

SUSHI TRAYS

small tray \$80 • **large tray \$100**

(7 rolls/70 pieces)

(9 rolls/90 pieces)

select up to 3 types of signature rolls per tray. each tray is garnished with ginger + wasabi in the middle and includes spicy mayo, sweet soy, + tempura crunch on the side.

+ Spicy Tuna

wild caught Ahi tuna,
avocado cucumber,
+ scallion

+ California

crab, avocado,
+ cucumber

+ Surf + Turf

steak, crab, asparagus,
+ cucumber

+ Spicy Salmon

Norwegian salmon, carrot,
cream cheese, + scallion

+ The Vegan

roasted tofu, avocado,
cucumber, + carrot

+ Salmon Crunch

roasted salmon, carrot, asparagus,
scallion, avocado, chili-ponzu,
tempura crunch, + sesame seed

+ Crispy Shrimp

tempura shrimp,
avocado, + asparagus

+ Spring Chicken

(soy wrap) roasted chicken,
cucumber, cream cheese,
+ scallion

+ Philly Roll

inside-out roll with smoked salmon,
cream cheese, cucumber, red onion,
+ everything bagel spice

BYO BOWL SPREAD

basic package • **premium package**

\$13/guest

\$15/guest

build-your-own bowl spreads are designed to put you + your guests in charge of creating combinations of familiar FUSIAN flavors. both packages have a required minimum of 20 guests.

1 BASES

basic • 2 bases | premium • 3 bases

white rice | brown rice
mixed greens | chopped kale

2 PROTEINS

basic • 2 proteins | premium • 4 proteins

Ahi-tuna | salmon (GF) | smoked salmon (GF) | crab (GF)
roasted salmon (GF) | roasted chicken (GF) |
tempura shrimp | braised steak | roasted tofu (V)

3 VEGGIES

basic • 4 veggies | premium • 6 veggies

avocado | asparagus | scallions | jalapeño
beets | carrots | sweet pepper | edamame
cucumber | red onion

4 SAUCES

basic • 2 sauces | premium • 4 sauces

spicy mayo | sweet soy | wasabi mayo (GF) | yakisoba
sweet chili (GF)(V) | sriracha (GF)(V) | house dressing (GF)(V)
creamy togarashi (GF) | thai peanut (GF)(V) | chili-ponzu (GF)(V)

5 TOPPINGS

basic • 2 toppings | premium • all toppings

tempura crunch (GF) | sesame seeds |
seven spice | wasabi | ginger

EXTRA TOPPINGS (not included)

masago (+\$1.99/serving)
crab mix (GF) (+\$1.50/serving)

A LA CARTE

*required minimum of 8 guests per item

edamame (GF)(V).....	\$2.50/ea
seasonal salad (GF)(V).....	\$3.25/ea
carrot-ginger salad (GF)(V).....	\$3.00/ea
seaweed salad (V).....	\$3.00/ea
cucumber salad (GF)(V).....	\$2.50/ea

DRINKS

boxed water.....	\$2.50/ea
diet coke.....	\$1.50/ea
mexi coke.....	\$2.50/ea
la croix.....	\$1.50/ea

THE EXPERIENCE

SUSHI 101

FUSIAN comes to you! experience a hands-on workshop where you and your crew customize, assemble, and roll your own 10-pc maki sushi roll!

pricing for SUSHI 101 varies based on group size and location. for more details, email catering@fusian.com

YOUR FUNCTION. OUR FOOD.

from freshly prepared sushi trays, to build-your-own bowl spreads, our team will freshly prepare your food just-in-time to ensure everything arrives as it should. **fresh, flavorful, + uniquely FUSIAN.**

» PICK UP

need FUSIAN by the truck-load? all we need is a 24-hour notice for your order, we'll have it prepared, packaged, + ready for you to pick up at a location of your choice.

» DELIVERY

let us come to you—we'll happily deliver any order over \$250 to your venue. simply give us a 24-hour heads up. delivery fee is \$25.

» FULL-SERVICE

we're here to serve. hire TEAM FUSIAN to cater your event. our team will set up, staff, and break down for a complete end-to-end FUSIAN experience. contacts us for a quote. rates vary.

» CONTACT US

email all orders + inquiries to: catering@fusian.com
questions? call us! 1-877-796-4141 (M-F 9am-5pm - *hours may vary based on availability*)

*cancellations or adjustments under 24 hours may require up to a 50% charge.