

number of people? (assumption)	50
per person?	\$10.02

No	item	cost /unit	unit	amount	cost	place to get	etc	
1	Japanese rice (nishiki)	\$10.00	5lb (2.15kg)	3	\$30.00	H mart	vinegar rice	1 person 100g
2	rice vinegar (米酢)	\$3.00	1bottle	1	\$3.00	H mart	vinegar rice	
3	sesame (ごま)	\$7.00	1package	1	\$7.00	H mart	vinegar rice	
4	roasted seaweed	\$18.00	50sheet	2	\$36.00	H mart	hand roll sushi	1 person 2 sheet
5	tuna – can	\$4.00	250g	2	\$8.00	H mart	sushi ingredient	
6	mayonnaise	\$4.00	500g	1	\$4.00	H mart	sushi ingredient	
7	smoked salmon	\$30.00		1	\$30.00	H mart	sushi ingredient	need to cut
8	egg					H mart	sushi ingredient	need to cook
9	fake crab meat	\$5.00	–	1	\$5.00	H mart	sushi ingredient	need to cut
10	avocado	\$1.00	1個	6	\$6.00	H mart	sushi ingredient	need to cut
11	shimesaba – vinegared mackerel	\$1.00	1個	6	\$6.00	H mart	sushi ingredient	need to unfreeze and cut
12	natto	\$2.00	3pack	1	\$2.00	H mart	sushi ingredient	
13	Japanses cucumber	\$3.00	1lb	2	\$6.00	H mart	sushi ingredient	need to cut
14	Small sushi plate	\$35.00		2	\$70.00	catering		1 person 1 nigiri
15	Assorted Roll Sushi plate	\$30.00		0	\$0.00	catering		1 person 2 maki
16	Yakitori	\$1.50	1 piece	25	\$37.50	catering		2/3 person eat
17	Yakisoba (chicken)	\$7.50	person	4	\$30.00	catering		
18	Yakisoba (vegitarian)	\$6.50	person	4	\$26.00	catering		
19	rice for curry				\$0.00	H mart	include above rice	
20	curry sauce	\$4.00	10 dish	1	\$4.00	H mart		need to keep hot
21	beef	\$10.00	–	1	\$10.00	H mart		
22	onion	\$10.00	–	1	\$10.00	H mart		
23	potato					H mart		
24	carrot					H mart		
25	MISO	\$15.00	10 people	1	\$15.00	H mart		need to keep hot
26	tofu					H mart		
27	Dashinomoto					H mart		
28	wakame					H mart		
29	green onion					H mart		
30	gari				0	catering		
31	wasabi				0	catering		
32	soy source				0	catering		
33	saucer for sushi				0	catering		
34	chop sticks				0	catering		
35	green tea	\$6.00	64 teabag	1	\$6.00	H mart		
36	Japanese sweets	\$2.00	1 pocky	0	\$0.00		give up	
37	maccha ice	\$10.00	0.5 gal	2	\$20.00	H mart		
38	beer	\$28.00	24 bottles	3	\$84.00	Liquor shop		1 person more than 2 bottle
	sum				\$455.50			
	tax				\$45.55			
	total				\$501.05			

No	time	event	facilities, equipments
1	11:00	go to H mart	car (OK)
2	14:00	bring back food from H mart	need parking space for one car
3		start unfreezing and cutting some sushi ingredients	microwave, food chopper, plastic wrap
4		keep them in refrigerator	
5		start boiling the rice	rice steam cooker
		make sushi rice	big bowl
6		start cooking curry	ladle, pot, pan
7	17:00	recieve catering foods	
		move miso-soup to pan	soup pot
8		start setting dishes and foods	
9		prepare hot water for Japanese tea	thermos vacuum bottle
10	18:00	start the party	
11	18:30	serve the ice cream	cooler for ice cream
12	22:00	clean up	

<Hand rolled sushi>

**tuna mayonnaise
smoked salmon
egg
shrimp
avocado
natto
cucumber**

<Nigiri> (need confirm)

**tuna
shrimp
salmon
eel
sea eel
inari**

<maki> (need confirm)

**tuna
avocado
cucumber**

<etc>

**yakitori - grilled chicken
Japanese curry
yakisoba (chicken) - fried egg noodle
yakisoba (vegetable) - fried egg noodle**

<desert>

matcha (green tea) ice cream

<drink>

**beer (asahi, kirin, sapporo)
green tea
soft drink**