

CATERING MENU



BAMBOO SUSHI
sustainable delectable possible

Thank you

We strive to satisfy any catering request including business lunches, dinner parties, or private celebrations. We have designed our catering menu to be easy, diverse, and to accommodate almost any budget. If you have any questions as to what specific ingredients are included in the specialty rolls or other foods offered, please consult the dinner menu.

Private Sushi Chefs

If you would like to hire one of our chefs for a private event at your office or home, we are happy to accommodate your request. Please note that the cost of the food product is not included in the hourly rates of the chefs. The chef's rates include \$50 an hour for food preparation, minimum 1 hour, and \$300 an hour for service, with a minimum of 2 service hours required. In order to provide the highest quality and ensure sustainability and traceability, Bamboo Sushi will source products directly for the customer. This experience is fully customizable and we will source products based on our customer's unique needs and vision. We require a minimum of one week advanced notice for a private sushi chef request. Please call to learn more about this unique and exceptional dining experience.

Policies

- There is a minimum cost of **\$300** for all catering orders.
- In addition, a **15%** gratuity will be added to all catering orders, which will be given directly to the chefs who prepared the meal.
- There is an additional **5% fee** for delivery, with a **\$500 minimum order** within the portland area, extra charges may apply for farther deliveries.
- We require at least **48 hours** advance notice for orders less than **\$500**.
- We require at least **72 hours** advance notice for orders more that **\$500**.

Nigiri

Please note that each nigiri order consists of two individual pieces. Guests may choose from a selection of the following nigiri options.

- A: 20 orders (40 pieces) - \$120
- B: 30 orders (60 pieces) - \$180
- C: 40 orders (80 pieces) - \$240
- D: 50 orders (100 pieces) - \$300
- E: 60 orders (120 pieces) - \$360



- Sake - Salmon
- Smoked Ivory King Salmon
- Shiro Maguro - MSC Albacore
- Tamago - Egg
- ✓ Inari
- ✓ Avocado
- Ebi - Shrimp
- Shiromi - Whitefish

- Kampachi - Amberjack
- Tako - Octopus
- Hotate - Scallops
- Ahi- Big Eye Tuna
- Hokki-gai - Surf Clam
- Anago - Sea Eel
- Kani - Real Crab

Salads (Serves 8-10 ppl.)

Organic Mixed Greens
with Miso Ginger Vinaigrette \$90

Kaiso Seaweed Salad
with Toasted Sesame Dressing \$60

Rolls

Please choose from package 1, 2, 3, or 4. You may choose one roll package or a combination of roll packages.

Roll Package 1 \$230 (Serves 6-10 ppl.)

- 3 Lucky 13 Rolls
- 2 Local Rolls
- 2 Spicy Tuna Rolls
- 3 California Rolls

- 3 Spicy Scallop Rolls
- ✓ 3 Mixed Vegetarian Rolls
- ✓ 2 Avocado Rolls
- 2 Tuna Rolls

- 2 Salmon Rolls
- ✓ 2 Cucumber Rolls
- 3 Salmon and Long Bean Rolls

Roll Package 2 \$130 (Serves 5-7 ppl.)

- 2 Rainbow Rolls
- 2 California Sunset Rolls
- 3 Philly Rolls

- 2 Kanpyo Rolls
- 2 Negi Albacore Rolls
- 2 Sea Eel Rolls



Roll Package 3 \$200 (Serves 4-6 ppl.)

- 3 Chasing the Dragon Rolls
- 3 Hoki Poke Boxes (Oshizushi = Box Sushi)

- 2 Garden of Eden
- 3 MSC Albacore Carpaccio

Vegetarian Roll Package 4 \$200 (Serves 5-7 ppl.)

- ✓ 5 Green Machine Rolls
- ✓ 3 310 Rolls
- ✓ 3 Buddha Rolls
- ✓ 3 Veggie Rolls

- ✓ 3 Avocado Rolls
- ✓ 3 Cucumber Rolls
- ✓ 3 Ume Shiso Rolls

