



Catering Menu

Salads

Tofu/watercress salad vegan, gluten-friendly

Fresh watercress, kale, firm tofu, scallions, tomato, sprouts tossed in a soy* vinaigrette

Soba noodle salad vegan, gluten-friendly

Cold soba noodles, edamame, and hijiki seaweed tossed in a light citrus dressing

Watercress and sesame salad vegan, gluten-friendly

Blanched watercress tossed with sesame oil and sesame seeds

Mochiko Asian slaw vegetarian

Napa cabbage, baby kale, julienned carrots, scallions, fried gyoza skins, tossed in our house creamy sesame dressing

Sesame green beans vegan, gluten-friendly

Blanched green beans tossed in soy*, mirin, and sesame

Cucumber and wakame sunomono vegan, gluten-friendly

Pickled cucumber and seaweed salad

Edamame noodle salad vegan, gluten-friendly

Cold edamame noodles, quinoa, sesame oil, sea salt

California crab salad gluten-friendly

Imitation crab, avocado, onion, scallion, soy, sesame oil

Hawaiian “mac” salad vegetarian

Cold macaroni salad with shredded carrots, tossed in a creamy mayo dressing

* gluten-free soy sauce

Deli items

Chicken katsu

Chicken breast medallions breaded in panko and deep fried

Ebi fry (additional \$1 per person)

Panko-cruste and deep fried crispy shrimp

Vegetable Croquettes vegetarian

Panko-cruste and deep fried croquettes of mashed potato, carrots, and spinach

Mochiko chicken gluten-friendly

Nuggets of dark meat chicken marinated in garlic, ginger, soy*, and mochiko (rice) flour, then deep fried to perfection

Salmon misoyaki gluten-friendly

Farm-raised salmon marinated in our miso marinade, then caramelized under the broiler

Hawaiian BBQ chicken gluten-friendly

Chicken marinated in our tangy teriyaki BBQ sauce, then broiled

Fish patties gluten-friendly

Grilled patties made of ground tuna, scallions, onion and sesame oil

Spicy grilled tofu vegan, gluten-friendly

Twin Oaks Farm extra-firm tofu marinated in a spicy miso and chipotle peppers and grilled

Kale/Quinoa patties vegetarian

Grilled patties of kale, quinoa, scallions, sesame, and panko

Starch

White rice vegan, gluten-friendly

Brown rice vegan, gluten-friendly

Fried rice vegan, gluten-friendly

Fried noodles vegetarian

Edamame noodles vegan, gluten-friendly

Soba noodles vegan

* gluten-free soy sauce

Poke (additional \$3 per person)

Classic 'Ahi tuna poke

Sushi-grade tuna marinated in soy, sweet onions, scallions, sesame oil, and Hawaiian chili peppers

Spicy tuna poke

Sushi-grade tuna marinated in a spicy creamy mayo sauce, scallions, and sesame oil

Tako poke

Cooked octopus, scallions, sweet onions, sesame, Hawaiian chili peppers

Imitation crab poke

Sweet onion, scallions, sesame oil, chili peppers

Mushroom poke vegetarian

Grilled portabella mushrooms, sweet onion, scallions, sesame oil

Any questions? Feel free to contact us, and we will be happy to help you cater your next party, event, or luncheon!
Prices start at \$11 per person.