



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: Michael Hartman, michael.hartman@bluesushisakegrill.com or (402) 260-8444

SEMI-PRIVATE DINING ROOM AT GRAYHAWK POINTE

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

Contact: Elayna Gonzalez, elayna.gonzalez@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: Mallory Hillyard, mallory.hillyard@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.*

SMALL

CLASSIC

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

\$85

SPECIALTY

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

\$110

VEGAN

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

\$90

LARGE

CLASSIC

cabo rolls*(2), cali rolls (2), crunchy blue (2),
crunchy l.a., sake*, spicy tekka*, rainbow roll*

\$105

SPECIALTY

the beach* (2), philadelphia* (2), tidal wave,
hot popper* (2), south pacific, flamingo lingo*, spanish fly*

\$125

VEGAN

avo kaluna, cowgirl (2), eden (2), v.l.t., vegan south pacific,
green goddess (2), unami maki

\$105

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*, hiramé*, ebi

Small Tray \$115 Large Tray \$150

SPECIALTY

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

Small Tray \$130 Large Tray \$165

**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, white 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

HIRAME TIRADITO*

olive flounder topped with cucumber, red onion, cilantro, corn nuts, aji pepper puree,
olive oil and maldon sea salt

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 \$150 | North Room \$275 | Both Rooms \$400

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

Michael Hartman, michael.hartman@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

(continued)

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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 V

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**