

Catering Menu

requires a minimum
24-hour notice



lafayette 337.234.3474
baton rouge 225.346.5100
new orleans 504.608.3474
catering & events 337.246.4659

APPETIZERS

Small tray serves 10 guests. Large tray serves 20 guests.

	Small	Large
edamame - boiled & salted soybeans	35	70
gyoza umami - pork dumplings topped w/fresh cilantro, french fried onions & umami sauce	45	90
ika fries - fried strips of calamari tenderloin served w/tsurai sauce	60	120
shishito & shrimp - imported black tiger shrimp & charred shishito peppers, tempura fried crispy w/umami dipping sauce	60	120
sprouts - fresh brussels, yuzu aioli, parmesan, asian sausage	60	120

SALADS

Small tray serves 10 guests. Large tray serves 20 guests.

	Small	Large
seaweed - agar, chili pepper & sesame dressing	30	60
sunomono - sour & sweet japanese salad of marinated cucumber, wakame & carrots	30	60
squid - tossed w/bamboo shoots, carrots, japanese tree mushrooms, sesame seeds & ginger chili dressing	55	110

ENTREES

Small tray serves 10 guests. Large tray serves 20 guests.

	Small	Large
fried rice - onions, carrots, red bell peppers, edamame, egg, mushrooms, w/choice of chicken or shrimp	90	180
chicken - grilled marinated thighs, southern style teriyaki, steamed rice & vegetables.	95	190
thai spaghetti - shiitake mushrooms, red bell peppers, basil, red onions, bok choy, carrots, tomato w/choice of chicken or shrimp.	100	200
tonkatsu - crispy, panko crusted pork loin, fried egg w/sweet potato hash	110	220
salmon - "blackened" skin on, brown rice w/kimchee greens	125	250

SAUCES

8 oz portion

cilantro, kazan, ponzu, sesame soy, spicy mayo, tsunami, tsurai, umami, or wasabi tartar	4
chopped wasabi	12



Ochsner Eat Fit items meet the nutritional criteria designated by Ochsner Health System. For more information visit ochsnerateatfit.com.

There is a 4% charge on all non-cash payments.

Notify us of any food allergies when placing order.



Like us on FB, Instagram & Twitter for weekly specials!



There may be a risk in consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood or have other immune disorders, you should eat these products fully cooked. 4.20.2020

SUSHI ROLL PACKAGES

 Fish symbol denotes raw item.

Each tray serves up to 10–15 guests. Choose up to 5 varieties per tray.

STANDARD TRAY *select from:*

90

-  **california** - krab stick, avocado & masago
-   **dynamite** - spicy marinated diced tuna, white fish, salmon, avocado, sesame seeds
- japanese veggie** - pickled daikon, yamagobo, kanpyo & sesame seeds
-   **negihama** - yellowtail, cucumber, masago, sesame seeds & scallions
- philadelphia** - smoked salmon, cream cheese, avocado & sesame seeds
- ragin' cajun** - panko alligator, avocado, sesame seeds, masago & tsunami sauce
-   **roll tide** - tuna, krab stick, sesame seeds & cucumber
- shrimp tempura** - tempura imported black tiger shrimp, masago, tsunami sauce & sesame seeds
-   **spicy** - choice of tuna, salmon, or white fish & spicy sauce
-   **tuna roll** - maguro tuna
-  **vegetable** - cucumber, asparagus, carrot & topped w/avocado

DELUXE TRAY *select from standard and/or:*

125

- caterpillar** - unagi, asparagus, cucumber, topped w/avocado, sesame seeds & tsunami sauce
- crunchy** - crunchy shrimp, avocado, rolled in crunchies w/tsunami sauce
-  **john breaux** - spicy Louisiana crawfish, sesame seeds, avocado
- michael doumit** - fried soft shell crab, avocado, cucumber, sesame seeds & tsunami sauce
-  **munchie** - fresh salmon, cream cheese, avocado, crusted w/nacho cheese doritos
- tofu** - tofu mix, cucumber, carrot, avocado & sambal sesame soy, soy wrapped

PREMIUM TRAY *select from standard, deluxe and/or:*

170

- biggus** - agemomo oysters, snow crab mix, avocado, sesame seeds & tsunami sauce
-  **jazz roll** - boiled shrimp, snow crab mix, asparagus, in a soy wrap
-   **kabuki** - no rice, minced spicy tuna, shrimp, krab stick, asparagus, cucumber, soy wrapped, masago, scallion & ponzu sauce
- lava** - crunchy shrimp, cucumber, topped w/masago aioli, salmon, baked/topped w/scallion, sesame seeds & tsunami sauce
-  **rainbow** - snow crab mix, avocado, topped w/tuna, escolar & salmon
- sea bass** - panko fried seabass, cucumber, scallion & tsurai sauce, soy wrapped
-  **tiger tail** - snow crab mix, cucumber, jalapeno, topped w/escolar, avocado & sriracha sauce
- zach special** - snow crab mix, shrimp & tempura fried, soy wrapped

SIGNATURE ROLLS *incur additional charges per package:*

\$12 per substitute signature roll for the standard tray; \$9 per substitute for the deluxe tray; \$6 per substitute for the premium tray.

-  **big tuna** - tuna, cream cheese, jalapeno, soy wrapped, panko fried, w/ponzu & sriracha sauces
- black & gold** - crunchy shrimp, cucumber, krab stick, baked w/spicy mayo, crawfish & scallion topping w/crunchies, tsurai & tsunami sauce
- cucumber wrap** - shrimp, snow crab mix, krab stick, wrapped in cucumber w/krab stick, avocado, masago, scallion & kasan sauce
-  **don tuan** - tuna, crunchy shrimp, cream cheese, cucumber, snow crab mix, avocado, spicy graham cracker, kasan & sriracha sauces
-  **dragon** - snow crab mix, avocado, topped w/tuna & shrimp garnish
- green monster** - toasted coconut, boiled shrimp, snow crab mix, cream cheese, cucumber topped w/kiwi, avocado, strawberry & plum sauce