



# Catering Menu

**Let us take the work  
off your shoulders!**

- Dinner parties, office lunches, birthdays, and more.
- We'll help you create a customized menu for your party size and needs!

**Contact us at**



**754-300-8642**



**support@eatbellyfish.com**

**ORDER ONLINE**

## SUSHI PLATTERS

### ASSORTED NIGIRI PLATTER (50 PIECES) - \$165.00

10 salmon, 10 torched salmon belly, 10 yellowfin tuna, 10 hamachi, 10 torched hamachi belly

### SALMON NIGIRI PLATTER (50 PIECES) - \$165.00

15 salmon, 10 salmon belly, 25 torched salmon belly

### NIGIRI & ROLL PLATTER (70 PIECES) - \$165.00

5 sushi rolls of your choice cut into 8 pieces each and 30 nigiri pieces. Nigiri pieces 8 salmon 8 torched salmon belly 6 yellowfin tuna 4 torched hamachi belly 4 hamachi

### MIXED ROLL PLATTER (120 PIECES) - \$175.00

15 sushi rolls of your choice. Each roll cut in 8 pieces. includes up 2 types of side sauces of your choice.

### LUXE NIGIRI PLATTER (50 PIECES) - \$219.00

5 salmon belly 5 torched salmon belly + truffle oil 5 bluefin tuna akami 5 torched Hokkaido scallop + truffle oil 5 Hokkaido scallop 5 Japanese hamachi 5 torched Japanese hamachi + truffle oil 5 eel 5 torched Japanese A5 wagyu 5 Canadian snow crab

## HAND ROLLS

### ASSORTED HAND ROLLS - \$109.00

Choose 20 hand rolls. includes side wasabi/ginger and up 2 types of side sauces of your choice.

## SASHIMI PLATTERS

### FAROE ISLANDS SALMON SASHIMI PLATTER - \$109.00

(10) portions. avocado, cilantro, crispy capers - side chipotle-ponzu sauce

### YELLOWFIN TUNA TATAKI PLATTER - \$109.00

10 portions scallions, sesame seeds, crispy leeks. side house ponzu

### JAPANESE HAMACHI SASHIMI PLATTER - \$109.00

10 portions yuzu-kosho, truffle oil. yuzu-soy sauce on the side



**BELLY FISH**

## LARGE CEVICHE BOWLS

Serves 10-12

### Yellowfin Tuna Watermelon Ceviche - 99.00

Yellowfin tuna, watermelon, avocado, house yuzu-ponzu, black quinoa pop, micro cilantro. Served with a side of corn tostada chips. Serves 8-10.

### Coconut Aji Amarillo Ceviche - \$99.00

Golden corvina, lime, avocado, serrano peppers, red onion, crispy leeks. Served with a side of corn tostada chips. Serves 8-10.

### Hokkaido Scallops Ceviche - \$125.00

orange supremes, jicama, pomegranate, avocado, house yuzu-ponzu, crispy leeks, micro-cilantro - served with tostada chips. Serves 8-10.

## WARM FAMILY STYLE PLATTERS

### GRILLED CHICKEN SKEWERS - (1) 2 OZ UNIT PER ORDER - \$3.75

### BROILED SALMON SKEWERS - (1) 2 OZ UNIT PER ORDER - \$7.75

### Grilled Chicken Platter - \$79.00

Served with your choice of: sweet miso, teriyaki, or chipotle ponzu. Serves 7-10.

### Broiled Salmon Platter - \$149.00

Served with your choice of: sweet miso, teriyaki, or chipotle ponzu. Serves 7-10.

## SUSHI BOXES (INDIVIDUALLY SERVED)

### 2 ROLL COMBO - \$20.95

spicy salmon, spicy tuna \* substitutions politely declined on combos

### 3 ROLL COMBO - \$28.95

spicy salmon, spicy tuna, spicy hamachi \* substitutions politely declined on combos

### BELLY COMBO - \$28.95

6 Nigiri Pieces + 1 sushi roll of choice nigiri: faroe islands salmon, torched faroe islands salmon, torched faroe islands salmon belly, tuna, hamachi, torched hamachi \* substitutions politely declined on combos

### PREMIUM COMBO - \$37.95

10 Nigiri Pieces + 1 sushi roll of choice nigiri: 2 faroe islands salmon, 1 torched faroe islands salmon belly, 1 torched faroe islands salmon belly with truffle oil, 3 tuna, 1 hamachi, 1 torched hamachi, 1 torched hamachi belly with truffle oil \* substitutions politely declined on combos

