



# BAMBOO SUSHI

sustainable delectable possible

## CATERING MENU

### THANK YOU

We strive to satisfy any catering request including business lunches, dinner parties, or private celebrations. We have designed our catering menu to be easy, diverse, and to accommodate almost any budget. If you have any questions as to what specific ingredients are included in the specialty rolls or other foods offered, please consult the dinner menu.

### PRIVATE SUSHI CHEFS

If you would like to hire one of our chefs for a private event at your office or home, we are happy to accommodate your request. Please note that the cost of the food product is not included in the hourly rates of the chefs. The chef's rates include \$50 an hour for food preparation, minimum 1 hour, and \$300 an hour for service, with a minimum of 2 service hours required. In order to provide the highest quality and ensure sustainability and traceability, Bamboo Sushi will source products directly for the customer. This experience is fully customizable and we will source products based on our customer's unique needs and vision. We require a minimum of one week advanced notice for a private sushi chef request. Please call to learn more about this unique and exceptional dining experience.

### POLICIES

There is a minimum cost of \$300 for all catering orders.

In addition, a 15% gratuity will be added to all catering orders, which will be given directly to the chefs who prepared the meal.

There is an additional 5% fee for delivery.

We require at least 48 hours advance notice for orders less than \$500

We require at least 72 hours advance notice for orders more that \$500



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## How to Order

You may choose a Nigiri package, a Roll package, or a combination of both.

### NIGIRI

Please note that each nigiri order consists of two individual pieces, however each Vegetarian\* order includes 4 pieces

### PACKAGE OPTIONS

A: 20 orders (40 pieces) - \$100

B: 30 orders (60 pieces) - \$150

C: 40 orders (80 pieces) - \$200

D: 50 orders (100 pieces) - \$250

E: 60 orders (120 pieces) - \$300

#### MSC Wild Salmon

#### MSC Smoked Ivory King Salmon

#### MSC Albacore

#### \*Tomago - Egg

#### \*Inari

#### \*Mushroom

#### \*Avocado

#### Wild American Shrimp

#### Striped Bass

#### Kampachi - Amberjack

#### Squid

#### Scallops

#### Yellowfin Tuna

#### Surf Clam

#### Anago - Sea Eel

#### Kani - Real Crab

### Salads (serves 8-10 ppl)

Organic Mixed Greens  
with Miso Ginger Vinaigrette **\$50**

Kaiso Seaweed Salad  
with Toasted Sesame Dressing **\$40**

### ROLLS

Please choose from package 1, 2, 3, or 4. You may choose one roll package or a combination of roll packages.

### Roll Package 1 \$200 (6-8 ppl)

- 3 Lucky 13 Rolls
- 2 Local Rolls
- 2 Spicy Tuna Rolls
- 3 California Rolls
- 3 MSC Spicy Scallop Rolls
- 3 Mixed Vegetarian Rolls
- 2 Avocado Rolls
- 2 Tuna Rolls
- 2 MSC Wild Salmon Rolls
- 2 Cucumber Rolls
- 3 MSC Wild Salmon Asparagus Rolls

### Roll Package 2 \$100 (5-7 ppl)

- 2 Rainbow Rolls
- 2 California Sunset Rolls
- 3 MSC Philly Rolls
- 2 Kanpyo Rolls
- 2 MSC Negi Albacore Rolls
- 2 Sea Eel Rolls

### Roll Package 3 \$150 (4-6 ppl)

- 3 Chasing the Dragon Rolls
- 3 Hoki Poke Boxes (Oshizushi = Box Sushi)
- 2 MSC Eskimo Boxes (Oshizushi = Box Sushi)
- 3 MSC Albacore Carpaccio

### Vegetarian Roll Package 4 \$150 (5-7 ppl)

- 5 Green Machine Rolls
- 3 310 Rolls
- 3 Buddha Rolls
- 3 Veggie Rolls
- 3 Avocado Rolls
- 3 Cucumber Rolls
- 3 Kanpyo Rolls