

EVENTS & CATERING



14 LOGAN AVENUE
855-447-8744
WWW.ROLLTHISWAY.COM



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WHO IS ROLL THIS WAY?

Roll This Way is your premier partner for sushi catering and unforgettable culinary experiences, bringing the art of sushi-making to teams and groups of all sizes, backgrounds, and tastes. Approaching 15 years of excellence across Canada and the USA, we have delighted tens of thousands of guests, from intimate gatherings to large-scale events for thousands of guests.

Our story began in Los Angeles, when our founders John Hoffmann , and J.D. Sakamoto had a fun idea to make sushi for dinner. [**READ THE FULL ORIGIN STORY HERE.**](#)

Our impressive clientele speaks volumes: we're the exclusive sushi provider for distinguished names like The Food Dudes, Hotel X, The Park Hyatt in Yorkville, the Enercare Centre and many more. Whether it's a corporate event, wedding, or special occasion, our ability to handle large volumes without compromising quality has earned us an outstanding reputation.

Our commitment to excellence is backed by a **5.0 Google rating** with close to 500 glowing 5-star reviews, a testament to the superior quality, service, and unforgettable experience we deliver every time. When it comes to sushi, Roll This Way sets the standard for culinary innovation, precision, and exceptional taste.



SUSHI CATERING

Our team of expert chefs prepares an array of ultra-fresh, premium sushi live on-site, ensuring every bite is a true culinary masterpiece.

From intimate dinner parties to expansive corporate events for 5,000, we tailor our offerings to fit your unique needs. Our group sushi-making experiences are available in a variety of formats: virtually, at your home, office, or in our beautiful venue conveniently located at 14 Logan Ave, just east of downtown Toronto. And for those farther afield, we even offer nationwide shipping across Canada, so no one has to miss out on the Roll This Way experience.



PER-PIECE PRICING

Pricing Per Piece

\$1.75 - \$2.50 each

On-Site Chef Fee

\$300 for the first chef, \$250 for each additional chef

Minimum Spend Requirements

- Live Chef Service: \$1,000 + HST
- Platter Service: \$500 + HST
- Auto-gratuity: 5% added to live chef events

Example Pricing for Live Chef Event

For 50 guests, with 5-6 pieces per person:

- Food: \$700
- Chef Fee: \$300
- Total: \$1,000 + 5% auto-gratuity + HST

Menu Includes:

Your choice of 1 RTW Original Roll, 2 Classic Rolls, and 2 Veggie Rolls*

**Custom selections, menu modifications, and special requests are available and priced individually per event.*



PLATTERS

We also offer sushi platter services for delivery throughout the GTA or for pick up:

- Minimum order \$500 + HST
- Gold platters or Wooden Board platters available for rent \$75 - \$150.
- Delivery ranges from \$10 - \$50+.
- Free delivery in Central Toronto * with orders over \$500+

EXAMPLE PRICING -
FOR 15 GUESTS, WITH 16 PIECES PER PERSON:
TOTAL: \$600 + HST

TRAVEL FEE

A travel fee applies **for each chef** travelling to a live chef event farther than 50 kms from our location at 14 Logan Ave, Toronto.

50 - 75 kms - \$75
76 - 99 kms - \$100
101-150 kms - \$125
151 - 200 kms - \$200
200 + kms - \$250 +

PER PIECE & PLATTERS

ALL-YOU-CAN-EAT

FULL SUSHI MENU

SIDES & APPS

EXPERIENCE ADD-ONS

ALL-YOU-CAN-EAT

Two hours of All You Can Eat Sushi

Includes choice of 2: Wakame Salad, Edamame

(Miso Soup can be added for an additional surcharge of \$1.75 per person)

