Japanese Catering Menu
Expertly prepared by Chefs Wataru Sacki & Dana Honn

Salads

Kinpira Gobo
*Braised Carrots & Burdock Root*

Soba Salad
*A cold noodle salad*

Seasonal Greens Gomaae
*Boiled spinach or other seasonal greens prepared with sesame sauce*

Daikon & Carrot Salad
*Japanese radish and carrot salad*

Hijiki Salad
*Small sea vegetable with tofu and carrots, sweet and savory*

Seaweed Salad
*Traditional seaweed salad*

Cucumber Sunomono
*Tangy sweet cucumber salad*

Soups

Traditional Miso

Vegetable or Crab Miso Soup

Vegetable or Seafood Udon

Butajiru
*Soup made with pork and vegetables, flavored with miso*

Sweet Corn soup
*Japanese comfort food*
Starters

Inari
Savory sweet fried bean curd pockets stuffed with sushi rice

Gyoza
Crab, pork or vegan dumplings

Korokke
Potato croquettes

Satsuma-age
Deep fried fish cakes

Hiyayakko
Fresh local organic chilled tofu garnished with grated ginger and green onions and seasoned with soy sauce.

University Sweet Potatoes
Fried honey glazed sweet potatoes with sesame

Shio Koji Skewers
Chicken, shimeji mushrooms, leeks, sweet potatoes

Shio Koji (Raw Vegan)
Avocados, turnips, daikon, squash, tofu

Ika Shoga Yaki
Grilled squid with ginger

Somen Noodles
Thin sweet noodles served cold with sesame, cucumber and other accompaniments

Taco rice
Japan meets Tex Mex in this Okinawan specialty

Kentucky Kare agi
Japanese fried chicken with a Southern twist

Shimmed or Enoki Mushrooms
Sauteed in butter and sake
Entrees

Pork or Saba Misoni
*Humanely-raised pork or fresh mackerel stewed in a thick miso gravy*

Chicken, Salmon, Shrimp or Tofu Teriyaki
*Our take on the traditional classic*

Miso Salmon or Tofu
*Salmon marinated in miso and slow baked*

Kampachi Kama
*Amberjack or Cobia collars*

Japanese Curry Pork or Mushrooms & Seitan
*Pork or mushrooms and seitan stewed in a richly flavored curry sauce*

Shima-style Sashimi*
*A flash-cured sashimi hailing from Japan’s tropical islands, served with hot mustard rather than*

Sushi*
*Choose selection of nigiri and maki (rolls) made with the freshest local vegetables and seafood*

Kaiseki Ryori
*A traditional Japanese multi-course meal of haute cuisine. Its origins are found many centuries ago in the simple meals served at the tea ceremony, but later it evolved into a more elaborate and complex cuisine. Original seasonal menus focusing on local ingredients.*