



Catering Menu

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ORDERING INFORMATION

Maki Platters & Cocktail Appetizers

Items from these menus are available for pick-up or for private parties at the Old Market Event Facility. Please place pick-up orders at least 24 hours in advance.

Old Market: (402) 408-5566

Grayhawk Pointe: (402) 445-2583

Shops of Legacy: (402) 547-5959

Haymarket: (402) 805-4232

Old Market Event Facility

Host a private party at our Old Market Event Facility in Omaha!

Contact: Lauren Williams, lauren.williams@bluesushisakegrill.com or (402) 408-5566

Private Dining Room at Grayhawk Pointe

This newly-renovated Omaha location features a private dining room and sushi bar for intimate gatherings and events with seating for up to 24 people!

Contact: Kari Horihan, khorihan@bluesushisakegrill.com or (402) 445-2583

Haymarket Party Room

This newly-renovated Lincoln location features a private dining room and sushi bar with seating for up to 48 guests. Weather permitting, your party can even spill out onto the private outdoor patio!

Contact: Ashley Rouse, ashley.rouse@bluesushisakegrill.com or (402) 805-4232

Private Sushi Chef

We'll bring the sushi bar to your event!

Contact: Sarah Canfield, scanfield@bluesushisakegrill.com or (402) 547-5959

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 \$65 Large Tray \$85

Specialty

the beach*, philadelphia*, tidal wave, roja*,
south pacific, pretty in pink*

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

Includes chopsticks, wasabi, ginger and soy sauce packets.
Each tray includes a combination of nigiri (2 pcs) and sashimi (3 pcs).
Small Tray includes 12 orders, Large Tray includes 18 orders.

Classic

sake*, maguro*, albacore*, hamachi*, 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

*item contains raw seafood, shellfish, beef or egg. consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. bones can happen in dishes with fishes.

COCKTAIL APPETIZERS

25 person minimum | Available for pick-up at any Nebraska location, or at our Old Market Event Facility.

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. **\$2.5 each**

Edamame Hummus

cucumbers, carrots, olive oil, toasted sesame seeds
(Serves 5-7 per pound) **\$16 per pound**

SPECIALTY SASHIMI SPOONS

\$3.5 each | Available for pick-up at any Nebraska location, or at our Old Market Event Facility.

***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 big eye tuna with daikon momiji, garlic chips, scallion and tataki sauce

***Yellowtail Serrano**

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

OLD MARKET EVENT FACILITY

The Old Market Event Facility located on the third floor of Blue Sushi Sake Grill overlooking 12th street in the Old Market. This multi-functional facility is great for a wide variety of special events from rehearsal dinners to business meetings.

Our space is a large room that can be divided. The North Banquet Room can accommodate up to 80 people depending on the event, and its adjoining South Banquet Room can accommodate up to 30 guests, or be used as a cocktail lounge or staging room.

We have 3 options in terms of space to work with. Each room option has a minimum spending level. If the amount spent is not met in food and drink purchases there will be room charge to cover the difference of the amount spent and the room minimum. All purchases (minus tax, gratuity and booking fee) go toward the minimum spending level.

North Banquet Room

Up to 80 guests - \$1,000 minimum spending level

South Banquet Room

Up to 30 guests - \$500 minimum spending level

North and South Banquet Rooms

Up to 120 guests - \$1,500 minimum spending level

Gratuity: We will add 20% gratuity to all spends.

Booking fees: South Room \$60 | North Room \$120 | Both Rooms \$180

The menu features popular items from Blue Sushi Sake Grill and Roja Mexican Grill.
Menu selections and pricing are subject to change.

A fully functional and stocked bar gives you a number of options for your event including hosted bars, cash bars and any combination of the two.

Complimentary services for the banquet facility include: black linen tablecloths, black linen napkins, house glassware and flatware (up to 80 guests, does not include champagne flutes). The following amenities are included only with North Banquet Room rental: wireless microphone and High Definition projector.

Due to the operational demands of our normally-functioning restaurant, it is required that parties of more than 15 guests have a predetermined menu, chosen from our dedicated banquet selections. This requirement prevents delays in service to your guests. All predetermined menus must be completed two weeks prior to the event date.

All booking is done via e-mail. Deposit required at time of booking.
Payment is expected at the conclusion of the event.

OLD MARKET EVENT FACILITY MENU

Exclusively for private parties in our Old Market Event Facility, located on the 3rd floor of Blue Sushi Sake Grill in the Old Market. From baby showers to rehearsal dinners and corporate parties, we can accommodate your intimate gathering or large affair.

For more information, contact

Lauren Williams, lauren.williams@bluesushisakegrill.com or (402) 408-5566

TABLE SERVICE

Served with Mashed Potatoes, Crispy Brussels Sprouts and Asparagus

Vegetarian

Stir-fried sesame glazed tofu, rice and seasonal vegetable medley **\$13 per person**

Chicken Teriyaki

Grilled chicken breast with teriyaki sauce **\$19 per person**

Beef Tenderloin

Pan seared and sliced with wasabi pepper sauce **\$30 per person**

Sansho Pepper Salmon

Pan seared with ginger, garlic, capers, and cherry tomato
in a yuzu butter pan sauce **\$24 per person**

Sansho Pepper Seabass

Pan seared with ginger, garlic, capers, and cherry tomato
in a yuzu butter pan sauce **\$32 per person**

BUFFET

Sides: Crispy Brussels Sprouts, Garlic Mashed Potatoes,
Grilled Asparagus, Sticky Fried Rice

Smoked Beef Tenderloin Wasabi cream sauce, choose two sides **\$60 per pound**

Sansho Salmon or Seabass Choose two sides **\$22/29 per person**

Chicken Teriyaki Choose two sides **\$17 per person**

Maki Platters See page 2

Nigiri + Sashimi Platters See page 2

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OLD MARKET EVENT FACILITY MENU CONT'D

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ADDITIONS

Add a salad to start and a dessert to finish!

Mixed Green Salad

Shredded carrots, red pepper, red onion, tomatoes, sesame honey dressing **\$4 per person**

Chocolate Torte 

Chocolate ganache with coconut milk, layered with toasted coconut and cashew, raspberry sorbet **\$4 per person**

Chocolate Spring Roll

crispy wonton wrappers stuffed with toasted cashews, cinnamon, raspberry purée and chocolate syrup, served with vanilla bean ice cream **\$4 per person**

PRIVATE SUSHI CHEF

Let us bring the sushi bar to your private event, wherever it may be. We'll customize a sushi bar, with your choice of maki, sashimi and nigiri. Sushi chef included!

For more information, contact

Sarah Canfield, scanfield@bluesushisakegrill.com
or (402) 547-5959.