

# CATERING MENU

## MAKI PLATTERS

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*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 \$65 Large Tray \$85**

### SPECIALTY

the beach\*, philadelphia\*, tidal wave, hot popper\*,  
south pacific, pretty in pink\*, spanish fly\*

**Small Tray \$85 Large Tray \$105**

### VEGAN

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

**Small Tray \$65 Large Tray \$85**

### CUSTOM MAKI PLATTER

Please call for pricing.

*Rolls made with tempura are not available.*

## NIGIRI & SASHIMI PLATTERS

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*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

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

# SPECIALTY SASHIMI SPOONS

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*\$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