



PRIVATE SUSHI CHEF MENU 2021

(mobile refrigerated sushi bar)

STARTERS *select 2*

HOUSE MADE MISO SOUP

with tofu cubes, green onion and shiro miso

CHILI LIME EDAMAME

steamed, with sea salt

JAPANESE GUACAMOLE

CIA COPIA People's Choice Award 2018. Wasabi, shiro gari (white ginger, lime and tograshi) and house made wonton chips

CHILLED ASIAN NOODLE SALAD

with kale, edamame, and seasonal vegetables

NIGIRI

TUNA, SALMON, ALBACORE, EEL, AND INARI

individual portions created with the finest fish and ingredients, locally sourced where possible

SASHIMI *select 1*

AHI TUNA

edamame pesto, sweet cherry tomato jam, nori and ponzu

KONA KAMPACHI

local olive oil, citrus ponzu, radish and chiffonade of mint

NEW AGE SASHIMI

Suzuki (sea bass), hot sesame and olive oil, pickled red onion, black smoked sea salt and tobiko

SASHIMI OMAKASE (CHEF'S TOP SHELF SELECTIONS)

OTORO, HOKKAIDO SCALLOPS, LIVE EAST COAST SCALLOPS (IN SHELL), SEA TROUT and
HAWAIIAN BLUEFIN TUNA

pricing based on seasonal market availability

SELECTION OF ROLLS

HAMA MAMA

crab, cucumbers topped with fresh hamachi, avocado, Korean aioli, and fried crispy shallots

TUNA EXPRESS

spicy tuna, avocado, topped with fresh tuna, habanero sauce, black tobiko

SUSHIMOTO

with citrus shrimp, cucumber topped with smoked salmon, avocado and lemon

CARNEROS

with spicy shrimp, asparagus, topped with spicy tuna, jalapeno, and sweet and spicy sauce

VEGETARIAN FUTO-MAKI

with house pickled local vegetables

CALIFORNIA

with cucumber, avocado, garlic shrimp topped with salmon, and garlic aioli, seared

SLAMMIN' SALMON

crab, avocado, topped with fresh salmon, garlic aioli, lightly torched

\$175 per person, 20% gratuity. Server \$50/hour, 3-hour min. Sushi Chef \$200. Sushi case set-up \$175.

Min of \$1500 for any party of any size. 50% refund on invoice amount if cancelled with 1 week's notice.