



# YOOSHI

## SUSHI CATERING | EVENT PRODUCTION



**W**hatever event you are planning, the first name on your list to call should be Zad Youshei, CEO of Yooshi Sushi Catering and Event Production. Once you speak with Zad your party planning worries are over. For more than a decade, Zad and his highly-trained chefs, and experienced event planners have focused on creating exotic and unique presentations, of and delicious sushi combinations that inspire an unforgettable dining experience.

**Suzanne:** As the owner of the company, how do you choose which of your crowd-pleasing menus works best for which event?

**Zad:** We assist clients in making food choices depending on the type of event.

Some clients have a more defined budget to follow; others not so much. We have various menu options to choose from. Also, not everyone has the same taste. Our experienced chefs are food-creative when it comes to presentation and making certain there is something for everyone. We want everyone to enjoy a VIP experience so food service is a priority. Out of the hundreds of private events we've catered, it's obvious that a party is a huge success if the food is delicious and the atmosphere is captivating.

**Suzanne:** What inspired your love of sushi?

**Zad:** The opportunity just came along. We had a family owned pizza shop my father purchased in 2001. We bought the restaurant next door, my brother built a sushi bar, and before you know it I was in the sushi business. First thing I did was to hire the most experienced sushi chef I could find to design a menu that was not only genuine, but would appeal to everyone. I got lucky and the #1 sushi chef in Westlake agreed to come on board. He brought together a team of highly-trained chefs and experienced servers who are committed to excellence. It's been an incredible experience going to work everyday and doing something I love.

**Suzanne:** What is the Yooshi Sushi dining and event planning experience like?

**Zad:** Our chefs arrive at a client's home a few hours before start time. They set up a sushi bar and strategize decorative placement for the crafted assortment of sushi, sashimi, salads and hand rolls chosen for the event. It's an authentic sushi experience that comes with the bonus of an 'all you can eat' selection. Both clients and their guests tell us how much they enjoy interacting with our chefs and watching them prepare what someone has requested. It's a great feeling to know that people appreciate the hard work we do to make our catering a one of a kind dining delight, and uniquely an unforgettable experience.



YOOSHI SUSHI CATERING & EVENT PRODUCTION | [WWW.YOOSHISUSHI.COM](http://WWW.YOOSHISUSHI.COM) | 818.481.1297

