



SUSHI-SAN[®] 寿司さん

CATERING

Enjoy a Sushi-san experience tailored to your needs. Explore options for Private Dining, Group Ordering, Live Action Sushi and more.

ALLIE DRAZIN & JACKIE MUSICK

312.955.1447 | sushisanparties@leye.com
sushisanrestaurant.com

FAMILY-STYLE

\$49 PER PERSON

SAN-SPECIALTIES

choose 2 for the table to share

SALAD-SAN • SEAWEED SALAD • BROCCOLINI GOMA-AE SALAD
ROASTED EDAMAME • SHISHITO PEPPERS • TAKO TACO
TEMPURA JAPANESE EGGPLANT • SPICY TUNA ABURI

NIGIRI

choose 2 for the table to share

AKAMI TUNA • SALMON • ZUKE SALMON • HAMACHI
MELTED TOMATO • MADAI (ADD \$2PP) • IKURA (ADD \$2PP)
KANPACHI (ADD \$2PP) • IKURA (ADD \$2PP) UNI (ADD \$4PP)
CHUTORO (ADD \$4PP) • OTORO (ADD \$6PP)

MAKI-SAN

choose 3 for the table to share

CRUNCHY AVOCADO • TEMPURA SHRIMP • SPICY TUNA
NEGI HAMACHI • SPICY SALMON • SALMON & AVOCADO
TRUFFLE SHIITAKE • KABAYAKI EEL
BLUEFIN TUNA & AVOCADO (ADD \$2PP)
SPICY SCALLOP (ADD \$2PP)

CHARCOAL GRILLED

choose 2 for the table to share

CHARRED CAULIFLOWER • S & P CHICKEN • MISO SALMON
VIETNAMESE PORK • BEEF 'N BOP SIZZLING RICE
LOBSTER KIMCHI SIZZLING RICE (ADD \$7PP)

DESSERTS (ADD \$5PP)

choose 2 for the table to share

E-MOCHI • NAMA CHOCOLATE • OKINAWA SUGAR PIE

BAR PACKAGES

PREMIUM BAR

includes:

SIGNATURE COCKTAILS
SELECT WINES & SAKES
IMPORTED & DOMESTIC BEERS

2 hour package | \$50 per person

BEER & WINE

includes:

SELECT WINES & SAKES
IMPORTED & DOMESTIC BEERS

2 hour package | \$40 per person

SAKÉ BOMBS

original, yuzu, or kimchi
served with an asahi

one \$8 | six-pack » \$40



SUSHI-SAN | 寿司さん

* These food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GROUP CARRYOUT

SAN-SPECIALTIES serves 6-8

SALAD-SAN » carrot ginger vinaigrette.....	30
SEAWEED SALAD » lotus, wakame, cucumber	35
BROCCOLINI GOMA-AE SALAD » roasted sesame dressing	40
ROASTED EDAMAME » garlic oil, s&p mix	30
BLISTERED SHISHITO PEPPERS » black garlic miso.....	35
TAKO TACOS » spicy octopus, crispy nori shell	45
SPICY TUNA ABURI » oshizushi-style rice	40



MISO SOUP
tofu, wakame,
green onion - 48

BUCKET OF TOGARASHI CHICKEN NUGGETS

lime kosho aioli - 40



SUSHI

through a direct partnership with the yamasaki family at the toyosu fish market, sushi-san receives daily deliveries of the best fresh fish and seafood available. our goal is simple - to source and serve the best ingredients in the world.

NIGIRI

mixed platter of akami, salmon,
zuke salmon, and hamachi

20 pc » serves 6-8	80
40 pc » serves 12-16	160

D-LUXE NIGIRI

mixed platter of chutoro, kanpachi,
madaï, shima aji, and hirame

30 pc » serves 6-8	150
60 pc » serves 12-16	300

MAKI-SAN

mixed platter of spicy tuna, salmon & avocado,
crunchy avocado, negi hamachi, and spicy salmon

60 pc » serves 6-8	100
100 pc » serves 12-16	160
150 pc » serves 18-20	240
+ KABAYAKI EEL » 10 pcs	18
+ BLUEFIN TUNA & AVOCADO » 10 pcs	20
+ SHRIMP TEMPURA » 10 pcs	18

CHARCOAL GRILLED

seasoned and grilled over binchotan charcoal. served with
choice of lettuce wraps or short-grain rice. serves 6-8.

