



Welcome to sushi ichimura

Chef Eiji Ichimura is delighted to offer his 10-seat counter for memorable events and private functions. Sushi Ichimura welcomes guests in a relaxed, yet elevated atmosphere where they can truly immerse themselves in the tranquil and elegant ambiance of the space and enjoy the mastery of Chef Ichimura in a private setting.

The legendary sushi chef prepares his signature edomae-style omakase in a custom seasonal menu. Each guest is served on rare antique Japanese lacquerware and plateware handmade by Shiro Tsujimura, one of Japan's most prominent contemporary ceramic artists and a living national treasure.









212-542-3896 • 412 Greenwich Street, New York, NY 10013 www.sushiichimura.nyc • info@sushiichimura.nyc



The dining room features a flawless 200-year old yellow cedar counter that is overlooked by an antique gold leaf covered Japanese screen from the 16th century depicting the famous stories from "The Tale of Genji".



Your guests can enjoy a curated selection of sake, wine, beer, Japanese whiskies and exclusive chilled Japanese tea with the experience; or a special pairing featuring sparkling sake, wines from around the world and a selection of dynamic, adventurous sakes from various Japanese prefectures.



212-542-3896 • 412 Greenwich Street, New York, NY 10013 www.sushiichimura.nyc • info@sushiichimura.nyc



Buyout pricing starts at \$6,500 for up to ten guests exclusive of tax and service charge.



To arrange your Private Event, please contact our team at info@sushiichimura.nyc

212-542-3896 • 412 Greenwich Street, New York, NY 10013 www.sushiichimura.nyc • info@sushiichimura.nyc