1- 20 guests = \$55 per person

21 - 60 guests = \$50 per person

61 - 100 guests = \$45 per person

101+ guests = \$40 per person

+ ON-SITE CHEF FEE

\$300 - 1st chef, \$250 per chef thereafter

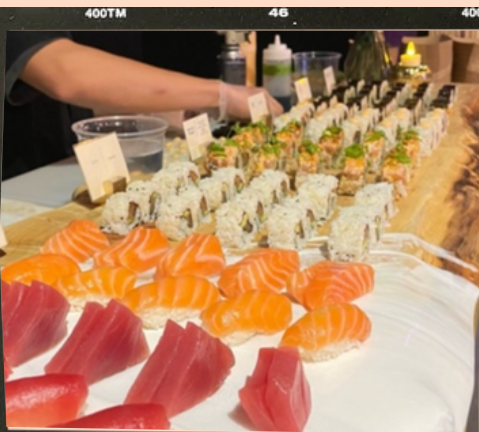
LIVE CHEF EXAMPLE: 20 guests

= \$1,100 + \$300 chef fee = \$1,400 + 5% auto-grat + HST

MENU comes with your choice of:

1 RTW Original Roll, 2 Classic Rolls & 2 Veggie Rolls*

**Custom selections, menu modifications and special requests are available and priced per event **



MENU

RTW ORIGINAL ROLLS

- **RED FIRE DRAGON (TORCHED)** (spicy salmon roll topped torched salmon, spicy kewpie, unagi sauce, scallion)
- **OISHI ROLL** kani salad (tobiko - surimi - kewpie) , unagi, shrimp, avocado, tobiko, topped with salmon, topped with garlic mayo + microgreens
- **LADY DYNAMITE** (shrimp tempura + avocado roll, topped with hotate (raw scallop), TORCHED with garlic mayo)
- **SAKAMOTO** (kani salad uramaki (tobiko - surimi - kewpie) - topped with spicy tuna, dynamite sauce, unagi sauce, tempura bits, scallion)
- **SPICY HAMACHI ROLL** (yellowtail, lemongrass aioli, ponzu)

CLASSIC ROLLS

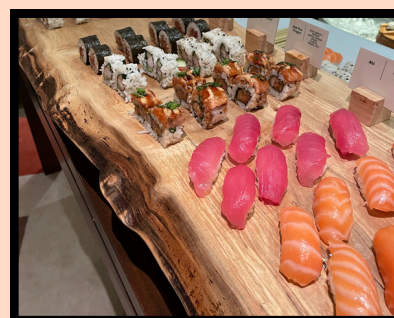
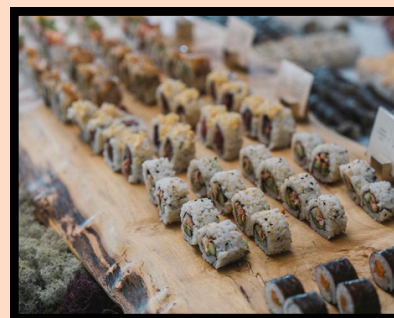
- **EBI OSHIZUSHI (TORCHED)** shrimp, garlic mayo, tenkasu, unagi sauce, scallion
- **SAKE OSHIZUSHI (TORCHED)** salmon, garlic mayo, tenkasu, unagi sauce, scallion
- **CLASSIC CALIFORNIA** (crab stick, avocado, cucumber)
- **UNAGI ROLL** (BBQ eel, avocado, unagi sauce, spicy kewpie)
- **DYNAMITE ROLL**(shrimp tempura + avocado roll)
- **SPICY SALMON** (fresh salmon, spicy kewpie, scallion)
- **SPICY TUNA** (ahi, spicy kewpie, chili)
- **RAINBOW ROLL** (cali roll topped with tuna, salmon, avocado)

VEGAN ROLLS

- **GARDEN FUTOMAKI** - napa cabbage, red pepper, avocado, cucumber, sweet chili sauce
- **VEGAN SPICY "SALMON"** - roasted red peppers, panko, spicy mayo
- **VEGAN CALI** - carrot, tofu, avocado, cucumber, topped with Inari (fried marinated tofu)
- **OSHINKO** - pickled daikon , avocado
- **AVOCADO + CUCUMBER ROLL**
- **YAM MAKI ROLL**

SASHIMI + NIGIRI

- **TUNA** - AHI / BLUEFIN / OTORO
- **SAKE** - fresh salmon
- **HAMACHI** - yellowtail
- **HOTATE** - raw scallop



CHEF'S MENU

A MIX OF OUR CHEF'S
RECOMMENDATIONS AND CROWD
PLEASERS

RED FIRE DRAGON - spicy salmon roll topped torched salmon, spicy Japanese mayo, unagi sauce, scallion

