CATERING MENU



NEWMARKET newmarket@andsushi.co.nz 09523 4223

CITY WORKS DEPOT cwd@andsushi.co.nz 09 300 5097

 ${\tt CATERING\ ORDER\ catering@andsushi.co.nz}$

SUSHI ROLL			HAKO SUSHI			VEGAN / VEGETARIAN		
TERIYAKI CHICKEN with avocado + capsicum	GF FR	1.5	FRESH TUNA * GF with pickled radish + wasabi mayo		2.0	VEGETARIAN SUMMER ROLL with ponzu (citrus soy)	VG GF	2.2
KING SALMON with avocado	GF	1.6	1.6 FRESH SALMON GF avocado with cream cheese		1.8	KIMCHI ROLL VG GF cucumber + avocado with kumara coconut puree		1.8
SPICY PORK lettuce, green bean with pe	GF ea puree + matcha powder	2.0	GRILLED SCALLOPS GF with garlic butter + basil mayo			KUMARA ROLL avocado with black sesame mayo	GF	1.8
TERIYAKI CHICKEN GF FR 2.0capsicum+ avocado with kumara coconut puree			GRILLED EEL 2.0 with chives +truffle mayo		2.0	INARI VG 2.0 fried tofu with beetroot coconut puree, kumara coconut puree		
CRAB MIX cucumber + avocado with sriracha mayo			OCTOPUS GF with pickled radish + gochujang sauce		1.8	VEGE ROLL with kumara coconut puree	VG GF	1.8
CRISPY SALMON green bean with beetroot of KING SALMON	GF coconut puree GF	2.0	SUMMER RICE PAPER ROLL			OKRA ROLL avocado, cucumber +fried tofu	VG	2.2
Abocado with cream cheese MAYO TUNA cucumber + capsicum with	GF	1.8	GRILLED PRAWN with ponzu (citrus so	y) GF	2.2	_	VG GF	1.7
GRILLED SALMON cream cheese, cucumber, a	GF	2.2	CHICKEN KATSU with sesame dressing	FR	3.2	INARI BOAT fried tofu with oyster mushrooms INARI BOAT	VG VG	2.7
GRILLED SCALLOP GF garlic butter, avocado + cucumber with wasabi mayo		2.4	NIGIRI			fried tofu with seaweed salad	VG	2.7
11	NARI (fried tofu) BOAT		EBI NIGIRI BEEF TATAKI with daikon puree FRESH KING SALMON	GF GF GF	2.2 3.0 3.0	FR = free range VG = vegan		
KING SALMON + AVO MAYO TUNA		2.7 2.7	KING FISH (HAMACHI) * with lemon zest + chives	GF	3.0	* = depends on availability		
CRAB MIX	SSAM	2.7	GRILLED KING SALMON with cream cheese sauce	GF	3.2			
	SSAIVI		GRILLED PRAWN with basil mayo	GF	3.2			
SPICY PORK SSAM with pickled radish, cream ch	GF heese +spring onion	2.4	FRESH TUNA * GRILLED SCALLOP with garlic butter, wasabi mayo + tororo l	GF GF combu (kelp)	3.2 3.2			
TERIYAKI BEEF SSAM with pickled radish with truff	fle mayo	2.4	BEETROOT CURED SALMON with dil TAMAGO *	GF GF	3.2 3.0			

free range egg with kimchi aioli + prosciutto