

# TOKYO NIGHTS

WATCH  
SUMO

EAT  
SUSHI

DRINK  
SAKE

CORPORATE BROCHURE

# FROM NEON TO NOSTALGIA

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Manga. Anime. J-Pop. Streetwear.  
Ceremony. Sake. Sumo.  
The appetite is insatiable.

Hyper Japan pulls 35,000+ fans to  
Olympia every year — an electric  
swarm of neon, tradition and  
modern myth.

And when the first UK sumo  
tournament in 25 years hit the Royal  
Albert Hall, 20,000 tickets vanished  
in 24 hours.



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# THE SHOW

The show will start with an introduction to the world of Sumo and its ancient rituals, before delving into a pseudo-tournament between four powerful Rikishi.

The story:  
The four ancient stables—living extensions of warring gods—will unleash their champions. For 90 intense minutes, they will collide in a tournament of pure force, each vying for the right to be crowned Tenka-Musō: the Peerless Under Heaven.



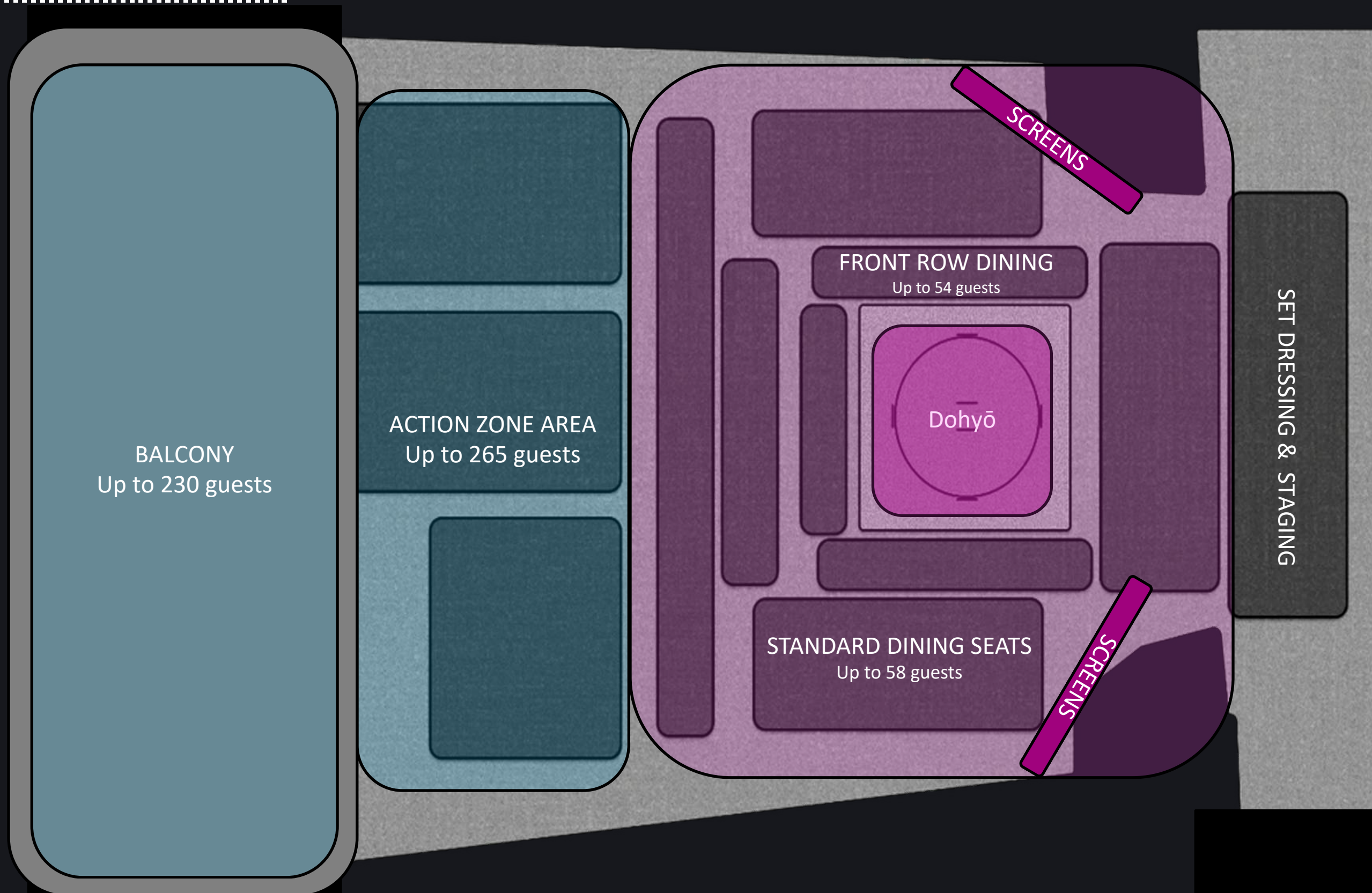
# THE TALENT

Working with legendary former professional rikishi —athletes who have reached the pinnacle of sumo —to preserve and share the authentic art and spirit of Japanese sumo with the world.

CHOOSE YOUR CHAMPION, IMMERSE YOURSELF IN THEIR STORY, AND WITNESS THEIR FATE UNFOLD IN A SINGLE NIGHT OF RAW POWER AND TRADITION.



