

A chef in a black uniform is shown from the waist up, holding a long-handled torch. In the foreground, two wooden trays are filled with rows of torched sushi, featuring various toppings like salmon, tuna, and roe. A third tray with smaller sushi pieces is visible to the left. The background is a blurred green wall of foliage.

# TORCH PRESSED SUSHI

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E V E N T S



## WHAT EVERYONE IS TALKING ABOUT

We know that great food at events matter. It's what your guests will remember about your event for weeks to come. At Torch, our menus combine ancient Japanese techniques with modern tastes to create visually stunning and unique layers of flavours. We don't just provide delicious, beautiful sushi, but deliver an experience to elevate the entire occasion. Our offerings include drop-off catering and live stations, with sushi torching and on-site chefs. If you don't see what you're looking for, we will happily do our best to create it for you.



# LIVE TORCH SUSHI STATION

\$14 PER PERSON | MINIMUM 50 GUESTS

4 PIECES PER PERSON | PICK UP TO 4 TYPES OF SUSHI

## SPICY SALMON

Salmon, signature spicy sauce, jalapeno, black pepper

## ORIGINAL SALMON

Salmon, sweet soy glaze, sesame

## TRUFFLE SCALLOP

Hokkaido scallop, black truffle aioli, fried shrimp, black tobiko

## ZESTY SHRIMP

Shrimp, original tangy sauce, fresh lime juice and zest  
(GF, FC)

## FANTASTIC FOUR

Butterfish, signature spicy sauce, fried shrimp, surimi, tobiko

## BBQ UNAGI

Grilled eel, unagi sauce, tamago, sesame  
(FC)

Live Stations require a Torch Pressed Sushi Chef on-site (\$50/hour). 1 Chef is able to handle 50-75 guests

Add-on an extra piece of Torch Sushi for \$2 per person

(GF) gluten free (FC) fully cooked (V) vegetarian (VG) vegan

