

# Catering Menu

## Sashimi/Nigiri Platters

50pc Chef's Choice Sashimi/Nigiri	110/120
75pc Chef's Choice Sashimi/Nigiri	155/165
100pc Chef's Choice Sashimi/Nigiri	200/210

## Maki Platters *\*No substitutions please*

#1---2 California, 2 Boston, 2 Chicago 2 Philly, 2 Spicy Tuna, 1 Jalisco, 1 Shrimp Tempura, 1 AAC, 1 Sweet Potato Plus your choice of 2 Specialty Rolls	125
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#2---2 California, 2 Boston, 2 Chicago 2 Philly, 2 Spicy Tuna, 1 Alaskan, 1 Creamy Scallop, 1 Spicy Tako, 1 Spider, 1 Mixed Veggie, 1 AAC, 1 Sweet Potato Plus your choice of 3 Specialty Rolls	150
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#3---1 OF EVERY CLASSIC AND VEGGIE ROLL	175
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**166 TOTAL PIECES!!!**

## Fried Rice

	Half Pan (8-10ppl)	Full Pan (15-20ppl)
Vegetable	30	55
Chicken	35	65
Beef	40	75
Shrimp	45	85
Combo	45	85

## Appetizers

	Half Pan (8-10ppl)	Full Pan (15-20ppl)
Beef Gyoza (Steamed or Fried)	20	35
Crab Rangoons	25	45
Shrimp Shumai	20	35

## Soup/Salad/Sides

Cucumber Mint Salad	32	50
House Green Salad	25	40
Seaweed Salad	25	40
Vegetable Stir Fry	25	40
Miso Soup	15 (1/2 gallon)	25 (1 gallon)
Steamed Rice	10	15

## Entrees

Chicken Teriyaki	35	65
Steak Teriyaki	45	85
Shrimp Teriyaki	50	90

## Yakisoba Noodles

Vegetable	30	75
Chicken	40	85
Beef	50	90
Shrimp	55	90
Combo	55	90