JAPANESE SUSHI + KOREAN FUSION

PRIVATE EVENTS & CATERING

Bold flavors. Beautiful presentation. Effortless hospitality.

FROM INTIMATE GATHERINGS TO FULL-SCALE CELEBRATIONS

Bring the energy of Shiso to your table with chef-curated grazing displays, abundant buffets, sushi experiences, corporate bentos, and elevated beverage packages.

Choose Your Experience

EXPERIENCE	PRICE	INCLUDES
Grazing	from $35 pp	Four tiers of shareable Shiso bites, sushi, and premium selections.
Buffet	from $45 pp	Appetizers, proteins, and sides designed for generous group dining.
Bento	from $25 pp	Individually packaged lunches for meetings and corporate events.
Live Sushi Bar	$65 pp	A chef-attended station with four made-to-order handrolls.
Signature Live	$125 pp	A full interactive menu of bites, maki, nigiri, handrolls, and hot dishes.

EVENT NOTES

- Menus are designed for groups and may be customized for dietary needs.
- Pricing is per guest unless otherwise noted. Applicable tax, service charge, staffing, rentals, delivery, and setup are additional.

SHAREABLE + SOCIAL

SHISO GRAZING EXPERIENCES

Presented as a composed grazing table. Selections are portioned for the full guest count.

EXPERIENCE	PRICE	INCLUDES
SILVER	$35 pp	Select 4 approachable Shiso favorites.
GOLD	$45 pp	Select 5 signature bites; includes Silver and Gold selections.
PREMIUM	$58 pp	Select 6 elevated selections; includes up to 2 Premium selections.
SIGNATURE	$85 pp	Select 7 selections; includes up to 2 Signature selections.

SILVER SELECTIONS

- Roasted Edamame
- Asparagus Fries
- Chicken Gyoza
- KFC Nuggets
- Assorted Tempura

GOLD SELECTIONS

- Spicy Tuna Crispy Rice
- Japchae
- Chicken Fried Rice
- Tokyo Gold Roll
- Ember Tide Roll
- Cali Roll, But Better

PREMIUM SELECTIONS

- Snow Crab Crispy Rice
- Bulgogi Bokkeum
- Ocean’s Kiss Roll
- Scottsdale Sunset Roll

SIGNATURE SELECTIONS

- Wagyu & Kimchi Crispy Rice
- King Crab Tempura
- Skirt Steak with Galbi Glaze
- Hawaiian Paradise Roll

- Midnight Unagi Roll
- Scarlet Sunrise Crudo
- Amber Affair Crudo
- White Lotus Roll
- Crimson Crush Crudo
- Moon & Shadow Crudo
- Chef’s Seasonal Selection

Luxury enhancements: A5 Miyazaki Wagyu Hot Stone +$18 pp • King crab +$12 pp • Toro or uni +$12 pp • Caviar at market price

ABUNDANT + FLEXIBLE

BUFFET EXPERIENCES

Built for celebrations, corporate dinners, and full-room events.

EXPERIENCE	PRICE	INCLUDES
SILVER	$45 pp	1 standard protein + 2 sides + 1 appetizer
GOLD	$55 pp	2 standard proteins + 2 sides + 1 appetizer
PREMIUM	$70 pp	3 proteins, including up to 1 premium + 2 sides + 1 appetizer
SIGNATURE	$90 pp	3 proteins, including up to 2 premium + 3 sides + 2 appetizers

APPETIZERS

- Roasted Edamame
- Asparagus Fries
- Chicken Gyoza
- KFC Nuggets
- Assorted Tempura
- Spicy Tuna Crispy Rice (Premium)

PROTEINS

- Gochujang or Honey Soy Chicken
- Dak Galbi Chicken
- Bulgogi Ribeye
- Galbi-Glazed Skirt Steak (Premium)
- 48-Hour Bone-In Short Rib (Premium)
- King Crab Tempura (Signature)
- A5 Miyazaki Wagyu (market enhancement)

SIDES

- Chicken Fried Rice
- Vegetable Fried Rice
- Japchae Glass Noodles

ADD SUSHI TO ANY BUFFET

- Classic Maki Platter +$12 pp
- Signature Maki Platter +$18 pp
- Chef’s Nigiri Selection +$18 pp

- Miso Soup
- Seasonal Vegetables
- Short-Grain Rice
- House Salad with Ginger Dressing

- Premium Nigiri & Sashimi +$28 pp
- Toro, Uni & Specialty Selection +$38 pp

CHEF-ATTENDED

LIVE SUSHI EXPERIENCES

Interactive sushi service that becomes part of the celebration.