CLASSIC CALI ROLL - crab stick, avocado, cucumber

SPICY TUNA - ahi, spicy Japanese mayo, chili

AVOCADO CUCUMBER - cucumber, avocado

NIGIRI: Tuna, Salmon

SASHIMI: Tuna, Salmon

RTW SIDES

- ✓ **Wakame Salad** \$4/ guest. Minimum \$40
- ✓ **Seasoned Edamame** \$4/ guest. Minimum \$40
- Funghi Miso Soup** \$6/ guest. Minimum \$60. Maximum 40 guests
- Steamed Dumplings (Chicken or Veggie)** \$35/ dozen. Minimum 1 dozen
- Teriyaki on rice with choice of: Beef, Chicken, Veggie** \$14/ guest. Minimum \$140
- Pre-Shucked East or West Coasts Oysters**..... \$300 for 5 dozen, \$55 per dozen after
(Comes with all accoutrements: mignonette, cocktail sauce, lemon wedges, horseradish)

CHARCUTERIE TRIO

A mixed platters of fine meats, cheeses and various assortments of fruits and veggies, arranged beautifully on our 5 foot long custom wooden serving boards.



Includes:

- 5+ types of smoked meats
- 5+ premium cheeses
- artisan baguette
- assortment of crackers
- chutney
- crudités
- olives
- seasonal & dried fruits
- nuts

Minimum \$700 + HST

Serves up to 35. \$20 per person thereafter.

SEAFOOD TOWER

1 lbs - King Crab Legs 16/20 (2-3 legs) (+ \$20 per person)
 2 lbs - Giant Shrimp 8/12 (16-24 pcs)
 2 lb - Shrimp 13/15 (26-30 pcs)
 36 pcs East Coast Oysters
 12 pcs HOTATE in shell w/ Ikura + uni cream
 Accoutrements: garlic butter, mignonette, cocktail sauce,
 lemon wedges, horseradish, hot sauce

FEEDS 10-20 GUESTS

ADD ON: LOBSTER + \$10 per person. \$200 minimum.

ADD ON: Fresh CAVIAR 30 gm Petroriussian Sturgeon
 Imperial Ossetra + \$250



Minimum \$600 + HST

Serves up to 20. \$30 per person thereafter.

EXPERIENCE ADD-ONS

Experience add-ons are available for off-site events. There will be an offsite fee which vary between events and possible travel fees. Contact your coordinator for details and pricing.

SAKE TASTING\$35 per guest

tasting of 3 varieties of sakes
- 6 oz total

minimum of 10 guests



KARAOKE\$200 per hour

MC included. \$200 flat rate. NO MC

PHOTO BOOTH\$250

- digital or print (up to 50 prints, + \$25 for 50 more)
- backdrop with lighting
- various props

[IN PERSON PACKAGES](#)[VIRTUAL PACKAGES](#)[CLASS ADD-ONS](#)

SUSHI MAKING 101

Roll This Way offers a one-of-a-kind 2-hour sushi-making workshop, excellent for TEAM-BUILDING, where guests learn to craft four types of sushi in a fun, interactive, and informative session. Along the way, we dive into the fascinating history of sushi, sharing fun facts to enrich the experience. We also include origami lessons, and for the ultimate experience, there's SUSHIOKE—our signature event that combines all-you-can-eat sushi with lively karaoke, either at our venue or yours. Plus, we offer virtual classes, so you can enjoy the Roll This Way experience from anywhere!



