

INDAH SUSHI

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A: 250 E. SECOND ST.
WHITEFISH, MT 59937

CLIENT:

OF GUESTS:

PRICE FOR event:

CHEF / server Fee: \$150 Per Person

3% resort tax

LOCATION:

DATE:

TIME:

THANK YOU FOR HAVING US A PART OF YOUR DINNER PARTY! LOOKING FORWARD TO DIVING INTO THIS OPPORTUNITY TO CATER FOR YOU.. WE ARE DEDICATED TO DELIVERING AN UNFORGETTABLE CULINARY EXPERIENCE FOR YOU AND ALL YOUR GUESTS.

Menu selection:

our menu can be customized to meet your preferences and dietary requirements. whether you're seeking SUSHI ROLLS, SASHIMI PLATTERS, YAKISOBA NOODLES, BEEF TENDERLOIN or other fusion creations, we have you covered.

> PRICING EXAMPLES: (WE WILL CUSTOMIZE EACH CATERING TO THEIR NEEDS)

1. BUFFET STYLE - PAY PER GUEST, PRICE DEPENDS ON MENU SELECTIONS, HERE ARE A FEW
 - APPETIZERS: \$15 PER GUEST
 - SUSHI ROLL PLATTERS: \$25 - 10PCS PER GUEST
 - SASHIMI/NIGIRI PLATTERS: \$15 - 2PC PER GUEST
 - YAKISOBA NOODLES: \$10 - BOWL PER GUEST
 - SALMON OR TUNA POKE BAR: \$15 PER GUEST
 - BEEF TENDERLOIN: \$15 PER GUEST
2. FAMILY STYLE: DISHES SET IN THE CENTER OF THE TABLE TO BE SHARED. RANGES FROM \$65-\$80 PER GUEST

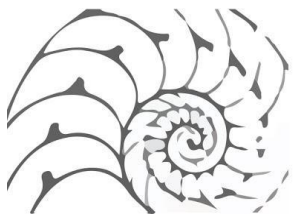
ADDITIONAL FEES:

- STAFFING: \$150/STAFF - STAFFING IS DETERMINED BY SIZE AND SCOPE OF event. STAFFING COSTS INCLUDE ALL PREP-WORK, LOADING FOOD, DRIVE TIME, SET-UP, SERVICE, BREAK-DOWN, CLEAN-UP, FINAL UNLOAD, ETC.
- IF PAYING ONLINE WITH QUICKBOOKS INVOICES: 3% FEE
- GRATUITY: 18% OF GOODS
- NO CHARGE FOR CHILDREN YOUNGER THAN 5.
- 3% SALES TAX ADDED TO THE TOTAL OF ALL GOODS.

ADDITIONAL NOTES:

- PROVIDED BY CLIENT: PLATES, SILVERWARE
- PROVIDED BY INDAH SUSHI: WOODEN CHOPSTICKS, PAPER NAPKINS, SOY SAUCE (LOW SODIUM AND GLUTEN FREE), WASABI, GINGER, SERVING WARE.

we can customize your menu to what fits your needs! Let us know what you're thinking menu wise and budget wise. we love to be transparent and work with you!



