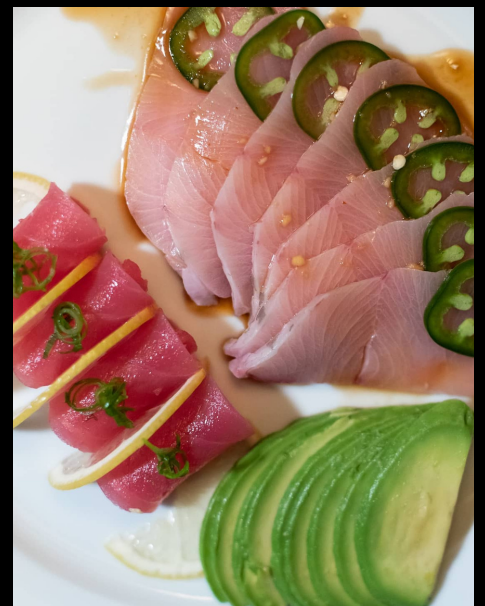




# SUSHI MENU

\$85 PER PERSON

COMES WITH YOUR CHOICE OF 5 ROLLS



CATERING | CHARLESTON | ARIZONA

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P: (602) 705-3331  
[WWW.LILLETOCATERING.COM](http://WWW.LILLETOCATERING.COM)



# Sushi Menu

## APPETIZERS (CHOOSE 1)

- Wontons**- Fresh wonton papers filled with ground pork and beef spiced with ginger, cinnamon and garlic salt, deep-fried in peanut oil, served with spicy dipping sauce.
- Asian Bruschetta** - Fresh fish marinated in soy sauce and rice wine vinaigrette served on a toast point with roasted bell pepper, ginger, carrot, mushroom and jalapeno puree. Topped with diced basil/mint.  
\*\$6 per person additional
- Spicy Shishito Peppers**- Sauteed in sesame oil, soy sauce, garlic, kosher salt, and togarashi
- Asian Ribs**- Fresh pork or beef rib slow cooked and finished on the grill and topped with Chef Ben's Asian BBQ sauce.
- Coconut Chicken Skewers**- Fresh chicken pieces dipped in tempura batter, breaded in panko, coconut flakes and togarashi. Served sweet chili sauce.
- Salmon Tamu's**- Sushi grade rice filled with spicy salmon, dipped in tempura battered, rolled in panko bread-crumbs and deep-fried. Served with Thai basil sauce.

## SALAD (CHOOSE 1)

- Seaweed Salad**
- Diced Cucumber** - radish, celery and carrot dressed in lemon ginger vinaigrette.

## CLASSIC ROLLS

\*Each roll order comes with 2 rows of 8 pieces

- Veggie Roll**- Enoki mushroom, bell peppers, avocado, cucumber, sprouts, gobo, chives topped with grilled zucchini.
- Spicy Salmon**- Cucumber, sprouts, and spicy salmon.
- Spicy Tuna**- Cucumber and tuna.
- Philly**- Cream cheese, smoked salmon, and cucumber.



# Sushi Menu

## SPECIALTY ROLLS

**Rainbow-** crab, cucumber, avocado topped with tuna, salmon, yellowtail, avocado. \$3pp

**Keto-** cucumber wrapped tuna, salmon, yellowtail, avocado and green onions. \$2pp

**Lemon Basil-** spicy salmon and cucumber topped with salmon, avocado and lemon slices, basil oil and micro cilantro

**Fiery Hulk-** spicy crab (tempura or grilled), shishito peppers topped with yellowtail, avocado, cilantro jalapeno sauce, masago and micro cilantro. \$3pp

**Hawaii 5 O-** tempura shrimp, spicy tuna and cucumber topped with avocado, garlic cream and eel sauce, masago, green onions, and macademia nuts. \$4pp

## FUSION ROLLS

### Mexican

**El Jefe-** spicy salmon and cucumber topped with salmon, avocado and lime slices, basil oil and micro cilantro. Topped with salsa verde. \$2pp

### French

**Piece de Resistance-** Pickled shallots, goat cheese and roasted bell peppers topped with sauteed mushrooms, balsamic glaze and served with garlic and leek cream sauce. \$2pp

### Italian

**Hey Mumbo-** Fried slice of zucchini placed inside roll with pesto wrapped/topped with spicy salami. \$1pp

### Scandinavian

**Nordic Straight-** Smoked Salmon and cucumber with whipped cream cheese infused with mustard. Topped with garlic cream sauce and capers. \$2pp

### American

**Surf Turf-** Ahi tun, asparagus, and grilled scallions topped with seared beef, garlic ponzu, togaroshi and leeks. \$5pp

### Sicilian

**Mafioso-** Smoked swordfish and roasted apple, bacon garlic and basil puree. Topped with Sriracha honey mustard and fried eggplant pieces. \$6pp

### American

**Kentucky Blue Grass:** Tempura fried chicken tossed in cinnamon, cayenne pepper, garlic salt and ginger powder rolled with diced radish and tarragon. Topped with honey drizzle, sesame seeds and pureed peanuts. \$3pp

## SASHIMI/NIGIRI

Yellowtail \$5pp

Ahi Tuna \$7pp

Salmon \$5pp

\*We recommend two whole rolls per person