

Lomakase Sushi Dinner Proposal

Price per Guest: \$75

Minimum Guest Count: 40

Lomakase is not just a dinner—it's an immersive culinary experience. Originally designed to serve large gatherings and celebratory events, our intimate sushi dining format brought people together around bold flavors, chef-driven creativity, and a shared love of sushi.

Due to overwhelming demand, we've reimagined the Lomakase concept to suit more intimate settings. Now offered exclusively for smaller parties, this refined format brings the same elevated, intimate experience directly to small private gatherings—without sacrificing the artistry and partnering with a group known for hospitality

Each event is fully customized and curated, offering guests our team's culinary craft while maintaining the warmth and connection of a shared table.

This is not your average sushi dinner—this is **Lomakase**, redefined for your closest circle.

Guest Experience Package

Appetizer (Chef's Choice – Subject to Change):

Sample Menu Item:

- Mini Pork Gyoza with Soy Beurre Blanc, House Pickles, Micro Cilantro, Black Bean Purée, Furikake

Main Course – Sushi Spread:

- Assorted Sushi Platters featuring:
 - Handcrafted Rolls
 - Fresh Nigiri
 - Premium Sashimi
 - Poke'
 - All selections are prepared and dressed in signature Lomakase style.
 - **Service Format:**
Each guest will receive a **personalized sushi platter/mixed plates** designed to serve in pairs, rather than a communal buffet or large-format spread. This approach ensures a more curated and intimate dining experience tailored to small group settings.
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Additional Information

- We are happy to accommodate all personal, religious, and dietary restrictions or allergies with advance notice.
 - Once reservations are confirmed and paid, guests will receive a brief questionnaire to indicate any dietary needs.
 - *Note:* We are committed to delivering an exceptional experience for every guest. While we are happy to accommodate personal, religious, and dietary restrictions with advance notice, please note that certain modifications may result in a slightly altered version of the intended culinary experience. Our team will always strive to maintain the integrity and quality of the event for all guests.
- Guests will have the option to purchase a bottle of our house-made **Southern Boy Soy Sauce** for their table.

Event Day Details

- Our culinary team will arrive on the morning/afternoon of the event for setup and preparation.
 - Lomakase provides a full-service chef team and handles the following:
 - All food preparation and presentation (appetizer and sushi spread)
 - Chopsticks, to-go containers, disposable ramekins (for soy sauce, unless provided by venue)
 - All necessary equipment (e.g., knives, boards, towels) to operate independently
 - We require access to kitchen space for prep and service execution. Any additional needs will be communicated in advance.
 - If no plateware is available at the venue, or we decide to navigate a different route- we can look at a premium bamboo disposable options to ensure an elevated dining experience.
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Staffing

- **Service Staff:** Minimum 2 servers
- **Optional:** Bartender
- **Optional:** Dishwasher (dependent on venue's plateware usage – we will clean all our own equipment regardless)

Note: All tips are retained by the servers and bartender. The hosting venue retains 100% of beverage and alcohol sales revenue.

Billing & Payment Structure

- **Reservations & Guest Payments:** All guest payments for the event will be managed directly by the hosting venue. Payments should be collected **in advance of the event** to confirm reservations.
- **Client Billing:** Alternatively, the venue may invoice the client directly for the total guest count, with **a single payment to be issued to Lomakase** following the conclusion of the event from the hosting venue.
- **Soy Sauce Sales:** Guests will have the option to purchase our house-made **Southern Boy Soy Sauce** either in advance or upon arrival at the venue, typically during beverage service through the service staff
- **Lomakase Rate:** The Lomakase service fee is fixed at **\$75 per guest**. The hosting venue is welcome to set their own pricing as they see fit in order to achieve their desired profit margin. However, the per-person payment to Lomakase must remain at \$75, regardless of the final guest price.

Final Head Count:

A confirmed guest count is required no later than **the Monday prior to the event** to allow adequate time for planning, sourcing, and preparation. This final number will be used for billing and menu execution purposes.