



# 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) 260-8444

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](mailto:lauren.williams@bluesushisakegrill.com) or (402) 260-8444

### 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: Sarah Canfield, [scanfield@bluesushisakegrill.com](mailto:scanfield@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](mailto:ashley.rouse@bluesushisakegrill.com) or (402) 805-4232

# 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, pretty in pink\*, 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**

\*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.

## **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. **\$2.5 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 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 bigeye 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 \$100 | North Room \$200 | Both Rooms \$280

The menu features popular items from Blue Sushi Sake Grill and pricing is 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](mailto:lauren.williams@bluesushisakegrill.com) or (402) 260-8444**

## TABLE SERVICE

Served with Mashed Potatoes and Asparagus

### **Vegetarian**

Tofu with garlic, ginger, cashews and peanut sauce, rice and asparagus **\$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**

### **Black Pepper Salmon**

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

### **Black Pepper Seabass**

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

## BUFFET

Choice of two sides: Crispy Brussels Sprouts, Garlic Mashed Potatoes,  
Grilled Asparagus, Sticky Fried Rice

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

**Black Pepper 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

**Cocktail Appetizers** See page 3

# 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 onion, tomatoes,  
carrot ginger 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**