IN PERSON PACKAGES

VIRTUAL PACKAGES

CLASS ADD-ONS

PLATINUM

28 pieces + 1 hand roll

- Classic California Uramaki Roll
- Spicy Ahi Tuna Temaki (Hand Roll)
- Spicy Salmon Uramaki
- Avocado Cucumber Maki
- Green Dragon Topping for Uramaki
- Salmon and Ahi Tuna Nigiri

GOLD

20 pieces + 1 hand roll

- Classic California Uramaki Roll
- Spicy Salmon Temaki (Hand Roll)
- Avocado Cucumber Maki
- Green Dragon Topping for Uramaki
- Salmon Nigiri

ALL PACKAGES ARE:

- 4 lessons
- 90 mins live in-person class
- 30 mins eating time onsite
- Fully prepped ingredients
- All tools loaned
- Licensed bar in house
- Vegan options available

PRICING PER PERSON

Platinum Package.....\$90

Gold Package.....\$75

OFF SITE FEE

1st Chef.....\$300

Additional Chefs.....\$250



pricing are subject to taxes and 10% service fee / travel fees may apply

IN PERSON PACKAGES

VIRTUAL PACKAGES

CLASS ADD-ONS

IN-PERSON CLASSES

WE PROVIDE ALL THE FOOD + TOOLS AT OUR LOCATION OR YOURS

DIAMOND

28 pieces + 1 hand roll

- Dynamite MAKI - shrimp tempura , avocado, dynamite sauce
- RED FIRE DRAGON (Torched) Roll - Spicy Salmon, topped with salmon, torched with unagi and spicy salmon, topped with green onions
- Spicy Bluefin Tuna Temaki (Hand Roll)
- 2 pc Salmon + 2 pc Bluefin Tuna Nigiri

PLATINUM

28 pieces + 1 hand roll

- Classic California Uramaki Roll
- Spicy Ahi Tuna Temaki (Hand Roll)
- Spicy Salmon Uramaki
- Avocado Cucumber Maki
- Green Dragon Topping for Uramaki
- Salmon and Ahi Tuna Nigiri

GOLD

20 pieces + 1 hand roll

- Classic California Uramaki Roll
- Spicy Salmon Temaki (Hand Roll)
- Avocado Cucumber Maki
- Green Dragon Topping for Uramaki
- Salmon Nigiri

ALL PACKAGES OFFER:

- 4 lessons
- 90 mins in-person class
- 30 mins eating time onsite
- Fully prepped ingredients
- All tools loaned
- Licensed bar in house
- Vegan options available for all menus

PRICING PER PERSON

Diamond Menu\$100

Platinum Menu\$90

Gold Menu.....\$75

OFF SITE FEE

1st Chef.....\$300

Additional Chefs.....\$250



pricing are subject to taxes and 10% service fee / travel fees may apply

IN PERSON CLASS

VIRTUAL CLASS

CLASS ADD-ONS

VIRTUAL CLASSES

WE SHIP ALL THE TOOLS AND FOOD ACROSS CANADA

PLATINUM

28 pieces + 1 hand roll

- Classic California Uramaki Roll
- Spicy Ahi Tuna Temaki (Hand Roll)
- Spicy Salmon Uramaki
- Avocado Cucumber Maki
- Green Dragon Topping for Uramaki
- Salmon and Ahi Tuna Nigiri
- **+ TOOLS:**
- **Bamboo sushi rolling mat**
- **Bamboo non-slip cutting board**
- **Beginner Sushi Knife**
- **Reusable Alloy chopsticks**

GOLD

20 pieces + 1 hand roll

- Classic California Uramaki Roll
- Spicy Salmon Temaki (Hand Roll)
- Avocado Cucumber Maki
- Green Dragon Topping for Uramaki
- Salmon Nigiri
- **+ TOOLS:**
- **Bamboo sushi rolling mat**
- **Disposable chopsticks**

NON-PERISHABLE

- Non Perishable ingredients
- Shopping and Prep Lists + Videos
- Shipping across CANADA + USA INCLUDED

ALL PACKAGES OFFER:

- 4 lessons
- 75 mins virtual class with Chef on Zoom
- Ingredients
- Tools
- Vegan options available for all menus

PRICING PER PERSON

Platinum Kit	\$95
Gold Kit.....	\$80
Non-Perishable Kit	\$65

LOCAL DELIVERY COSTS

Toronto Area

w/i 30 kms of 14 Logan Ave..... \$15

Outside Toronto Area

(up to 80 kms)..... \$20+

SHIPPING COSTS

Southern Ontario	\$20-\$25
Northern Ontario	\$25 - \$45
Ottawa / Quebec	\$25
West of Ontario	\$45
Eastern Canada	\$45

