



Original offerings like Kobe beef sushi add a modern twist to traditional Japanese dishes at Genji.



Market-fresh ingredients form the heart and soul of Genji—all tested and tasted by culinary experts.



Catering by Genji creates a fine dining experience with signature specialties such as the seared salmon roll.

“The best thing about Catering by Genji is... their commitment to quality and ongoing pursuit of perfection... Our goals are the same: to provide our guests with the best products we can.”

*John Karangis,
Campus Executive Chef,
Goldman Sachs
Business Services*



CATERING by GENJI
Experience a fresh take on sushi.

“Catering by Genji is very flexible and delivers a consistent, high-quality product. The Genji sushi chefs are all very professional in their field.”

*Christian Goadmützer,
Executive Chef,
Jumeirah Essex House*



Classic preparation brings the tradition and elegance of the Japanese sushi experience to a modern Western audience.



Innovative fusion dishes serve up Continental cuisine with a Japanese flair, like sesame profiteroles stuffed with sushi.



Commitment to quality delivers fresh, healthy fare that satisfies the body as much as it pleases the palate.