

CATERING MENU

MAKI PLATTERS

*Includes chopsticks, wasabi, ginger and soy sauce packets.
Small Tray includes 7 rolls, Large Tray includes 10 rolls.*

CLASSIC

cabo roll*, cali roll, crunchy blue, crunchy l.a., sake*, spicy tekka*, rainbow roll*

Small Tray \$70 Large Tray \$90

SPECIALTY

the beach*, philadelphia*, tidal wave, hot popper*,
south pacific, flamingo lingo*, spanish fly*

Small Tray \$95 Large Tray \$110

VEGAN

avo kaluna, cowgirl, eden, v.l.t., vegan south pacific,
green goddess, unami maki

Small Tray \$75 Large Tray \$90

CUSTOM MAKI PLATTER

Please call for pricing.

Rolls made with tempura are not available.

NIGIRI & SASHIMI PLATTERS

*Includes chopsticks, wasabi, ginger and soy sauce packets.
Each tray includes a combination of nigiri (2 pcs) and sashimi (3 pcs).
Small Tray includes 6 orders, Large Tray includes 9 orders.*

CLASSIC

sake*, maguro*, albacore*, yellowtail*, hirame*, ebi

Small Tray \$90 Large Tray \$125

SPECIALTY

aburi sake toro*, tako, unagi,
black tobiko*, black tuna* (sashimi only)

Small Tray \$105 Large Tray \$140

COCKTAIL APPETIZERS

25 person minimum / Available for pick up.

EDAMAME

classic with maldon sea salt or spicy with garlic, tamari and togarashi
(serves 5-7 per pound) **\$20 Per Pound**

SHISHITO PEPPERS

garlic, soy, lime, butter, shichimi
(serves 5-7 per pound) **\$20 Per Pound**

CEVICHE*

white fish, rock shrimp, cucumber, cherry tomatoes, avocado, cilantro, sweet onion jalapeño salsa,
wonton crisps, chili oil (serves 8-10 per pound) **\$45 Per Pound**

MANGO CRAB RANGOON

mango and mirin purée, fire-roasted red pepper sauce **\$2 Each**

LETTUCE WRAPS

sautéed chicken with garlic, ginger, cashews and peanut sauce, served with butter lettuce cups,
cucumber sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce **\$3 Each**

TOFU LETTUCE WRAPS

tofu with garlic, ginger, cashews and peanut sauce, served with butter lettuce cups, cucumber
sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce **\$3 Each**

EDAMAME HUMMUS

cucumbers, olive oil, toasted sesame seeds
(serves 5-7 per pound) **\$16 Per Pound**

SPECIALTY SASHIMI SPOONS

\$3.5 each / Available for pick-up.

TRUFFLE SALMON*

thinly sliced and drizzled with hot sesame oil, topped with ikura and ponzu sauce

CEVICHE-STYLE HIRAME*

thinly sliced white fish, topped with cucumber, pickled shallots, cilantro,
aji limo lime juice and black pepper

TUNA TATAKI*

thinly sliced pepper seared bigeye tuna with daikon momiji, garlic chips, scallion and tataki sauce

YELLOWTAIL SERRANO*

thinly sliced yellowtail, topped with cilantro, serrano and ponzu sauce