IN PERSON PACKAGES

VIRTUAL PACKAGES

CLASS ADD-ONS

CLASS ADD-ONS

LOBSTER UPGRADE\$10 per person
upgrade the menu to add lobster in the california roll (replacing imitation crab)

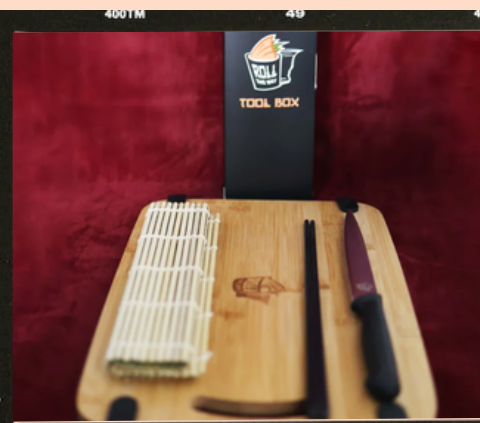
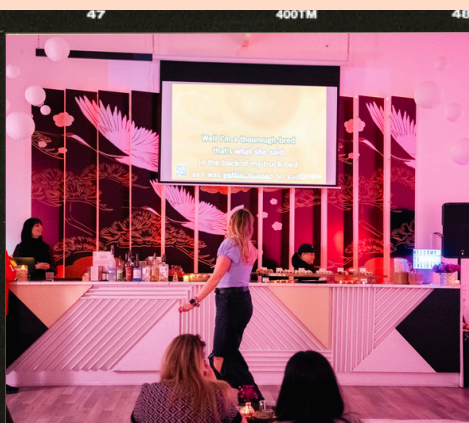
SAKE TASTING\$35 per person
tasting of 3 varieties of sakes - 6 oz total

KARAOKE\$200 per hour
access to karaoke after the class

PHOTO BOOTH\$250 flat fee
ability to print pictures on the spot - backdrop with lighting - sushi related props

PING PONG TABLE\$75 flat fee

TOOLS TO KEEP\$20 per kit
bamboo non-slip cutting board - bamboo sushi rolling mat - reusable alloy chopsticks
beginner sushi knife



EVENTS AT OUR VENUE

Whether it's an intimate birthday gathering or an elaborate engagement celebration, our versatile spaces are designed to bring your vision to life.

Choose from any of our three unique studios, or reserve all three for a more dynamic experience. Our dedicated team ensures your event runs smoothly from start to finish.

Every event at our venue includes tables, chairs, linens, and cruiser tables with stools. Each studio also features a fully licensed bar and state-of-the-art audio-visual equipment, including wireless microphones. Beyond exceptional sushi, we can assist with décor to enhance your event's ambiance—just ask your coordinator for details!



[ROLL THIS WAY](#)[ORIGAMI](#)[UMAMI STUDIO](#)[FLOORPLAN](#)[IN-HOUSE ADD-ONS](#)[BAR & DRINKS](#)