MISO SALMON	105
VIETNAMESE PORK	135
S+P CHICKEN	55
KALBI SHORTRIB	150
CHARRED CAULIFLOWER	70

DESSERTS

NAMA CHOCOLATES » 12 pcs	20
WHOLE OKINAWA SUGAR PIE »	50

DRINKS

OI OCHA » iced green tea	5
CANNED SODA »	3
coke, diet coke, sprite	
TOPO CHICO » sparkling water	4
FIJI » bottled water	4

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OFF-SITE PACKAGES



THE SAN PACKAGE

\$26

PER PERSON
15 person minimum

SAN SPECIALTIES choose 2

SALAD-SAN • SEAWEED SALAD • TAKO TACO • ROASTED EDAMAME • SPICY TUNA ABURI

MAKI choose 4

CRUNCHY AVOCADO • SALMON AVOCADO • SPICY TUNA • NEGI HAMACHI • SPICY SALMON
TRUFFLE SHIITAKE • TEMPURA SHRIMP (+ \$2pp) • KABAYAKI EEL (+ \$2pp)

BLUEFIN TUNA & AVOCADO (+ \$2pp)

NIGIRI choose 3

SALMON • ZUKE SALMON • HAMACHI • AKAMI • MELTED TOMATO • MADAI (+ \$2pp)

KANPACHI (+ \$2pp) • CHUTORO (+ \$2pp) • OTORO (+ \$4pp) • UNI (+ \$4pp) • IKURA (+ \$6pp)

THE ULTIMATE SAN PACKAGE

\$60

PER PERSON
15 person minimum

SAN SPECIALTIES choose 3

SALAD-SAN • SEAWEED SALAD • TAKO TACO • ROASTED EDAMAME • SPICY TUNA ABURI
COAL-ROASTED LOBSTER

MAKI choose 4

CRUNCHY AVOCADO • SALMON AVOCADO • SPICY TUNA • NEGI HAMACHI • SPICY SALMON
TRUFFLE SHIITAKE • TEMPURA SHRIMP • KABAYAKI EEL • BLUEFIN TUNA & AVOCADO

NIGIRI choose 3

SALMON • ZUKE SALMON • HAMACHI • AKAMI • MELTED TOMATO • MADAI • KANPACHI
OTORO • CHUTORO • UNI • IKURA

CHARCOAL GRILLED choose 2 - served with white rice & lettuce wraps

CHARRED CAULIFLOWER • S & P CHICKEN • MISO SALMON • VIETNAMESE PORK
KALBI SHORT RIB • LOBSTER KIMCHI



LIVE ACTION SUSHI

\$100

PER PERSON
15 person minimum

All live action sushi events require
a food and beverage minimum.

Additional staffing fees may apply.

SAN SPECIALTIES choose 2

SALAD-SAN • SEAWEED SALAD • ROASTED EDAMAME • TAKO TACO • SPICY TUNA ABURI

MAKI-SAN PLATTER choose 4

CRUNCHY AVOCADO • SALMON AVOCADO • SPICY TUNA • NEGI HAMACHI • SPICY SALMON
TRUFFLE SHIITAKE • TEMPURA SHRIMP • KABAYAKI EEL • BLUEFIN TUNA & AVOCADO

MADE TO ORDER NIGIRI & SASHIMI choose 3

SALMON • ZUKE SALMON • HAMACHI • AKAMI • MELTED TOMATO • MADAI • KANPACHI
OTORO • CHUTORO • UNI • IKURA

MADE TO ORDER HANDROLLS choose 2

CRUNCHY FATTY TUNA • SALMON AVOCADO • NEGI HAMACHI • SHISHO CUCUMBER

CHARCOAL GRILLED choose 2 - served with white rice & lettuce wraps

KALBI SHORT RIB • S & P CHICKEN • MISO SALMON • VIETNAMESE PORK
CHARRED CAULIFLOWER

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INDIVIDUAL BENTO BOXES

\$19.95 PER BOX 10 BOX MINIMUM

includes seaweed salad, roasted edamame, and your choice of main:

10PC MAKI-SAN

SPICY TUNA • CRUNCHY AVOCADO • SALMON & AVOCADO • NEGI HAMACHI

BLUEFIN TUNA & AVOCADO (add \$2) • KABAYAKI EEL (add \$2) • TEMPURA SHRIMP (add \$2)

OR

RICE BOWL

BEEF 'N BOP • THAI BASIL CHICKEN • VIETNAMESE PORK • MISO SALMON

DESSERT » ADD NAMA CHOCOLATES FOR \$2



ADDITIONAL INFORMATION

ORDERING

minimum 48 hour advance notice is required for all orders and events. please provide your desired pickup time so we can ensure your order will be packed and ready to go.

DELIVERY & SETUP

if you are unable to pick up your order, we are happy to provide delivery within the chicagoland area. we will supply all servingware and utensils, and can arrange setup as requested. additional fees will apply, and 48-hour advance notice is required to arrange delivery service.

STAFFING

our talented team can assist you on site, if your event requires use of hospitality staff. please let us know if you would like to discuss availability for service including cocktailing, passed appetizers, and bartending. staffing is subject to availability.

CUSTOM EVENTS

if you are looking for an elevated experience, our parties team would love to tailor an event to your needs. past offerings have included virtual sake tastings, maki rolling classes, hand roll bars, and more.

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