



2026 Live Temaki Stations

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LIVE TEMAKI STATION

Minimum 50 guests

An interactive hand-roll experience crafted fresh to order. Guests enjoy crisp temaki cones and hand-rolled sushi filled with vibrant seafood, seasonal vegetables, and premium toppings.

Silver package

4 pieces per guest

Assorted temaki cones & handrolls

Gold package

4 pieces per guest

Assorted premium temaki cones & handrolls

ALL PACKAGES INCLUDE:

- Rentals of presentation boards, risers, platters
- Soy pipettes
- Condiments in containers(ginger/wasabi/soy)
- Chopsticks
- Cocktail napkins
- Serving utensils
- Label cards with stands
- Printed menus
- Foliage display(small tabletop plants)

PACKAGES DO NOT INCLUDE:

- Tables/linen for presentation - rentals can be arranged (please note we require a minimum 6 foot table or large counter top for presentation)
- Dinner plates, utensils, dinner napkins - rentals can be arranged
- Cost of chefs on site
- 20% Auto-gratuity

OTHER INFORMATION:

- A non-refundable 30% deposit is required to secure the event date.
- A minimum spend may apply depending on the event size.
- Chefs will aim to arrive a minimum 2 hours prior to dinner service and will remain until breakdown and clean up is completed.
- We require a minimum of 2 weeks notice for booking - last-minute bookings may result in additional fees.



TEMAKI - SILVER

Minimum 50 guests

4 pieces per guest

Assorted cones & handrolls

CONES

2 pieces per guest

Salmon Crunch - Spicy salmon mix, chive, cucumber, rice puff

Yuzu California - Imitation crab, yuzu mayo, cucumber, avocado, yuzu tobiko

Dynamite - Prawn tempura, garlic mayo, cucumber, avocado, masago

Garden (V, GF) - Braised burdock root, pickled parsnip, cucumber, yam tempura, soy paper

HANDROLLS

2 pieces per guest

Negitoro (GF) - Marinated BC albacore tuna belly, scallion oil

Spicy California - Spicy imitation crab salad, pickled cucumber, yuzu guac

Scallop - Chopped scallop, burnt miso chili oil, garlic mayo, tobiko, unagi glaze

Gomae (V, GF) - Watercress, goma sauce

Wakame (V) - Marinated kaiso mix, pickled cucumber, inari



TEMAKI - GOLD

Minimum 50 guests

Starting at \$36/guest

4 pieces per guest

Assorted premium cones & handrolls

PREMIUM CONES

2 pieces per guest

Aburi Salmon - Salmon belly, miso mayo, tobiko, ponzu shoyu, serrano, salmon skin crisp

Yuzu Crab (GF) - Dungeness crab, cucumber, avocado, cucumber, yuzu tobiko

Spicy Pina (GF) - Sockeye salmon, endive, chive, spicy pineapple

Garden (V, GF) - Braised burdock root, pickled parsnip, cucumber, yam tempura, soy paper

PREMIUM HANDROLLS

2 pieces per guest

Sockeye Salmon (GF) - BC local wild salmon, avocado, garlic mayo

Ebi Mayo - Black tiger prawn tempura, shiso leaf, chipotle mayo

Wasabi Scallop - Chopped Hokkaido scallop, kizami wasabi, tobiko, garlic mayo

Lobster - Chopped lobster salad, dill, Japanese tartar sauce

Gomae (V, GF) - Watercress, goma sauce

Wakame - Marinated kaiso mix, pickled cucumber, sesame seeds

ADD ONS

Bluefin Negitoro (GF) - Chopped bluefin tuna belly, Tokyo negitoro [\$10/piece]

Uni Handroll Bar - Local (BC) or Bafun Uni (Hokkaido) [MP]