

WR Premium Bento Delivery



This is a unique private catering service by Washoku Renaissance, creating a party meal delivered to your door without your hustle to make a room for us to cook.

All food is ready to eat except reheating if necessary. (We will do that for you.)

You can prepare your favorite beverages to jump start the party!

Our experience with perishable fresh foods on seasoned rice through WR Curbside will surprise you about how good our premium bento delivery can be.

Minimum order price set-up is much reasonable than our private chef table service.

Chef Youji will deliver the food, and he sets up a dining table with you.

Sit back and relax to host a successful party gathering or to celebrate your anniversary!

Wed-Thurs: from \$650 total (tax are not included) / Fri-Sat: from \$850 total (tax are not included)

- Delivery within 10 mile-drive is included in the price.

\$7 (plus tax)/ every 5 mile over the initial 10 miles, up to 25 miles.

Assistant fee may be added, in case your unique plan or party size requires extra staffing to work on.

It will be \$100 - \$300 for cook, chef, or service staff per day, depending on the plan.

(ex. special preparation for allergies and restrictions, mixing two types of menu, etc)

Please let us know your plan first, to create and host a great occasion together!

- Youji Iwakura



WR Holiday & Kaiseki Prix Fixe



from \$125 per person / for 2 – 8 people

6 course (pcs) nigiri sushi* with 10 courses of modern kaiseki appetizers, such as steamed oyster, sashimi*, broiled marinated fish, duck breast roast* boxed unagi sushi, soy dashi simmered veggie, *chawanmushi* with Jonah crab and soy marinated salmon roe*, and soup made with sustainable seafood.

(Selections are subject to change.)

Our plans depending on ingredients varieties and value (prices per person)

- Ruby / accessible sets for your casual party occasion - \$125
- Sapphire / upgrade version of Ruby, with premium fish. - \$175
- Platinum / upgraded Sapphire with truffle and Wagyu A5* - \$275 (requires two weeks advance reservation)
- Gold / ultimate party set with truffle, wagyu A5*, WR premium caviar* - \$425 (requires three weeks advance reservation)

These menu items contain raw or undercooked food ingredients.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Before placing your order, please inform your server if a person in your party has a food allergy.

(Our product contains soy, wheat, sugar, alcohol, also may contains shellfish. Please consult us for options.)

Please contact us about questions, concerns and requests.





WR Premium Sashimi & Sushi Prix Fixe

from \$150 per person / for 2 – 8 people

Crafted sashimi* of 5 – 6 varieties of curated fish selection of the day, 10 course (10 pcs) nigiri sushi*, chawanmushi with Jonah crab and soy marinated salmon roe*, dashi simmered veggie, and soup made with sustainable seafood.
(Selections are subject to change.)

Our plans depending on ingredients varieties and value (prices per person)

- Ruby / accessible sets for your casual party occasion - \$150
- Sapphire / upgrade version of Ruby, with more premium fish. - \$200
- Platinum / best selections with WR Premium Caviar* - \$325 (requires two weeks advance reservation)
- Gold / best selections and special complements with truffle, wagyu A5*, WR premium caviar* - \$425 (requires three weeks advance reservation)

These menu items contain raw or undercooked food ingredients.

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