

Blue Pearl

Sushi Small Gathering

FAMILY STYLE HOT APPETIZERS

SHISHITO PEPPERS

Blistered Shishito Peppers, Maple & Gochujang Honey, Crispy Quinoa, Togarashi

CHILI GARLIC EDAMAME

CRISPY SPICY SHRIMP

Creamy Chili-Yuzu Aioli, Shaved Scallion

WAGYU & SHIITAKE GYOZA

Truffle & Black Garlic Soy, Crispy Shiitake

FAMILY STYLE COLD APPETIZERS

MISO CAESAR SALAD

Romaine, Crispy Wonton, Parmigiano, Lemon-Miso Caesar Dressing

GINGER SALAD

Baby Greens, Cucumber, Carrot, Radicchio, Ginger-Carrot Dressing

YELLOWTAIL CRUDO

Tangerine Aguachile, Pickled Cherries, Crushed Pistachio

SPICY CRAB CRISPY RICE

SPICY SALMON CRISPY RICE

FAMILY STYLE ENTRÉES

TUNA ROLL

Tuna Tartare, Szechuan Chili Aioli, Avocado, Crispy Quinoa

SALMON & AVOCADO ROLL

Ora King Salmon, Avocado, Saffron-Mustard Aioli, Crispy Shallots

RAINBOW ROLL

Yellowtail, Tuna, Salmon, Cucumber, Avocado,

Lemongrass & Thai Chili Aioli, Ginger Teriyaki

YELLOWTAIL ROLL

Pineapple, Jalapeño, Kimchi Aioli

SHRIMP & LOBSTER ROLL

Shrimp Tempura, Avocado, Maine Lobster, Cucumber-Yuzu Aioli

CHEF'S ASSORTMENT OF NIGIRI & SASHIMI

TUNA, SALMON, YELLOWTAIL

FAMILY STYLE DESSERT

THAI TIRAMISU

Amaretto & Espresso Dipped Lady Fingers,

Thai Tea & Mascarpone Mousse, Cocoa Powder

MANGO MOCHI

Fresh Strawberries, Strawberry Whipped Cream, Strawberry Coulis

TARO CREPE CAKE

Taro & Cream Mille Crepe Cake, Wild Flower Honey

Bar Packages Available Upon Request

For groups of 12-25 guests | 2.5 hrs Max Seating



Chef Peter Botros