



## *Catering & Delivery Menu*

### *1 KYO CHIRASHI \$26*

*“Assorted fish and vegetable over sushi rice”  
shrimp, mackerel, halibut, sea eel, shrimp powder,  
kampyo, shiitake mushroom, egg, edamame*



### *2 KYO CHIRASHI BLOSSOM \$17*

*“Half size Kyo chirashi in a traditional paper pop up box”*



**3 OSHI SUSHI**  
*“Kansai style rectangular sushi”*

*a. Salmon*    \$22



*b. Halibut*    \$18



**4 UNAGI BO SUSHI**    \$23

*“A set of braised fresh water eel sushi with sansho wrapped in a bamboo leaf (8pc)”*



**5 TEMARI SUSHI \$24**

*tuna, halibut, squid, scallop, sea eel, mackerel, salmon, shrimp, egg*



**6 VEGETARIAN SUSHI \$21**

*myoga, turnip, shiitake mushroom, cabbage, yuba, edamame, kampyo, radish*



**7 FUTOMAKI (large size roll)**

**a. Futomaki Special \$29**  
*toro, squid, sea eel, egg, shrimp, raddish, mitsuba, cucumber, kampyo*



**b. Futomaki \$19**  
*sea eel, egg, shrimp powder, cucumber, kampyo, mitsuba*



**8 KOMAKI \$17**  
*Tekka Maki (tuna),  
Kappa Maki (cucumber),  
Ebisoboro Maki (shrimp powder)*



**9 NANZENJI \$26**  
*Nigiri Sushi (chu-toro, salmon, squid, halibut, shrimp, anago, scallop)*



**10 ARASHIYAMA \$30**  
*Kakinoha Sushi (salmon & halibut – 3pc ea.),  
Nigiri Sushi (tuna, eel, shrimp, squid, scallop)*



**11 KODAJI \$28**  
*Kakinoha Sushi (salmon),  
Bo Sushi (fresh water eel),  
Nigiri sushi (tuna, shrimp, squid, scallop)*



**12 PONTOCHO \$26**  
*Futomaki,  
Oshi Sushi (salmon),  
Nigiri sushi (tuna, halibut, scallop, shrimp)*



**13 PEANUT ROLL \$18**  
*shrimp, egg, cucumber, avocado, rucola, lettuce, peanut, wasabi mayonnaise*



**14 YASAKA \$47**

**Bo Sushi** (fresh sea eel – 8pc),  
**Nigiri Sushi** (tuna, halibut, shrimp, sea eel, scallop, egg custard)



**15 KANDA \$60**

**Nigiri Sushi**  
(tuna, toro, halibut, salmon, shrimp, scallop,  
sea eel, mackerel, sea urchin, salmon roe, egg custard)



**16 ASAKUSA \$50**

**Nigiri Sushi** (tuna, halibut, salmon, shrimp, sea eel,  
mackerel, scallop, sea urchin, squid, egg custard),  
**Kappa Maki** (cucumber)



**17 KYO CHIRASHI BENTO \$25**

*Kyo Chirashi,*

*salmon, lotus root, potato, pumpkin, carrot, snow peas, scallop, shrimp, egg custard*



**18 UNAGI BO SUSHI BENTO \$23**

*Unagi Bo Sushi (6pc),*

*grilled salmon, scallop, potato, pumpkin, snow peas, lotus root, carrot*



**19 THE BOX \$75**  
(for 3-4 people)

**Chakin Sushi,**  
**Bo Sushi** (fresh water eel),  
**Oshi Sushi** (salmon, halibut),  
**Ko Maki** (tekkamaki(tuna), kappamaki(cucumber), ebisoboro(shrimip powder)),  
**Temari Sushi** (tuna, halibut, shrimp with salmon roe, scallop, egg custard),  
**Vegetarian Sushi** (myoga ginger, turnip, grilled shiitake, yuba, kampyo with shiitake)



**20 COMBINATION \$65**  
(for 2 pp)

**Vegetarian Sushi** (myoga, brussels sprout),  
**Komaki** (tekkamaki(tuna), kappamaki(cucumber), ebisoboro(shrimip powder)),  
**Nigiri Sushi**  
(tuna, halibut, salmon, scallop, squid, fresh water eel, shrmip, ikura (sammon row)),  
**Tamago Yaki,**  
**Edamame**





**21 CHEF'S CHOICE ROLLS \$70**  
(for 3 pp)

*Eel Roll ( eel, cucumber, avocado, onion, sesame),  
Spicy Tuna Roll (tuna, avocado, cucumber, lettuce, flying fish roe),  
Italian Salmon Roll (salmon, cheese, cucumber, rucola, cooked egg),  
Fried White fish Roll (white fish, asparagus, pickled radish, onion),  
Soft shell Crab Roll (soft-shell crab, flying fish roe, avocado, egg, cucumber),  
Cold Appetizers (scallop, shrimp, smoked salmon, salmon roe, caviar, green pepper, zucchini)*



**22 HORS D'OEUVRE) \$75**  
(for 3-4 pp)

*Marinated shrimp,  
Salmon Yuan Yaki,  
Beef tataki,  
Scallop shigureni with taro and string bean,  
Deep fried asparagus wrapped with bacon,  
Edamame*



**<Glossary>**

**\*Bo Sushi: A set of sushi wrapped in a bamboo leaf**

**\*Chakin Suhi: Seafood Seasoned rice wrapped in a thin egg crepe**

**\*Kakinoha Sushi: A set of Sushi individually wrapped with a persimmon leaf**

**\*Kyo Chirashi: Assorted fish and vegetable over sushi rice bed)**

**\*kampyo: marinated sweet squash**

**\*sansho: Japanese pepper buds**

**\*yuba: tofu sheet**