



jumi  
GOZEN BAR

Private dining & Special Events

# DINNER



Most ingredients are seasonal and may change at the date of the event.  
Exact menu details will be confirmed once the event date is set.

## SUSHI OMAKASE

\$148 PER PERSON

### 椀物 SOUP

Bonito and kelp broth with fresh seaweed and scallop

### 先付 SEASONAL STARTER

Firefly squid with black sesame sauce

### 造里 SASHIMI

Japanese king fish with Hokkaido uni

### 蒸物 STEAMED

Japanese clam chawanmushi

### 握り SUSHI

8pc of Premium nigiri pieces

Includes Bluefin toro, uni and Wagyu beef

A5 Wagyu beef gunkan wrap with uni

3pc Chef's selected hosomaki

Seasonal handroll

### 甘味 DESSERT

Housemade hoji tea ice cream, Japanese cheese mousse

Complimentary custom printed menu cards

Guest count maximum: 11

Total seating time: 2h

Minimum food & beverage spend:

\$1,800 (excluding tax & service charge)

## JUMI SIGNATURE GOZEN

\$198 PER PERSON

### 先付 SEASONAL STARTER

Grilled lobster tail with uni sauce, Hokkaido uni and caviar

### 前菜 APPETIZER PLATTER

Sweet shrimp marinated with brandy, Australian Wagyu beef picanha with red wine and black truffle

### 御膳 GOZEN

### 造里 SASHIMI PLATTER

Bluefin toro, Hokkaido uni

### 椀物 SOUP

Lobster miso bisque

### 凌ぎ SHINOGI

King crab sushi, Unagi sushi

### 焼物 GRILLED

Black cod with saikyo miso

### 蒸物 STEAMED

Japanese clam chawanmushi

### 揚物 DEEP FRIED

Live scallop okakiage with shiso genovese sauce

### 食事 STARCH

A5 Wagyu beef gohan with foie gras, black truffle and sous vide egg

### 口直し GRANITÉ

Fresh ginger granité

### 甘味 DESSERT

Japanese egg tart with housemade hoji tea ice cream

Complimentary custom printed menu cards  
Complimentary 6" custom cake

Guest count maximum: 11

Total seating time: 2.5h

Minimum food & beverage spend:

\$2,200 (excluding tax & service charge)

#### Additions:

Balloon decorations (+\$500 per party)  
Sake pairing (+\$100 per guest)

Florals (Starting at \$350 per party)  
Half sake pairing (+\$60 per guest)

All prices above are exclusive of 13% HST and do not include an 18% service and gratuity charge.  
We try our best to accommodate food allergies or restrictions, though we cannot guarantee it. Please get in touch with us for more details.

# LUNCH



## SUSHI OMAKASE



**\$88 PER PERSON**

Most ingredients are seasonal and may change at the date of the event.  
Exact menu details will be confirmed once the event date is set.

### 椀物 SOUP

Miso soup

### 握り SUSHI

10pc Premium nigiri pieces

*Includes Bluefin toro, uni and Wagyu beef*

2pc Futomaki roll

3pc Chef's selected hosomaki

Seasonal fish don

Handroll

#### **Additions:**

Balloon decorations (+\$500 per party)

Florals (Starting at \$350 per party)

Full sake pairing (+\$100 per guest)

Half sake pairing (+\$60 per guest)

**Guest count maximum: 11**

**Total seating time: 2h**

**Minimum food & beverage spend:**

**\$1,100 (excluding tax & service charge)**

All prices above are exclusive of 13% HST and do not include an 18% service and gratuity charge.



## CUSTOMIZED DINING EXPERIENCE



We offer a customized menu starting at \$300 where our Chef will create a menu based on your food preferences. Contact us for more details.

