



# Home Catering Menu

We offer a variety of authentic Japanese dishes for your special occasions. Choose from our delicious selection of sushi, yakitori, tempura, and more to create the perfect meal for your event.

## 幸 Sachi Course

INR 4,350 Per person

Choice of Salad-1, Sushi-3, Yakitori-3,  
Main-1, Dessert-1

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## 豊 Yutaka Course

INR 5,350 Per person

Choice of Salad-1, Sushi-4, Yakitori-3,  
Tempura-3, Main-1, Dessert-1

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## 極 Kiwami Course

INR 6,350 Per person

Choice of Salad-2, Sushi-4, Yakitori-4, Tempura-4,  
Teppanyaki-1, Main-1, Dessert-1

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# Food Selection - I

For your catering order, please choose from the following items for each section.

## Salad

- Potato Salad
- Sesame oil Salad
- Olive Oil Salad
- Tofu Salad
- Spinach Salad
- Edamame
- Spicy Edamame

## Sushi

- California Roll
- Salmon Avocado Roll
- Prawn Avocado Roll
- Prawn Tempura Roll
- Chicken Katsu Roll
- Chicken Teriyaki Roll
- Spicy Salmon Roll
- Spicy Tuna Roll
- Salmon Nigiri
- Tuna Nigiri
- California Veg Roll
- Avocado Cream Cheese Roll
- Asparagus Fried Roll
- Veg Tempura Roll
- Salad Roll
- Asparagus Nigiri
- Avocado Nigiri
- Cucumber Nigiri
- Cucumber Maki
- Takuan Maki



# Food Selection - II

For your catering order, please choose from the following items for each section.

## Yakitori

- Chicken
- Chicken Ball
- Chicken Skin
- Chicken Sausage
- Squid
- Prawn
- White Fish
- Okura
- Asparagus
- Mini Tomato
- Mushroom
- Egg Plant
- Onion
- Lotus Steam

## Tempura

- Prawn
- Chicken
- White Fish
- Club Stick
- Squid
- Okura
- Asparagus
- Mini Tomato
- Mushroom
- Egg Plant
- Pumpkin
- Broccoli Yaki
- Lotus Steam
- Veg Mix

## Teppanyaki

- Chicken Okonomiyaki
- Seafood Okonomiyaki
- Chicken Takoyaki
- Veg Okonomiyaki
- Corn Takoyaki
- Paneer Takoyaki



# Food Selection - III

For your catering order, please choose from the following items for each section.

## Main Dish

- Chicken Fried Rice
- Salmon Fried Rice
- Chicken Japanese Noodle
- Veg Fried Rice
- Veg Japanese Noodle

## Dessert

- Pudding
- Chocolate Banana
- Sweet Potato Cake
- Frozen berries yoghurt





# Exotic Sushi Menu

Experience sushi crafted with premium ingredients, separate from our regular menu. If any items on this menu catch your interest, please let us know to enjoy this elevated selection at an additional Cost.

## Exotic Sushi

- 本鮪大トロ - Bluefin Tuna Otoro (Fatty Tuna)
- 本鮪赤身 - Bluefin Tuna Akami (Lean Tuna)
- トロ巻き - Bluefin Tuna Otoro Roll
- 八町 - Hatcho (Japanese Mackerel)
- しめ鯖 - Cured Mackerel
- 炙りサーモン - Seared Salmon
- 蒸海老 - Steamed Shrimp
- 甘エビ - Sweet Shrimp
- 鯛 - Sea Bream
- 平目 - Flounder
- 帆立 - Scallop
- 鰹 - Bonito
- いくら - Salmon Row
- 鱈 - Mackerel





## Catering Capacity

We can cater to 6 to 20 guests.

For more than 20 guests, separate event catering arrangements will be required.

## Portion Size

Non - Veg Nigiri Sushi serving will be limited to 2 Pcs per sushi per person.

## Setup Time

We will arrive at the catering venue and begin preparations 1:30 to 2:00 hours before the start time.

## Serving Time

[Lunch]

12:00 PM to 2:00 PM / 2 hours

[Dinner]

7:30 PM to 10:30 PM / 3 hours

\*For events ending after 11:00 PM, an additional 3000 INR will be charged per hour.



# Additional Charge

The following fees are charged separately from the course pricing.

## Transportation Fee

- Gurgaon: 3,000 Rs
- Delhi NCR: 5,000 Rs
- For locations outside these areas, consultation is required.

**GST will be charged separately (5%)**



# Thank you

## Message from Chef Ren Narita

Namaste,

I am honored to bring you the finest in Japanese cuisine, crafted with precision and passion. We look forward to creating an unforgettable dining experience for you.



**For any inquiries, please feel free to contact us:**

- Phone: 97175 29927 / 85271 43436
- Email: [narita@nelum.in](mailto:narita@nelum.in)