ROLL THIS WAY STUDIO



- 1,300 SQUARE FOOT OF SPACE
- CAPACITY: 36 SEATED
- CAPACITY: 60 STANDING
- *TABLES CAN BE REMOVED*



ORIGAMI EVENT SPACE



- 1,500 SQUARE FOOT OF SPACE
- CAPACITY: 55 SEATED
- CAPACITY: 100 STANDING
- *TABLES & CHAIRS AVAILABLE*



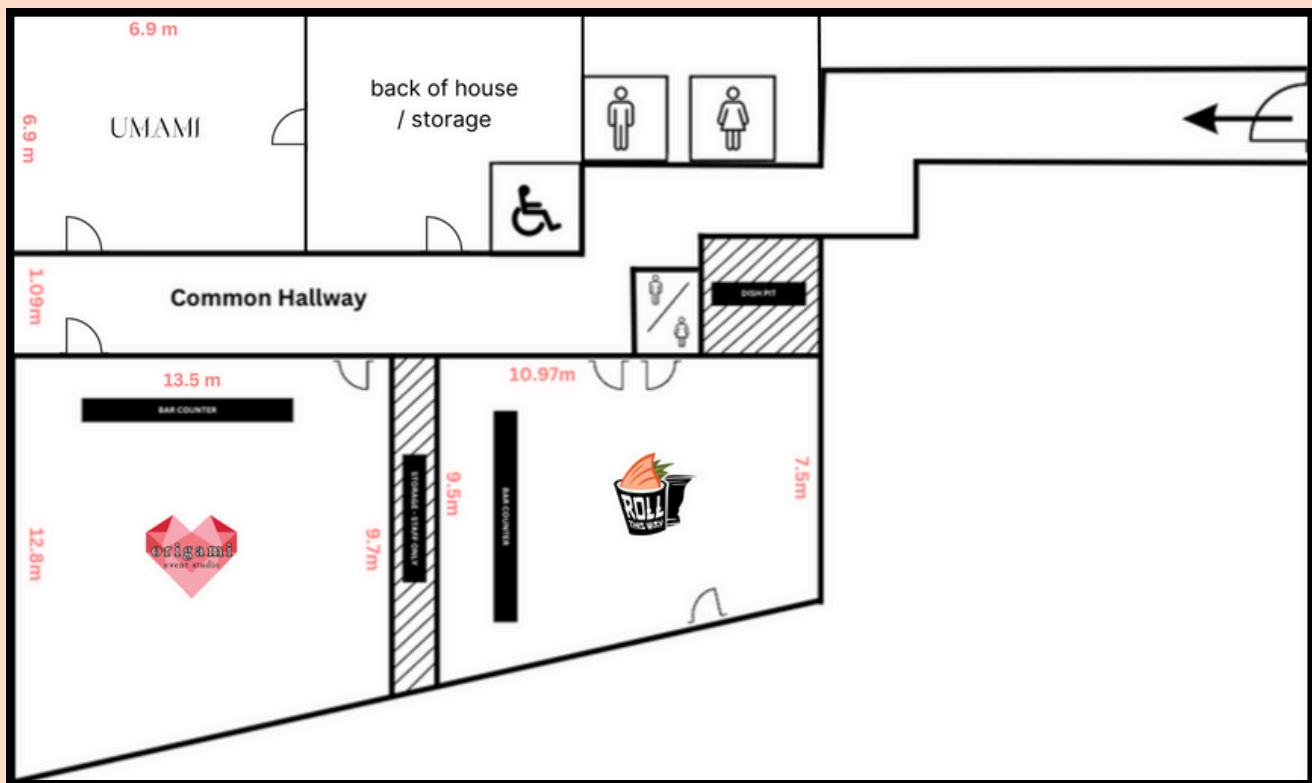
UMAMI STUDIO



- 450 SQUARE FEET OF SPACE
- CAPACITY: 20 SEATED
- CAPACITY: 40 STANDING



VENUE LAYOUT



- Full AV including: 2 x 12 inch speakers
- Projector with 110 inch screen
- 2X wireless microphones + mixer
- HD camera on tripod for hosting virtual classes
- Karaoke capabilities
- 7 restrooms, including fully accessible restroom and entrance
- Uniquely designed private restroom (in RTW only)

IN HOUSE ADD-ONS

SAKE TASTING \$35 per person

tasting of 3 varieties of sakes - 6 oz total

KARAOKE \$200 per hour

access to karaoke after the class

PHOTO BOOTH \$250 duration of event

ability to print pictures on the spot - backdrop with lighting - sushi related props

PING PONG TABLE \$75 for after class

a special add-on to your event

TOOLS TO KEEP \$25 per person

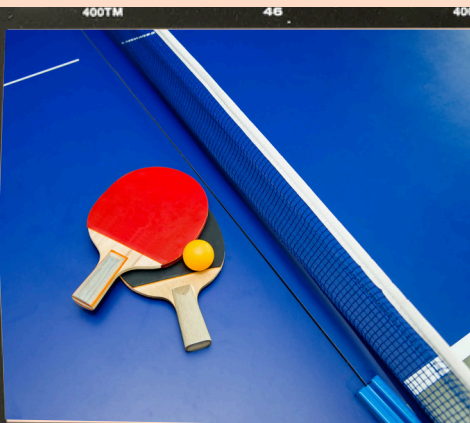
bamboo non-slip cutting board - bamboo sushi rolling mat - reusable alloy chopsticks
beginner sushi knife

BOBA BAR \$300 duration of event

serves up to 50 guests. \$6 per cup there after.

comes with 9oz cups, straws, napkins, ice, ice bucket etc

- **2 Tea Options:** Original black tea, Green tea
- **2 Toppings:** Tapioca Boba, Brown Sugar Boba



ROLL THIS WAY

ORIGAMI

UMAMI STUDIO

FLOORPLAN

IN-HOUSE ADD-ONS

BAR & DRINKS

LIBATIONS 飲み物

WINE

Ask your server for current selections.

