOU HOLD TASTINGS?

Yes, we will offer tastings to help finalize all options. After you have reviewed the menus and narrowed down your choices, the event manager will coordinate with our chef teams to set up tastings so you can make your final selections.

IS THERE A FEE FOR CAKE CUTTING?

No, there is no cake cutting fee.

CAN CHEF TYSON COLE APPEAR AT MY EVENT?

Depending on availability, Tyson may be available to attend your event for an appearance fee. Please contact us via our Catering + Events page for details.

DO YOU PROVIDE PLATEWARE, SERVICEWARE, AND STAFFING?

Depending on the specifications of your event, we can provide plateware, serveware and staffing for an additional fee.

A NOTE ON PRICING:

Uchi catering packages are highly customizable. Price is adjusted based on event style, menu selections, and add-ons, and we offer preferred per-guest pricing for larger parties. Pricing estimates listed are based on food, beverage, and all preparation. Staffing required for the event itself may be an additional fee.



thank you!

