



# CATERING MENU

## MENU GUIDE

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## ORDERING INFORMATION

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### 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](mailto: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](mailto: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](mailto: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\*

**\$75**

### SPECIALTY

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

**\$105**

### VEGAN

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

**\$80**

## 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\*

**\$155**

### VEGAN

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

**\$115**

## CUSTOM MAKI PLATTER

Please call for pricing.

*Rolls made with tempura are not available*

# NIGIRI & SASHIMI PLATTERS

*Includes chop sticks, wasabi, ginger. Small nigiri tray includes 8 orders (2 PCS) and large nigiri tray contains 12 orders (2 PCS). Small sashimi tray includes 6 orders (4 PCS) and large sashimi tray contains 9 orders (4 PCS). Custom nigiri and sashimi platters are available upon request.*

## NIGIRI PLATTER

sake\*, maguro\*, albacore\*, yellowtail\*, unagi, tako, ebi, kunsei sake\*

**Small Tray \$75 Large \$115**

## SASHIMI PLATTER

sake\*, maguro\*, albacore\*, yellowtail\*, ebi, kunsei sake\*

**Small Tray \$96 Large \$145**

*\*Item contains raw seafood, shellfish, beef, or egg. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Bones can happen in dishes with fishes.*

# COCKTAIL APPETIZERS

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*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) **\$30 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) **\$35 Per Pound**

## MANGO CRAB RANGOON

mango and mirin purée, fire-roasted red pepper sauce **\$2.25 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 **\$3.5 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

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*\$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

*\*Item contains raw seafood, shellfish, beef, or egg. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Bones can happen in dishes with fishes.*

# OLD MARKET EVENT FACILITY

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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

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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](mailto: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 **\$15 per person**

### CHICKEN TERIYAKI

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

### BEEF TENDERLOIN

Pan seared and sliced with wasabi pepper sauce **\$45 per person**

### ATLANTIC SALMON

Pan seared with ginger, garlic, capers, and cherry tomato  
in a yuzu butter pan sauce **\$26 per person**

### CHILEAN SEABASS

Pan seared with ginger, garlic, capers, and cherry tomato  
in a yuzu butter pan sauce **\$45 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 **\$45 per person**

**ATLANTIC SALMON OR SEABASS** Choose two sides **\$26/\$45 per person**

**CHICKEN TERIYAKI** Choose two sides **\$19 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 **\$5 per person**

### CHOCOLATE TORTE V

Chocolate ganache with coconut milk, layered with  
toasted coconut and cashew, raspberry sorbet **\$5 per person**

### CHOCOLATE SPRING ROLL

crispy wonton wrappers stuffed with toasted cashews, cinnamon,  
topped with raspberry purée and chocolate syrup, vanilla bean ice cream **\$5 per person**