Complimentary custom printed menu cards  
Complimentary 6" custom cake

### **Additions:**

Balloon decorations (+\$500 per party)  
Floral bouquets (+\$40 per guest)  
Sake pairing (+\$100 per guest)  
Half sake pairing (+\$60 per guest)

**Guest count maximum: 11**

**Total seating time: 3-4 h (full lunch or dinner slot)**

**Minimum food & beverage spend:**

\$4,400 (excluding tax & service charge)

## ADDITIONAL FOOD MENU



### BLUEFIN TUNA FLIGHT

*Chutoro, Otoro, Akami*

28

### PREMIUM FLIGHT

*Wagyu Beef, Foie gras, Uni, Otoro, Caviar*

38

### JUMI SIGNATURE GUNKAN WRAP

*Uni, Caviar, A5 Wagyu Beef*

35

### JUMI SIGNATURE MINI DON

*Jumi Signature Mini Don*

35

Additional pieces of sushi, nigiri and sashimi are also available upon request.



# BAR MENU



<b>SAKE</b>	3 OZ / 300ML / 720 ML	<b>UME/YUZU</b>	
<b>JUNMAI / HONJOZO</b>		<b>TSURU UME KANJUKU NIGORI</b>	18
<b>ZAKU 'HO NO TOMO' JUNMAI</b>	25/69/140	<i>delightfully velvety and plump. aromas of citrus, brown sugar and light honey tea.</i>	
<i>aromas of pear, vanilla, citrus and stone fruit. smooth, fresh and juicy with gentle fruity sweetness.</i>		3 OZ / WAKAYAMA PREFECTURE, JAPAN	
MIE PREFECTURE, JAPAN		<b>TORO MELT LYCHEE</b>	22
<b>NARUKOMAI TOKUBETSU JUNMAI DEEP SEA</b>	22/54	<i>chewy viscosity with hints of rose, pear and watermelon.</i>	
<i>light, dry, deep and rich rice flavour.</i>		3 OZ / AICHI PREFECTURE, JAPAN	
KOUCHI PREFECTURE, JAPAN		<b>KOCHA TEA UME</b>	55
<b>GINJO</b>		<i>refreshing sweetness from japanese local plums and elegant aroma from 100% Darjeeling tea.</i>	
<b>DEWAZAKURA OKA GINJO</b>	19/90	300 ML / AICHI PREFECTURE, JAPAN	
<i>fragrance of flower blossom and fresh peach. soft and creamy mouthfeel with subtle flavours of dried fruit and a melon finish.</i>		<b>YUZU NO KIMOZU</b>	58
YAMAGATA PREFECTURE, JAPAN		<i>refreshing and effervescent, abundance of yuzu fruit.</i>	
<b>MASUMI SHIRO WHITE</b>	20/96	330 ML / MIYAGI PREFECTURE, JAPAN	
<i>mild aromas of banana and apple lead into a palate that is gently sweet and brightened by acidity and lingering savory umami.</i>		<b>JAPANESE CRAFT BEER</b>	BOTTLE
NAGANO PREFECTURE, JAPAN		<b>KAGUA ROUGE</b>	14
<b>DAIGINJO</b>		<i>mixed aroma of roasted malt and spicy sansho.</i>	
<b>KID JUNMAI DAIGINJO</b>	70	JAPANESE BEER BREWED IN BELGIUM	
<i>aromas of strawberry, cotton candy, mango and well balanced acidity.</i>		<b>KAGUA BLANC</b>	14
WAKAYAMA PREFECTURE, JAPAN		<i>Belgian-style ale with a flavour of Yuzu.</i>	
<b>KID JUNMAI DAIGINJO SPARKLING</b>	80	JAPANESE BEER BREWED IN BELGIUM	
<i>notes of lime and ripe apple on the nose and flavors of coconut, white flowers, honey melon and rice with bold bubbles.</i>		<b>HEIWA CRAFT WHITE ALE</b>	16
WAKAYAMA PREFECTURE, JAPAN		<i>Belgian yeast and American hops along with coriander, orange peel and yuzu peel.</i>	
<b>MIYAKANBAI JUNMAI DAIGINJO</b>	30/144	WAKAYAMA PREFECTURE, JAPAN	
<i>the signature sake of Kanbai Shuzo. aromas of mango, pineapple, pear and well rounded rice notes.</i>		<b>HEIWA SANSHO GOLDEN ALE</b> *LIMITED QUANTITY SEASONAL BREW*	16
