

**CATERING**

**BASHO**

**JAPANESE BRASSERIE**

## PLATTERS

40 pieces Sushi & Roll Platter (serve 2-4) **\$49**

Tuna sushi ][ Salmon sushi ][ Grilled Eel sushi ][ Cooked Shrimp sushi  
Salmon Avocado roll ][ California roll ][ Spicy Tuna roll ][ Rainbow roll

80 pieces Sushi & Roll Platter (serve 6-8) **\$90**

Tuna sushi ][ Salmon sushi ][ Yellowtail sushi ][ Grilled eel sushi ][ Cooked shrimp sushi  
Spicy Salmon roll ][ California roll ][ Spicy Tuna roll ][ Rainbow roll ][ Shrimp Tempura roll  
Sweet Potato roll ][ Avocado roll

## ON-SITE SUSHI CHEF MENU

price starts at \$45 per person, minimum 20 people

One Chef for 4 hours  
**\$400**

It includes one hour prior event set-up, one hour after event clean up and two hours serve food. To add additional hour for chef is \$50 each. A manager will be at the event at no additional cost.

Two Chefs for 4 hours  
**\$500**

## NEW STYLE SASHIMI (50 pieces)

### Naruto

Crabstick, shrimp rolled in cucumber with tobiko, avocado, and spicy mayo

### Tuna Tataki

Sliced grill tuna with ponzu sauce

### Yellowtail Usuzukuri

Thinly sliced yellowtail with yuzu sauce

Select 5 of the following Sushi/Sashimi

Tuna	Salmon	Yellowtail	Cooked Shrimp
Tobiko	White Fish	Crab Stick	Grilled Eel

Select 5 of the following Rolls

Spicy Tuna Roll	California Roll	Yuzu Yellowtail Roll
Spicy Salmon Roll	Alaskan Roll	Dragon Roll
Garden Roll	Crazy Roll	Phoenix Roll
Rainbow Roll	Summer Roll	Sweet Potato Roll

## Passed Hors D'oeuvres (25 pieces each)

Pork Gyoza (steamed/pan-fried)	<b>\$28</b>
Shrimp Shumai (steamed/deep-fried)	<b>\$28</b>
Spicy Tuna on Crispy Rice	<b>\$43</b>
Crispy Shrimp with Spicy Mayo	<b>\$40</b>