Sparkling - 355 ml can - \$12

Red - White - Rosé

6 oz - \$15 / 750 ml - \$60

BEER + CIDER

Asahi 500 ml - \$9

Godspeed 355 ml - \$8

Cider - 473 ml - \$8

COOLERS

Reids G&T Can - \$10

Cutwater - *tequila margarita* - \$10

SPIRITS (1 oz)

Vodka *Grey Goose* - *Gin Reids* -

Whiskey *Suntory* - Rum *El Dorado*

Tequila *1800* - \$10

Casamigos Reposado - \$13

SAKÉ

Izumi Nama Nama Junmai

60 ml - \$7 / 375 ml - \$36

Yuzu-Lime Collins - 375 ml btl- \$25

Masumi 漆黒 Kuro Junmai Gingo

750 ml - \$70

Saké Bomb - \$8

(a shot of sake dropped into beer - kanpai!)

COCKTAILS

Espresso Martini - \$15 (pre-mixed)

NON-ALCOHOLIC

0% Heineken can - \$6

Ramune - Lychee / Original - \$6

Kombucha - \$6

Ito En Green Tea - \$6

Red Bull - \$6

Sparkling Water - \$3

Sodas (Coke - Diet Coke - Ginger

Ale-Sprite-Club Soda-Tonic) - \$2



WHEN I SAY "SAKE"

YOU SAY "BOMB"!

BAR MENU & DRINK PACKAGES

OPEN BAR

Guests order unlimited drinks at the bar, cost will not exceed the fixed

amount **\$80 per person**

(up to 4 hours. \$20 per hour thereafter)

DRINK TICKETS

1 Alcoholic beverage + 1 soda or 1 bottle water **\$15 per person**

2 Alcoholic beverages + 1 soda or 1 bottle water **\$25 per person**

CONSUMPTION BAR

Guests order unlimited drinks at the bar, cost is not fixed, no limit. Client can pay one tab or guests can pay their own bills. *Cashless venue*

FAQs

FREQUENTLY ASKED QUESTIONS

WHEN DO YOU NEED THE FINAL GUEST COUNT?

Final guests counts are due with your questionnaires a week before your event date

SERVICE FEE & TIPS

The service fee is to cover the administrative and operational services related to your event. Any additional tips are fully discretionary to the client during the event time. If the client would like to distribute additional tips post-event, they should contact their event coordinator.

WHAT IF MY EVENT LOCATION IS OUTSIDE OF GTA?

Any event sites outside of the GTA are subject to additional fee to cover the expenses of transportation. Fees varies depending on KM, to and from the destination, plus the hours of travel for each staff member.

HOW DO YOU DEAL WITH FOOD ALLERGIES & RESTRICTIONS?

Our food is made from scratch, so it's easy for us to accommodate allergies and food restrictions. As long as we are informed of the specifications in advance, we can always prepare dishes to accommodate the special needs of a particular guest(s).

CANCELLATION POLICY

A 25% non-refundable deposit is required in order to secure any event. For any cancellation up to 72 hours before an event, a credit will be made available, with no expiry, for the value of the deposit to be used at a later date. Any cancellation within 72 hours of the event will be subject to an additional 25% charge of the total invoice. Any cancellation within 24 hours of the event will be subject to the additional 75% charge of the total invoice.

SPECIAL OCCASION PERMITS

A private event held at a private residence does not require a liquor license. A Special Occasions Permit is needed if you are providing your own alcohol and the event is being held in a public venue. We are always happy to answer any questions regarding the SOP and we can help with the application process for your event

HAVE MORE QUESTIONS?

Feel free to reach out to our event sales team
855-477-8744



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