



SUSHI SPACE

Authentic Japanese Sushi Experiences

Private Dining · Events · Cultural Experiences

Chef Densuke

Paris · Tokyo

Beyond Catering

SUSHI SPACE creates tailored sushi experiences that unite Japanese craftsmanship, live preparation, menu design, and personal hospitality. From intimate private dining to corporate celebrations, cultural events, and large public gatherings, each format is adapted to the venue, audience, and occasion.





Meet Chef Densuke Keisuke Kaiden

Founder & Executive Sushi Chef

Corporate Sales

Began his career at KEYENCE in Japan.

New Business

Later developed new ventures and launched a private-chef business.

Sushi Craft

Trained professionally in Japan, founded SUSHI SPACE, and is now developing the brand from Paris and Tokyo.

His mission is to share Japanese quality, craftsmanship, and hospitality with international audiences through sushi.

Experiences We Create

Private Dining

Wedding & Home Celebrations

Pairing Experiences

Corporate Events

Cultural Collaborations

Live Performances

Hands-on Workshops

Pop-ups & Large-scale Events

From intimate tables to public events—designed for each audience and venue.

Pairing, Corporate & Cultural Experiences

Pairing Experiences

An exclusive one-day sushi and wine pairing pop-up for entrepreneurs and business leaders, hosted at a private venue in Akasaka, Tokyo.

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Corporate Celebrations

Anniversary events for leading Japanese companies, including a celebration for approximately 300 guests.

Cultural Collaborations

Private sushi catering for a contemporary artist's celebration and an exclusive members-only event featuring a renowned violinist.





Private Dining & Celebrations

Private Villas

Bespoke sushi services delivered at multiple villas, including coastal and mountain settings.

Wedding Celebrations at Home

Live sushi service integrated into a personal celebration at a private residence.

Private Homes & Residential Event Spaces

Menus and service adapted to the client's kitchen, table, guest group, and occasion.

An intimate setting becomes a live sushi experience shaped around the people gathered there.

Live, Participatory & Large-scale Experiences

Tuna Cutting Performance

Live tuna cutting demonstration for approximately 50 guests.

Sushi-making Workshops

Multiple hands-on workshops for international participants.

Large-scale Public Event

ParisLongchamp

Approximately 350 items sold · Nearly €4,000 in sales · Approximately 12 hours of service



Why SUSHI SPACE?



Authentic Japanese Craftsmanship

Professional techniques, careful preparation, and refined presentation.



Live Guest Interaction

Sushi prepared in front of guests creates direct dialogue with the chef.



Designed for the Setting

Menus, workflow, and service style adapted to each venue, audience, and occasion.



Intimate and Large-scale Capability

Experience spanning private tables, corporate functions, cultural events, workshops, and festivals.



Business & Event Perspective

Culinary delivery combined with planning, operations, and partner coordination.





Partnership Opportunities

Restaurants & Hospitality

- Guest-chef residencies
- Restaurant pop-ups
- One-day pairing restaurants
- Custom menu development

Events & Brands

- Corporate and private events
- Cultural collaborations
- Sponsored activations
- Revenue-sharing formats
- Long-term hospitality partnerships

Each collaboration is shaped around the venue, audience, operational conditions, and shared objective.

Let's Create a Memorable Japanese Culinary Experience

Chef Densuke

Keisuke Kaiden

Founder & Executive Sushi Chef
SUSHI SPACE

Operated by sushi space LLC

Paris, France · Tokyo, Japan

Email: info@sushispace.jp

WhatsApp: +81 90 3836 4349

Instagram: @densuke.sushi.france

Scan to follow SUSHI SPACE on Instagram.

