



SOYFISH

Catering

The highest quality Oshi Sushi in Town

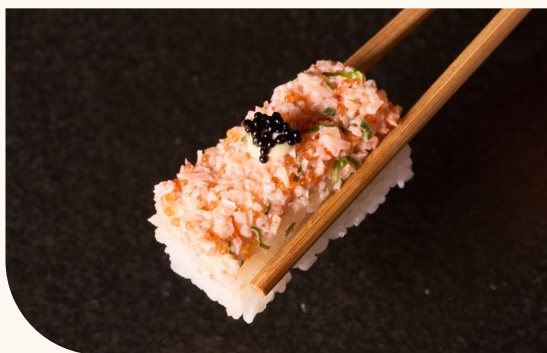


About

SoyFish is a premium sushi brand dedicated to delivering exceptional quality through both **premium delivery and bespoke catering experiences**. Specializing in **Oshi Sushi**, Japan's unique style of pressed sushi, **SoyFish** combines traditional craftsmanship with a modern, detail-oriented approach that puts quality and customer experience at the heart of everything we do.

Whether it's a beautifully packaged sushi box delivered to your doorstep or an elegant live sushi station at a private event, **SoyFish** is committed to making every experience feel thoughtful, refined, and effortlessly enjoyable.

Our focus goes beyond just great taste. We believe in the full experience—from the precision of our sushi preparation to the design of our packaging and the care in every setup. Using only top-tier ingredients and working with skilled chefs, we bring a level of consistency and care that sets us apart.





What defines SoyFish

Expertise in Oshi Sushi

a unique and flavorful take on sushi,
crafted with precision.

Premium Delivery

sleek, well-designed packaging that
makes every order feel special.

Tailored Catering

curated setups for corporate events,
private celebrations, and more.

Commitment to Quality

in ingredients, presentation and
every part of the customer journey.

SoyFish makes sushi feel exciting, effortless, and just a little bit luxe—wherever you are.

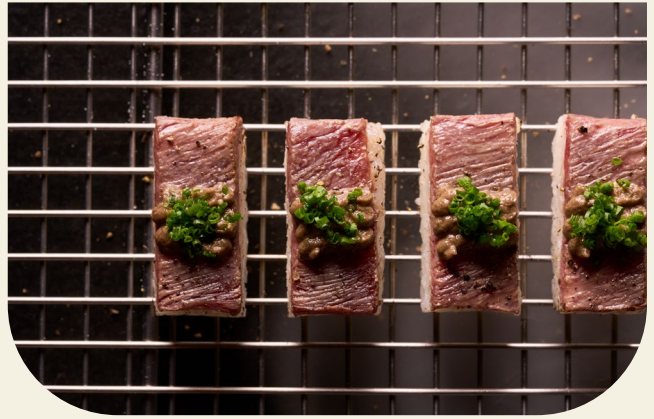


The Food

At **SoyFish**, we're known for our signature **Oshi Rolls**—pressed sushi that's bold, fresh, and full of flavor. But that's just the beginning. It's food that travels well, looks great, and tastes even better—whether you're ordering in or planning a catered event.

SoyFish is perfect for everything from casual nights to corporate gatherings and special celebrations.







Catering

SoyFish makes sushi catering effortless and elevated, no matter the size of your event.

For smaller gatherings—like private dinners, office lunches, or intimate celebrations—we offer premium, ready-to-eat sushi boxes that are beautifully presented and packed with flavor.

For larger events—think corporate functions, or upscale parties, boat parties, our team of chefs can join on-site to create a truly immersive experience. With live stations and dishes prepared à la minute, guests enjoy the freshest flavors and the show of expert sushi craftsmanship in action.





We cater to

Office

Home



Elevates your office gatherings with a refined selection of fresh Oshi Sushi. Their thoughtful presentation and quality make every corporate event feel effortlessly special.



Restaurant-quality cuisine to the comfort of your home, perfect for intimate gatherings or special celebrations.

Private Events

Sea



Transform your private events with elegant setups and engaging live stations. Our chefs will take care of you.



Bespoke dining experience onboard, with flawless service tailored to your private yacht event. From elegant setups to live culinary stations, every detail is curated to match the luxury of life at sea.





Menu

Oshis

WILD SOCKEYE SALMON OSHI

Wild sockeye salmon, seared with our house aoli, serrano pepper

WAGYU FOIS GRAS TRUFFLE OSHI

Seared wagyu, fois gras, truffle mushroom pureé, chives

CRAB OSHI

Crab, mayonnaise, green onions, black tobiko

CRISPY PRAWN OSHI

Shrimp tempura, togarashi powder, teriyaki sauce, black tobiko

SPICY NEGITORO OSHI

Chopped bluefin tuna, house spicy mayo, green onions

SPICY SALMON OSHI

Spicy salmon, togarashi

EBI OSHI

Aburi ebi with pesto aioli, lime zest

CUCUMBER UNAGI OSHI

Eel, cucumbert

YELLOWTAIL OSHI

Yellowtail, pomelo, red pepper

AVOCADO OSHI

Avocado, rice, kewpie mayonnaise, tobiko

Appetizers

SEAFOOD SALAD

Salmon, bluefin tuna, hamachi, mixed greens, tomatoes, avocados

CUCUMBER SALAD

Cucumber, sesame oil, sweet soy sauce, salt

KINOKO SALAD

Mixed mushrooms sautéed, spring mix greens, carrots, lotus chips, sesame vinegar, sweet soy sauce