# SPACES



# CORPORATE PACKAGES

Packages from  
£150pp

## Reserved Seats - The Balcony

Enjoy a commanding balcony overview of the sumo action with reserved seating for your group, alongside access to the dedicated bar and pre-order food service. Ideal for client entertainment or team socials, this option offers a premium shared experience within the electric atmosphere of Tokyo Nights.

## Semi Private Hire - The Balcony

Visiting as a large group, take a semi-private section of the balcony, offering elevated views of the sumo action, access to the dedicated bar, and pre-ordered food service. Perfect for larger groups seeking the comfort of a private event while remaining part of the wider Tokyo Nights experience.

## Private Hire - The Balcony

Take full ownership of the balcony with exclusive access to all 230 seats, delivering uninterrupted views of the sumo action, a dedicated bar, and tailored pre-ordered food service. Designed for groups looking to host an unforgettable, fully private entertainment experience within this limited-run event.

# CORPORATE DAYTIME PACKAGES



The venue is available for exclusive corporate events during weekday matinee performances and select evening performances - quotes available upon request

Matinee Availability: Tuesdays through Fridays, 12:00 PM – 3:00 PM

Dates: June 8<sup>th</sup> – July 3<sup>rd</sup>

Evening Availability: 5:30pm - 7:30pm OR 8:30pm - 10:30pm

Dates: 1<sup>st</sup>, 7<sup>th</sup>, 8<sup>th</sup> July

We can work with you and our preferred partners to deliver tailored offerings, which may include:

**BUY OUT THE SHOW**

Full and exclusive hire of the existing show with or without food with extended pre & post dwell time.

**TEAM BUILDING EXPERIENCES**

A tailored corporate offering, where groups can:

- Witness a Sumo Training session.

Learn about the history of Sumo in Japan  
Volunteers can with the Rikishi.  
Meet & Greet and photo opportunities.

# CATERING MENU

## EBI BITES BENTO

Tempura shrimp with miso aioli, chilli, lime & coriander, sea-salted lemon edamame & fresh seaweed salad with sesame dressing.

### INCLUDES:

- **EBI BITES.** Tempura shrimp, miso aioli, chilli, lime & coriander - Gluten, Crustaceans, Eggs, Mustard, Soya
- **EDAMAME.** Sea salt with lemon (v,ve) - Soya
- **SEAWEED SALAD.** Seaweed, daikon, snow peas, cucumber & sesame dressing (v,ve) - Mustard, Sesame, Soya

## KARAAGE BENTO

Fried chicken thigh with wasabi Caesar, sea-salted lemon edamame & fresh seaweed salad with sesame dressing.

### INCLUDES:

- **KARAAGE.** Chicken and pickled red onion served with wasabi caesar - Gluten, Eggs, Fish, Milk, Mustard, Soya
- **EDAMAME.** Sea salt with lemon (v,ve) - Soya
- **SEAWEED SALAD.** Seaweed, daikon, snow peas, cucumber & sesame dressing (v,ve) - Mustard, Sesame, Soya

## MIXED SEAFOOD BENTO

A mixed bento box of our classic seafood sushi, sea-salted lemon edamame & fresh seaweed salad with sesame dressing.

### INCLUDES:

- **(2) CALIFORNIA.** Shrimp, avocado, cucumber, masago & miso aioli - Crustaceans, Eggs, Fish, Mustard, Sesame, Soya
- **(2) PINK ALASKA.** Salmon, avocado, cream cheese & lumpfish roe - Fish, Milk
- **(2) SPICY TUNA.** Tuna, cucumber, chilli, miso aioli, masago, kataifi & herbs - Gluten, Eggs, Fish, Mustard, Sesame, Soya
- **(2) CRISPY EBI.** Tempura shrimp, avocado, spicy sauce & tsume soy - Gluten, Crustaceans, Eggs, Mustard, Sesame, Soya, Sulphur Dioxide
- **(4) SHAKE HOSOMAKI.** Salmon - Fish
- **EDAMAME.** Sea salt with lemon (v,ve) - Soya
- **SEAWEED SALAD.** Seaweed, daikon, snow peas, cucumber & sesame dressing (v,ve) - Mustard, Sesame, Soya

## MIXED VEGAN BENTO

A mixed bento box of our classic vegan sushi, sea-salted lemon edamame & fresh seaweed salad with sesame dressing.

### INCLUDES:

- **(3) MAMMA MIA.** Avocado, cucumber, sesame & chives (v,ve) - Sesame, Soya
- **(3) GARDEN ROLL.** Sweet potato, sugar snaps, pickled red onion, chilli (v,ve) - Sesame, Soya, Sulphur Dioxide
- **(2) ARTICHOKE.** Fried artichoke, yuzu kosho mayo, fresh chilli (v,ve) - Mustard, Sesame, Soya
- **(4) AVOCADO HOSOMAKI.** Avocado (v,ve)
- **EDAMAME.** Sea salt with lemon (v,ve) - Soya
- **SEAWEED SALAD.** Seaweed, daikon, snow peas, cucumber & sesame dressing (v,ve) - Mustard, Sesame, Soya



STICKS | N | SUSHI

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FOR ENQUIRIES CONTACT:  
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