Shiso Live Sushi Bar | $65 per guest

25-guest minimum • Chef-attended station • Four made-to-order handrolls per guest

CHOOSE 4

- Spicy Tuna
- Salmon & Avocado
- Negi Hamachi
- Cucumber & Avocado
- Shrimp Tempura
- Kabayaki Eel

ENHANCE THE BAR

- Premium Nigiri & Sashimi +$25 pp
- Bluefin or Toro +$8 pp
- Uni +$10 pp
- Additional Handroll +$12 pp
- Additional Chef quoted by guest count

Shiso Signature Live Experience | $125 per guest

25-guest minimum • A complete chef-attended progression featuring:

EXPERIENCE	PRICE	INCLUDES
BITES	Choose 2	Shiso appetizers and crispy rice selections
MAKI	Choose 4	Classic and signature rolls
NIGIRI	Chef-curated	Made-to-order nigiri and sashimi
HANDROLLS	Choose 2	Made to order throughout the experience
HOT DISHES	Choose 2	Shiso proteins or vegetable preparations

A5 Wagyu, king crab, toro, uni, caviar, specialty sake, whisky, and wine experiences are available as enhancements.

MEETINGS + EASY ENTERTAINING

BENTO & CORPORATE CATERING

Individually packaged. Minimum 10 boxes per selection.

EXPERIENCE	PRICE	INCLUDES
SHISO BENTO	$25	Choice of classic maki or rice + protein, edamame, house salad, and chef-selected side.
PREMIUM BENTO	$35	Premium maki or protein, chef's sushi selection, edamame, house salad, and chef-selected side.

CLASSIC MAINS

- Spicy Tuna Maki
- Salmon & Avocado Maki
- Tokyo Gold Maki
- Chicken Fried Rice

PREMIUM MAINS

- Ember Tide Maki
- Ocean's Kiss Maki
- Scottsdale Sunset Maki
- Bulgogi Ribeye + Rice
- Galbi Skirt Steak + Rice
- Chef's Nigiri & Maki Combination

Dessert Additions

EXPERIENCE	PRICE	INCLUDES
MOCHI DUO	$8 pp	Two seasonal mochi ice creams; gluten-free selection available.
DESSERT TRIO	$12 pp	Chef's selection of three Japanese-inspired sweets.
PREMIUM TRIO	$15 pp	Elevated trio with seasonal fruit, chocolate, and plated specialty.

RAISE A GLASS

BEVERAGE EXPERIENCES

Available for hosted events. Two-hour minimum for open bars.

EXPERIENCE	PRICE	INCLUDES
SILVER	$10 ticket / $36 two hours	Well spirits, beer, and house wine. Additional hour +$12 pp.
GOLD	$13 ticket / $45 two hours	Call spirits, beer, and wine. Additional hour +$15 pp.
PREMIUM	$16 ticket / $57 two hours	Premium spirits, beer, wine, and select Shiso cocktails. Additional hour +$19 pp.
SIGNATURE	$20 ticket / $70 two hours	Top-shelf spirits, upgraded wine, beer, and expanded Shiso cocktails. Additional hour +$23 pp.

Featured Shiso Cocktails

BRIGHT + REFRESHING

- Yuzu Me Baby
- Nashi Nights
- Shiso Lychee
- Dragon Girl

BOLD + SPIRIT-FORWARD

- Rice Rice Baby
- Roast Me Softly
- Neon Samurai
- Bang Bang
- Zen & Juice (non-alcoholic)

Plan Your Event

Menus may be tailored to your event, venue, dietary needs, and service style. Final selections, guest count, staffing, and logistics are confirmed through your event agreement.