WAKAYAMA PREFECTURE, JAPAN		<i>sweet aroma of sansho pepper, white grapes and malt. citrusy freshness with a slight "numbing" sensation.</i>	
<b>DEWAZAKURA YUKI MANMAN</b>	270	WAKAYAMA PREFECTURE, JAPAN	
<i>aged 5 years. perfume of berry, melon, plum, sweet rice and honey. notes of ripe pear and white raisin.</i>		<b>JAPANESE WHISKY</b>	10Z
YAMAGUCHI PREFECTURE, JAPAN		<b>SUNTORY TOKI</b>	12
<b>WHITE WINE</b>	5OZ GLASS / BOTTLE	<i>green apples, bitter herbs, toasted almonds and vanilla.</i>	
<b>LUBERRI RIOJA ALAVESA ZURI BLANCO 2022</b>	13/58	<b>IWAI WHISKY</b>	16
<i>creamy and stony, notes of green apple, pear custard, white florals and lemon.</i>		<i>corn, malt, sweet with fruit flavours like pear and hints of red fruits and vanilla.</i>	
RIOJA, SPAIN		<b>IWAI TRADITION WHISKY</b>	19
<b>PERLAGE PINOT GRIGIO 2022</b>	13/52	<i>malt, ripe cherry, honey toffee with a beautiful ginger spice.</i>	
<i>fresh pear, elderflower, lemon zest and meadow grass with a refreshing texture.</i>		<b>HIBIKI HARMONY</b>	25
VENETO, ITALY		<i>citrus, honey, lychee, rosemary and oak.</i>	
<b>RED WINE</b>	5OZ GLASS / BOTTLE	<b>NON-ALCOHOLIC DRINKS</b>	
<b>CHIANTI COLLI FIORENTINI 2020</b>	12/54	<b>KIMINO RINGO</b>	14
<i>medium bodied, perfumed cherry, raspberry on the nose.</i>		<i>250ml / Fuji Ringo Apple hand picked in Aomori Region and whole pressed with Hyogo water.</i>	
CHIANTI, ITALY		<b>SAICHO JASMINE</b>	16
<b>BLANVILLE PINOT NOIR 2021</b>	13/60	<i>200ml / premium sparkling tea made in United Kingdom.</i>	
<i>soft plum, black raspberry, undertones of cacao.</i>		<b>SAKE PAIRING</b>	
LANGUEDOC, FRANCE		<i>Experience elevated dining with our carefully selected premium sake, expertly paired with each course to create a harmonious blend of flavors.</i>	
		<b>FULL PAIRING</b>	100
		<i>12 OZ / 6 kinds of sake</i>	
		<b>HALF PAIRING</b>	60
		<i>6 OZ / 3 kinds of sake</i>	



# FREQUENTLY ASKED QUESTIONS



## **Availability**

Jumi Gozen Bar is available for private event buyouts everyday and can accommodate lunch or dinner events. Lunch events are held between 11am to 3pm and dinner events are held between 5pm to 11pm.

## **Children**

All guests are seated on a chef's counted therefore we do not accommodate any toddlers that require high chairs. Kids menu are available upon request.

## **Food Restrictions**

We strive to accommodate dietary restrictions however certain dietary restrictions, such as requests for no rice or no raw seafood cannot be accommodated. We'll contact you in advance to confirm any allergies, dietary restrictions, or special occasions. If you have any, please let us know at that time.

## **Payment and Cancellation**

A \$1,000 deposit is required to secure the date and space payable by cash or e-transfer. Your deposit is fully refundable if a notice of cancellation is within 10 days or more prior to your event. Cancellations less than 10 days prior to reservation date is non-refundable.