INDAH SUSHI

MENU

salads/starters

ORGANIC EDAMAME

SAVORY + SWEET CHILI, SESAME OIL

MISO SOUP

BONITO BROTH, FRESH GINGER, RED ONION, RED CABBAGE, ENOKI MUSHROOMS, TOFU,

COCONUT CURRY SOUP

RED CURRY, COCONUT CREAM, GINGER, GARLIC, LEMON

ALL NATURAL SEAWEED SALAD

SERVED ON ORGANIC GREENS WITH SHREDDED RED CABBAGE + MICROGREENS

SHAVED CUCUMBER SALAD

MIXED GREENS, LEMONGRASS INFUSED SOY, SESAME, GINGER

SMOKED SQUID SALAD

SMOKED SQUID, KIKURAGE MUSHROOM, BRACKEN FERN, BAMBOO SHOOTS

ASIAN CHOP CHOP SALAD

LOCAL SPRING GREENS + HERBS WITH CARROT-CABBAGE-SNAP PEAS CHOP, DRESSED IN SESAME-DASHI

DRUNKEN SEA SCALLOPS

FRESH SEA SCALLOPS MARINATED IN ROSE PONZU, SEARED IN A WASABI LEMON AIOLI

WITH PISTACHIOS AND YUZU CITRUS TOBIKO

HAMACHI CRUDO

THINLY SLICED YELLOWTAIL, CURRY OIL, GROUND SEA SALT, CILANTRO, CITRUS, JALAPENO, TOGARASHI SPICE.

SALMON PATE

KING SALMON PATE, SCALLIONS, GARLIC, PEANUT SAUCE,
VERMICELLI CRISPS ON CUCUMBER SLICES

SPECIALTY SUSHI ROLL PLATTER

[These are examples of rolls]

COOKED ROLL

LUMP CRAB, STEAMED SHRIMP, AVOCADO, CUCUMBER, BASIL, STRAWBERRY.
DRIZZLED IN LOVE SAUCE

RAW ROLL

AHI, SALMON, AVOCADO, GREEN ONION, SNAP PEAS, LEMON.
DRIZZLED WITH SESAME GINGER SAUCE

VEGETABLE ROLL

AVOCADO, MIXED GREENS, CUCUMBER, RED BELL PEPPER, CILANTRO, SNAP PEAS,
CARROT. DRIZZLED IN OUR GINGER SOY REDUCTION

SASHIMI + NIGIRI PLATTER

VARIETY OF NIGIRI OF FRESH AND MOST SUSTAINABLE FISH IN STOCK.
SEASONED, RAW, AND SEARED

HAWAIIAN BIGEYE TUNA (AHI)	HAWAIIAN ALBACORE TUNA (TOMBO)	KING SALMON (SAKE)
YELLOWTAIL (HAMACHI)	SEA SCALLOPS (HOTATE)	BLACK COD (GINDARA)

MAIN ENTREES

TUNA TATAKI

PEPPER AND SESAME SEED SEARED TUNA WITH WHISKEY MISO SAUCE, GINGER,
GARLIC, MICROGREENS

YAKISOBA NOODLES + JUMBO SHRIMP

YAKISOBA CHILLED, SHREDDED VEGETABLES, CHILI OIL, CASHEWS, TOPPED
WITH JUMBO SHRIMP

BEEF TENDERLOIN

LOCAL KM BEEF TENDERLOIN MARINATED IN RICE
WINE-SESAME-GINGER SOY, SERVED LIGHTLY SEARED WITH
HORSERADISH CREAM SAUCE AND A DRIZZLE OF LOCAL BALSAMIC

BAHN MI MEATBALLS

LOCAL PORK MEATBALLS SEASONED WITH BASIL, CILANTRO, TURMERIC,
SPICES, AND LOVE SAUCE

WILD SALMON OR TUNA POKE BAR

marinated in soy + sesame oil + ginger + garlic + TOGARASHI
SPICE.

WITH ASSORTED ACCOUTERMENTS TO BUILD YOUR OWN POKE BOWL

CURRY SAUTEED SHRIMP + RICE

CURRIED SHRIMP, CARROTS, CABBAGE, ONIONS, GARLIC + RICE

DESSERT

COCONUT & MANGO STICKY RICE

COCONUT cream, agave sauce & FRESH mango over rice,
SPRINKLED WITH a TOUCH OF TOGARASHI

MOCHI

(variety of flavors)

PULVERIZED rice wrapped ice cream with coconut cream sauce

- VEGETARIAN + VEGAN OPTIONS AVAILABLE -

- GLUTEN FREE + DAIRY FREE AVAILABLE -