

# CATERING MENU



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CATERING ORDER catering@andsushi.co.nz

## SUSHI ROLL

TERIYAKI CHICKEN	GF FR	1.7	___
<i>with avocado + capsicum</i>			
KING SALMON	GF	1.7	___
<i>with avocado</i>			
SPICY PORK	GF	2.0	___
<i>lettuce, green bean with pea puree+ matcha powder</i>			
TERIYAKI CHICKEN	GF FR	2.0	___
<i>capsicum+ avocado with kumara coconut puree</i>			
CRAB MIX		2.0	___
<i>cucumber + avocado with sriracha mayo</i>			
CRISPY SALMON	GF	2.0	___
<i>green bean with beetroot coconut puree</i>			
KING SALMON	GF	2.0	___
<i>Abocado with cream cheese</i>			
MAYO TUNA	GF	2.0	___
<i>cucumber + capsicum with sriracha mayo</i>			
GRILLED SALMON	GF	2.2	___
<i>cream cheese, cucumber, avocado with cream cheese</i>			
GRILLED SCALLOP	GF	2.4	___
<i>garlic butter, avocado + cucumber with wasabi mayo</i>			

## INARI (fried tofu ) BOAT

KING SALMON + AVO	2.7	___
MAYO TUNA	2.7	___
CRAB MIX	2.7	___

## SSAM

SPICY PORK SSAM	GF	2.7	___
<i>with pickled radish, cream cheese + spring onion</i>			
TERIYAKI BEEF SSAM		2.7	___
<i>with pickled radish with truffle mayo</i>			

## HAKO SUSHI

FRESH TUNA *	GF	2.0	___
<i>with pickled radish + wasabi mayo</i>			
FRESH SALMON	GF	2.0	___
<i>avocado with cream cheese</i>			
GRILLED SCALLOPS	GF	2.0	___
<i>with garlic butter + basil mayo</i>			
GRILLED EEL	GF	2.0	___
<i>with chives + truffle mayo</i>			
OCTOPUS	GF	2.0	___
<i>with pickled radish + gochujang sauce</i>			

## SUMMER RICE PAPER ROLL

GRILLED PRAWN <i>with ponzu (citrus soy)</i>	GF	2.2	___
CHICKEN KATSU <i>with sesame dressing</i>	FR	3.2	___

## NIGIRI

EBI NIGIRI	GF	2.2	___
BEEF TATAKI <i>with daikon puree</i>	GF	3.0	___
FRESH KING SALMON	GF	3.0	___
KING FISH (HAMACHI) *	GF	3.0	___
<i>with lemon zest + chives</i>			
GRILLED KING SALMON	GF	3.2	___
<i>with cream cheese sauce</i>			
GRILLED PRAWN <i>with basil mayo</i>	GF	3.2	___
FRESH TUNA *	GF	3.2	___
GRILLED SCALLOP	GF	3.2	___
<i>with garlic butter, wasabi mayo + tororo kombu (kelp)</i>			
BEETROOT CURED SALMON <i>with dill</i>	GF	3.2	___
TAMAGO *	GF	3.2	___
<i>free range egg with kimchi aioli + prosciutto</i>			

## VEGAN / VEGETARIAN

VEGETARIAN SUMMER ROLL	VG GF	2.2	___
<i>with ponzu (citrus soy)</i>			
KIMCHI ROLL	VG GF	2.0	___
<i>cucumber + avocado with kumara coconut puree</i>			
KUMARA ROLL	GF	2.0	___
<i>avocado with black sesame mayo</i>			
INARI	VG	2.0	___
<i>fried tofu with beetroot coconut puree, kumara coconut puree</i>			
VEGE ROLL	VG GF	2.0	___
<i>with kumara coconut puree</i>			
OKRA ROLL	VG	2.2	___
<i>avocado, cucumber + fried tofu</i>			
KUMARA HAKO	VG GF	1.7	___
<i>with pickled apple</i>			
INARI BOAT	VG	2.7	___
<i>fried tofu with oyster mushrooms</i>			
INARI BOAT	VG	2.7	___
<i>fried tofu with seaweed salad</i>			

GF = gluten free  
FR = free range  
VG = vegan  
\* = depends on availability