

OPTION 1: PARTY BOWLS!

Large catering bowls, served family style. Includes catering portions of white rice, brown rice and mixed greens. Minimum of 15 people.

Choose up to 3 of our signature bowls:

CILANTRO CHICKEN

CHICKEN, EDAMAME, CARROT, KALE, CRISPY ONION, CILANTRO LIME, THAI CHILI GINGER

ZEN BOWL ^V

SHIITAKE, SWEET POTATO, AVOCADO, CARROT, CUCUMBER, DAIKON, CILANTRO LIME, CLASSIC

MANGO TANGO

SALMON*, MANGO, EDAMAME, AVOCADO, CILANTRO, CRISPY ONION, TOBIKO, THAI CHILI GINGER, SWEET SHOYU

THAI CHILI TOFU ^V

MARINATED TOFU, EDAMAME, CARROT, DAIKON, KALE, RED ONION, CRISPY GARLIC, VEGAN SPICY AIOLI, THAI CHILI GINGER

SPICY TUNA

AHI TUNA*, EDAMAME, CUCUMBER, JALAPEÑO, CRISPY ONION, TOBIKO, SRIRACHA AIOLI, SWEET SHOYU

CURRY COCONUT

SHRIMP (CHICKEN OR PORK), MANGO, CILANTRO, CARROT, TOASTED COCONUT, CRISPY ONION, CURRY AIOLI

KAILANI

CHICKEN & SHRIMP, AVOCADO, EDAMAME, PINEAPPLE, JALAPEÑO, DAIKON, CARROT, CRISPY GARLIC, PICKLED GINGER, CILANTRO LIME, SRIRACHA AIOLI, SWEET SHOYU

\$14/Person

OPTION 2: POKÉ PACKS

Individual bowls for small or large groups. ideal for groups of 10-30 people. Information we need for each individualized poké bowl: size, base, Signature or BYOB order and person's name.



*Consuming raw or undercooked seafood or shellfish may increase your risk for foodborne illness.

**We cannot guarantee a completely gluten-free or shellfish-free environment. Some items may contain shellfish. Please disclose any allergies at time of order.

OPTION 3: BYOB

Want to offer your guests more options? Create your own package with separate ingredients so your guests can choose exactly what they want based on their diet preferences. Minimum of 20 people.

BASES (all included) ^{GF} ^V

White Rice, Brown Rice & Mixed Greens

ADD-INS (select up to 6)

| | |
|-----------|---------------|
| Edamame | Cilantro |
| Cucumber | Pineapple |
| Carrots | Kale |
| Mango | Daikon Radish |
| Jalapeños | Sweet Potato |

SAUCES (select up to 5)

| | |
|------------------------------|---|
| Sweet Shoyu | Classic ^V |
| Sriracha Aioli ^{GF} | Tamari Classic ^{GF} ^V |
| Curry Aioli | Thai Chili Ginger ^V |
| Garlic Ponzu | Cilantro Lime ^{GF} ^V |

PROTEINS (select up to 3) ^{GF}

| | |
|----------|-----------------------------|
| Ahi Tuna | Sous-Vide Chicken |
| Salmon | Marinated Tofu ^V |
| Shrimp | |

TOPPINGS (all included)

| | |
|---------------|----------------|
| Crispy Onion | Pickled Ginger |
| Crispy Garlic | Tobiko |

PREMIUM ADD-INS

| | |
|--------------------|-------------|
| Avocado | +\$1/person |
| Shiitake Mushrooms | +\$1/person |

\$16/Person

SIDES

SEAWEED SALAD

cucumbers, tobiko

| | |
|----------------|--------|
| Serves 10 | \$25 |
| Single Serving | \$2.95 |

TRUFFLE CRAB SALAD**

served with gluten-free rice crackers

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|----------------|--------|
| Serves 10 | \$35 |
| Single Serving | \$3.95 |

Sweets

RICE CRISPY ^{GF} \$1.95

BROWNIE ^{GF} \$2.95

