

SUKI BY MARIN PROVISIONS

# Catering

BINCHOTAN YAKITORI · MARIN COUNTY

All proteins grilled to order over Japanese white charcoal

## EACH GUEST RECEIVES A BENTO BOX INCLUDING:

- 1 Protein** — your selection of skewers served over steamed koshihikari rice
  - 2 Sides** — marinated soft boiled egg, Persian cucumber salad & Japanese potato salad
- Starters, drinks, and add-ons available at additional cost.

## 01 STARTER — CHOOSE ONE OR BOTH

SOUP

### Miso Soup

Served in a compostable cup. Contains fish stock.

**+\$5 / person**

SALAD

### Mixed Green Salad

Japanese roasted sesame dressing.

**+\$5 / person**

Minimum 5 guests per selection. Half & half available — split evenly across the guest count.

## 02 PROTEIN — SELECT AS MANY AS YOU LIKE

### Chicken Thigh Skewers

**\$20 / person**

Binchotan-grilled chicken thigh, tare glaze. Served over steamed koshihikari rice.

### Pork Belly

**\$22 / person**

Binchotan-grilled pork belly, stone fruit glaze, shiso. Served over steamed koshihikari rice.

### Tofu Dengaku

**\$20 / person**

Crispy tofu brushed with Meyer lemon-miso marmalade. Served over steamed koshihikari rice.

### Japanese Eggplant

**\$22 / person**

Smoky Japanese eggplant with saikyo miso glaze. Served over steamed koshihikari rice.

Minimum 5 guests per protein selection.

## 03 SIDES — ALWAYS INCLUDED

**Marinated Soft Boiled Egg · Persian Cucumber Salad · Japanese Potato Salad**

## 04 DRINKS — OPTIONAL

BOTTLED

### Ito-En Green Tea

Lightly sweetened cold-brewed Japanese green tea.

**+\$5 / person**

SPARKLING

### Moshi Yuzu Soda

Bright, citrusy yuzu sparkling soda.

**+\$5 / person**

SPARKLING

**Moshi White Peach Yuzu Soda**

Delicate white peach and yuzu sparkling soda.

**+\$5 / person**

HOT OR ICED

**Ceremonial Matcha Latte**

Ceremonial grade matcha with oat or whole milk.

**+\$8 / person**

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05 ADD-ONS — OPTIONAL EXTRAS

CONDIMENT

**7 Spice Chili Oil**

Japanese togarashi blend, slow-infused in neutral oil.

**+\$2 / person**

CONDIMENT

**Yuzu Kosho Aioli**

Citrusy green chili paste folded into house aioli.

**+\$2 / person**

DESSERT

**Matcha Panna Cotta**

Ceremonial grade matcha, silky set cream.

**+\$6 / person**

DESSERT

**Ube Butter Mochi Cake**

Chewy, golden-edged mochi cake with ube and brown butter.

**+\$5 / person**

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PRICING FROM \$20-\$22 PER PERSON · MINIMUM 10 GUESTS TOTAL

**SUKI by Marin Provisions**

PRIVATE DINNERS · CORPORATE EVENTS · CELEBRATIONS

Pricing includes protein & sides. Starters and extras priced separately. Custom menus available on request.

*Menu contains soy, sesame, wheat, and dairy. Vegetarian and gluten-free options available — please note any allergies when booking.*