

CATERING MENU

MAKI PLATTERS

*Includes chopsticks, wasabi, ginger, and soy sauce packets.
Small Tray includes 7 rolls, Large Tray includes 10 rolls.*

SMALL

CLASSIC

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

\$75

LARGE

CLASSIC

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

\$105

SPECIALTY

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

\$105

SPECIALTY

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

\$155

VEGAN

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

\$80

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.*

*If you use a credit card, we will charge an additional 1.5% to help offset processing costs. This amount is not more than what we pay in fees.
We do not surcharge debit cards. Thanks for your understanding!*

COCKTAIL APPETIZERS

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) **\$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 **\$3 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.

TRUFFLE SALMON*

thinly sliced and drizzled with hot sesame oil, topped with ikura and ponzu sauce

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

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