MAKE ANY OCCASION MORE MEMORABLE WITH OUR SPECTACULAR SUSHI PARTY TRAYS

Assorted Rolls Party Tray
Assorted Special Party Tray
Beginner Party Tray
Hot & Spicy Party Tray
Professional Nigiri Party Tray
Vegetable Garden Party Tray

Ask your chef about prices. Customize a party tray for your next big event.

To make sure we can accommodate your request, please order your party tray 24 hours in advance. To capture the full flavors of our sushi, we recommend eating it on the same day it is purchased.

PROMISE OF QUALITY
Sushi with Gusto takes tremendous pride in offering the best-tasting sushi on the market. Our sushi is prepared on-site daily by skilled chefs trained personally by our executive chef to ensure that we consistently deliver the freshest, highest-quality sushi at every Sushi with Gusto location.

SUSHI MENU & NUTRITIONAL INFORMATION

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WHAT IS SUSHI?

An ancient cuisine that originated in Japan, sushi literally means “vinegar rice.” It combines vinegar-seasoned rice with a variety of seafood and vegetables.

A common misperception is that sushi is all raw fish. While some sushi combinations do include raw seafood, the very thin bite-size slices of fresh raw fish are actually called sashimi.

Sushi can be made in different styles and, along with rice, can include cooked fish and other seafood, vegetables, nori (dried, pressed seaweed sheets), sauces and seasonings, and even flavorful additions such as avocado and cream cheese.

Nigiri Sushi Hand-formed mound of rice with a slice of seafood on top. Toppings can include cooked or raw fish, tuna, salmon, shrimp or bbq eel.

Uramaki Sushi Hand-rolled sushi containing seafood, nori and other items wrapped in rice.

Maki Sushi Rolls containing rice, nori, vegetables and/or seafood.

Inari Sushi Cooked soybean curd pocket seasoned with lightly sweetened soy sauce and filled with rice and possibly other ingredients.

Sushi is best when eaten the same day it is purchased. Traditionally, nigiri sushi is finger food, so feel free to skip the chopsticks if you prefer. Sushi with Gusto makes it possible to enjoy restaurant-quality Japanese fare even when you’re on the go!