### OMAKASE COMBO - \$49.95

10 Nigiri Pieces + 1 sushi roll of choice nigiri: torched Japanese A5 wagyu, eel, torched hamachi belly with truffle oil, hamachi, faroe islands salmon, faroe islands salmon belly, torched faroe islands salmon belly with truffle oil, Bluefin otoro, chuturo, akami \* substitutions politely declined on combos

## BELLY BOWLS

(INDIVIDUALLY SERVED)

### **SALMON ZUKE DON - \$22.95**

marinated Faroe Islands salmon, avocado and choice of toppings over warm sushi rice or organic mixed greens

### **TUNA ZUKE DON - \$22.95**

marinated yellowfin tuna, avocado and choice of toppings over warm sushi rice or organic mixed greens

### **IKURA DON - \$36.95**

ikura, avocado and choice of toppings over warm sushi rice or organic mixed greens

### **CHIRASHI - \$28.95**

thinly sliced sashimi style pieces, avocado & choice of toppings over warm sushi rice or organic mixed greens. 3 Faroe Islands salmon, 3 Faroe Islands salmon belly, 4 yellowfin tuna, 2 Japanese hamachi & 1 Japanese hamachi belly

### **DELUXE CHIRASHI - \$44.95**

thinly sliced sashimi style pieces, avocado & choice of toppings over warm sushi rice or organic mixed greens. 2 Faroe Islands salmon, 2 Faroe Islands salmon belly, 2 Japanese hamachi, 1 Japanese hamachi belly, 2 snow crab, 2 bluefin akami, 3 bluefin chutoro, 2 hokkaido scallop, 20g ikura

### **MISO GLAZED EGGPLANT BOWL - \$18.95**

japanese eggplant, yuzu-soy charred broccoli and choice of toppings over warm sushi rice

### **GRILLED CHICKEN BOWL - \$21.95**

miso marinated grilled chicken thighs with your choice of umami sweet miso sauce, tangy-smoky chipotle ponzu glaze, or classic teriyaki - served with yuzu-soy charred broccoli & choice of toppings over warm sushi rice

### **BROILED SALMON BOWL - \$25.95**

Faroe Islands salmon broiled to golden perfection, with your choice of umami sweet miso sauce, tangy-smoky chipotle ponzu glaze, or classic teriyaki - served with yuzu-soy charred broccoli & choice of toppings over warm sushi rice

### **AUSTRALIAN WAGYU STEAK BOWL - \$39.95**

beautifully marbled & perfectly seared australian wagyu with your choice house wagyu jus (chef's recommendation), umami sweet miso sauce, or classic teriyaki - served yuzu-soy charred broccoli & choice of toppings over warm sushi rice

## SALADS (INDIVIDUALLY SERVED)

### **GRILLED CHICKEN SALAD - \$21.95**

miso marinated chicken thighs grilled to golden perfection, with your choice of umami sweet miso sauce, tangy-smoky chipotle ponzu glaze, or classic teriyaki - served with organic mixed greens, grape tomato halves, crunchy jicama & toppings - choice of miso-lime or ginger-lime dressing

### **BROILED SALMON SALAD - \$25.95**

faroe Islands salmon broiled to golden perfection, with your choice of umami sweet miso sauce, tangy-smoky chipotle ponzu glaze, or classic teriyaki - served with organic spring mixed greens, grape tomato halves, crunchy jicama, toppings of choice - lime-miso or ginger-lime dressing

### **AUSTRALIAN WAGYU STEAK SALAD - \$39.95**

beautifully marbled & perfectly seared Australian wagyu with your choice house wagyu jus (chef's recommendation), umami sweet miso sauce, or classic teriyaki - served with organic spring mixed greens, grape tomato halves, crunchy jicama & toppings - choice of miso-lime or ginger-lime dressing

## FAMILY STYLE SIDES

### **SHRIMP TEMPURA - \$59.00**

25 pieces of crunchy shrimp tempura with a choice of different side sauces

### **SHRIMP GYOZAS - \$49.00**

25 pieces. choose between house dumpling sauce or spicy house dumpling sauce

### **PORK GYOZAS - \$45.00**

25 pieces. choose between house dumpling sauce or spicy house dumpling sauce

### **CHARRED YUZU BUTTER EDAMAME - \$32.00**

Serves 6-8

### **MISO GLAZED EGGPLANT - \$27.00**

Serves 6-8

### **YUZU SOY CHARRED BROCCOLI - \$27.00**

Serves 6-8

### **EDAMAME - \$27.00**

Serves 6-8

### **SEAWEED SALAD - \$45.00**

Serves 10-12

### **HOUSE SALAD - \$45.00**

organic mixed greens, grape tomatoes, jicama, avocado, pomegranate seeds. Choice of dressing. Serves 8-10

### **WARM SUSHI RICE - \$19.00**

Serves 5-7

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

--Section 3-603.11, FDA Food Code \*