SALTED EDAMAME

Edamame, kosher salt

SPICY EDAMAME

Edamame, tobanjan aioli

Packages *and* Pricing

Oshi Bites PERFECT TASTE

PACKAGE

85 AED/person*

Perfect for cocktail receptions and mingling events. A selection of elegant, bite-sized canapés served pass-around style, allowing guests to enjoy flavorful creations without interrupting the flow of the event.

Includes:

- 3 pieces of oshi per guest
- Live on-site preparation by Soyfish chefs
- Interactive sushi station with searing and artful tray presentation
- Premium selection of classic and signature oshis

The Signature OSHI CELEBRATION

PACKAGE

150 AED/person*

Ideal for corporate events, birthdays, and private gatherings. This dynamic setup features a live cooking station where chefs craft fresh Oshi bites, served pass-around style for easy enjoyment as guests mingle and celebrate.

Includes:

- 6 pieces of oshi per guest
- Live on-site preparation by Soyfish chefs
- Interactive sushi station with searing and artful tray presentation
- Premium selection of classic and signature oshis

The Oshi SUPREMEFEAST

PACKAGE

250 AED/person*

Perfect for full-service dinners, luxury private events, premium activations, and yacht gatherings. Featuring a live cooking station where chefs prepare fresh Oshi bites on the spot, served pass-around style to elevate any high-end occasion with flavor and flair.

Includes:

- 12 pieces of oshi per guest
- Live on-site preparation by Soyfish chefs
- Interactive sushi station with searing and artful tray presentation
- Premium selection of classic and signature oshis

Also includes:

- Edamame or Spicy Edamame
- Cucumber, Kinoko, and Seafood Salads

Add-ons

- Edamame or Spicy Edamame – AED 15/person
- Cucumber, Kinoko, or Seafood Salad – AED 22/person

*Minimum: 20 guests | Pricing includes up to 4 hours of chef time, live preparation, and transportation within Dubai - no hidden fees.



Contact Us

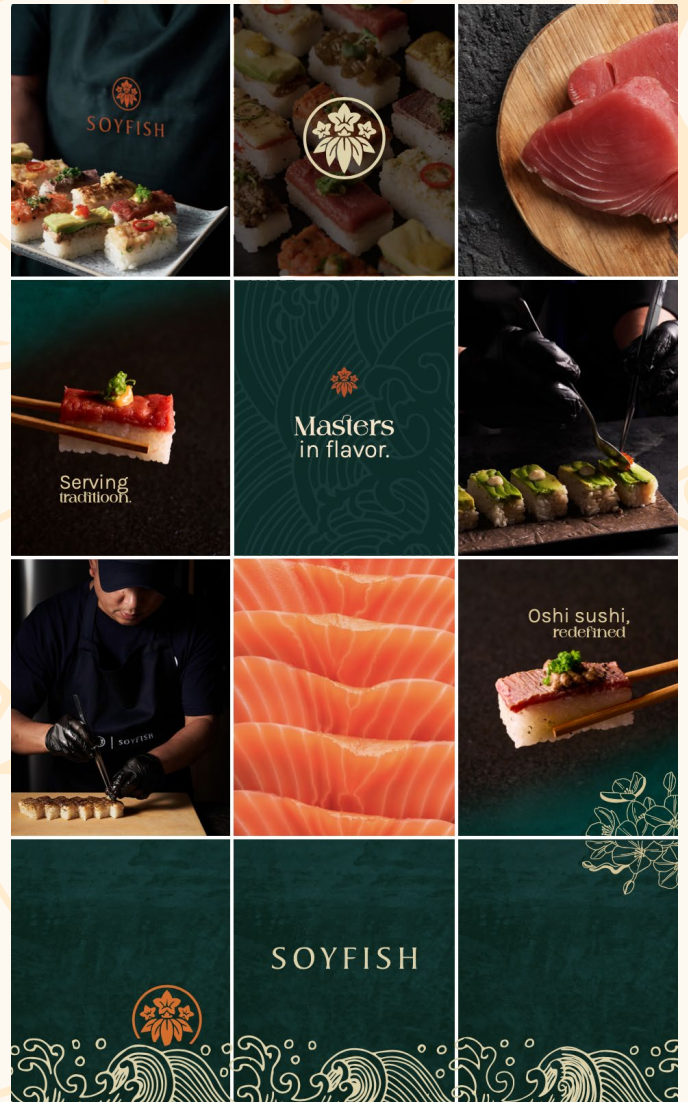
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Thank you

