



CATERING WORKS

Sushi Live Stations or Platters

Menu

Signature Rolls: One Roll 8 Pieces. Suggested serving for pairing with other menu items is 4 pieces per person. For Sushi only menu 1.5-2 rolls per person serving.

PINEAPPLE EXPRESS: Yellowtail, Smoked Salmon, Tuna, Cilantro. topped with Pineapple, Tobiko, Spicy Aioli Soy glaze

DANCING EEL: Lobster Claw, Yellowtail, fried salmon skin. topped with Eel and avocado & soy glaze

FIRECRACKER: scallop, tempura shrimp, avocado, jalapeño pickle. Topped with spicy tuna, masago, tempura flakes, cilantro, spicy aioli & soy Glaze

CRUNCHY DIABLO: spicy tuna, avocado, cream cheese, jalapeño pickle, panko fried, spicy aioli & soy glaze

QUEEN CITY: tempura shrimp, Yellowtail, avocado. Topped with seared scallops and red tobiko, spicy aioli & soy glaze

SIN CITY: spicy tuna, salmon, cucumber. topped with Yellowfin tuna, avocado, asago, black tobiko, spicy aioli & soy glaze

LAS VEGAS: Scallops, avocado, salmon, cream cheese. topped with tuna, spicy mayo & soy glaze, Cilantro, red tobiko and masago

HOT & FUZZY: Spicy tuna, avocado, cream cheese, salmon, baked with special sauce

AVOCADO AOMORI: tempura shrimp, spicy crab salad, wrapped with sliced avocado finished with wasabi sauce & soy glaze

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LAND & SEA: Tempura shrimp, crab salad, cream cheese, seared filet, soy glaze and chives

VEGGIE LOVERS: Fried sweet potato, asparagus, jalapenoño. Topped with avocado, tempura flakes, spicy mayo, soy glaze and Sriacha

TORNADO: Tempura shrimp, kani, crab, and avocado. wrapped in shoestring potato, spicy aioli & soy glaze

007 15: Spice scallop, smoked salmon, avocado topped with lobster claw salad, spicy aioli & unagi sauce

TANGO MANGO: Yellowtail, mango, avocado, wrapped with Escolar, hint Of Sriacha, ginger dressing & unagi sauce

HIDDEN DRAGON: Soft shell crab, lobster claw, avocado. Topped with torched Escolar, cilantro, spicy aioli & soy glaze

SASHIMI 2 Pieces per order

MAGURO: big eye, blue fin tuna

TORO:Tuna belly, otoro, chu toro

UNAGI: Fresh water eel

SAKE: Salmon

SABE: Mackerel

TAMAGO: Japanese Sweet Omelet

KOBE: American Kobe/Japanese Kobe

WHITE FISH 2 pieces per order

HAMACHI: Yellowtail

KANPACHI: Amber Jacker

MADAI: Japanese Snapper

SHELLFISH

IKA: Squid

AMAEBI: Sweet shrimp

HOTATE: Scallop

TAKO: Octopus

TARABANGI: King crab

KANI: Imitation crab

ROE

UZURU: Quail Egg

TOBIKO:Flying Fish Roe

IKURA: Salmon Roe

UNI: Sea Urchin

WASABI

KIZANMI: Chopped Wasabi

SHISHENNA'NE: Fresh Root Wasabi

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PLATTERS:

#1 Platter 96 pieces \$178

(3)Spicy Tuna Maki

(3)California Roll

(3)Philly Roll

(2)Tuna Maki

(2)Salmon Maki

#2 Platter 80 pieces \$270

Sushi and Regular Rolls

(3) Spicy tuna maki, (2) California roll, (2) Tuna maki, 4pcs Tuna nigiri, 4pcs Yellowtail nigiri, 4pcs Salmon nigiri, 4 pc Ebi nigiri, 4 pcs Escolar nigiri,4 pcs Eel nigiri.

#3 Platter 136 pieces \$315

Sushi and Regular Rolls

(3) Spicy tuna crunch, (3)Philly Roll, (2) Shrimp tempura, (2) Rainbow, (2) California, (2) Tuna maki, (1) Punk Rock(1) Jill Fave, 1 Salmon and Avocado.

Served with soy sauce, wasabi, ginger and chopsticks.

*48 Hours notice required

All prepared by Chef Yung Nay

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