



Shalom at Home: Catering Menu

Appetizers (serves 8-10 people)	
Sake Kasu Challah <i>golden raisin butter</i>	40
Calbee Chips & Dip <i>ao-nori chips and crème fraiche</i>	30
add ikura (4 oz)	50
Blistered Shishitos <i>shiso-lime salt</i>	40
Seasonal Crudite Platter <i>raw and cooked vegetables, tofu caesar dip</i>	60
Grilled Romaine Caesar Salad <i>tofu dressing, achoolies, parm, za'atar, crumbs</i>	60
Hiroshima Oyster Slider (12 piece) <i>yuzu kosho mayo, lettuce, potato roll</i>	65
Sawa's Mama's Karaage <i>japanese fried chicken, pickled peppers</i>	90
Okonomiyaki <i>wagyu pastrami, sauerkraut, bonito flakes</i>	70
Mains (serves 8-10 people)	
Wagyu Pastrami Sandos <i>house pastrami, gulden's mustard on caraway shokupan with a dill pickle</i>	140
Chilled Sesame Temomi Mazemen <i>shiitake mushrooms, shishito, cucumbers shiso</i>	125
add soy marinated eggs	15
Lox Bowl* <i>sushi rice, avocado, cucumbers, japanese pickles, fried capers, chili mayo, cilantro</i>	140
DIY Matzoh Ball Ramen Kit (serves 2)	
2 pouches soup with matzoh balls, 2 packs noodles, scallions, mandels	30
make it spicy 4	6
add soy marinated eggs*	6
Desserts (serves 8-10 people)	
Chocolate & Banana Challah Bread Pudding <i>whiskey caramel, crème fraiche</i>	50
Japanese Sweet Potato Cheesecake <i>black sesame, bruleed top, black sesame crust</i>	45
For Your Bookshelf or Pantry	
Signed copy of Love Japan , our James Beard award-winning cookbook	30
Furikake umami rice seasoning (2 oz bag)	7
Kombu Awesome Sauce (6 ounce jar)	9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness or disease