

WR Chef's Table At Home

This is our signature private dinner service by chef Youji Iwakura and the team, creating a sushi kaiseki dinner serving at your home. All food is plating in your kitchen. It will be a two to three hours of culinary Journey. You can prepare your favorite beverages, or chef Youji help purchasing for you.

There is minimum for providing this service. But your lifetime experience is promised. Sit back and relax to host a successful party gathering or to celebrate your anniversary!

Wed-Thurs: from \$900 total (tax are not included) for 4 – 8 people (10 people for Sushi Omakase)

Fri-Sat: from \$1200 total (tax are not included) for 4 – 8 people (10 people for Sushi Omakase)

- Catering Transportation \$100** (Not included in menu prices)
- Let us know to discuss about party of 8 (11 for Sushi Omakase) or more.
- Consult chef Youji for a special diet request. We try to accommodate it with what we can.
- Additional assistant fee may apply for extra preparation, transportation, and service.

**We come as far as 25 miles from our kitchen in Charlestown, MA.

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

- Youji Iwakura





Course Options

from \$120 per person / for 4 – 8 people (up to 10 people for Sushi Omakase)

All Kaiseki options, except Sushi Omakase, have 6 course (pcs) nigiri sushi* with 9 courses of modern kaiseki courses, such as kombu steamed oyster, sashimi*, broiled marinated fish, duck breast roast* or wagyu A5* (Platinum & Gold), *chawanmushi* with Jonah crab and soy marinated salmon roe*, and soup made with sustainable seafood., and WR Signature Lobster on Lobster Roll!

(Selections are subject to change.)

Sushi Omakase* / 10 course traditional & modern nigiri sushi tasting, 2 appetizer bites, 1 soup - \$120 (two weeks advance reservation required)

Sushi Omakase Premium* / Sushi Omakase with all premium ingredients - \$180 (three weeks advance reservation preferable)

Sushi Omakase Super Premium* / Sushi Omakase with the best ingredients - \$350 (requires three weeks advance reservation)

Kaiseki Ruby* / accessible sushi kaiseki dinner for your casual occasion - \$165 (two weeks advance reservation required)

Kaiseki Sapphire* / upgraded Ruby, with premium ingredients - \$250 (three weeks advance reservation preferable)

Kaiseki Platinum* / upgraded Sapphire with truffle and Wagyu A5*) - \$375 (requires three weeks advance reservation)

Kaiseki Gold* / ultimate party kaiseki with truffle, wagyu A5*, WR premium caviar*
- from \$500 (requires four 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.

