



**AFURI IZAKAYA CATERING**

923 SE 7TH AVE. PORTLAND OR 97214  
CATERING@AFURI.US | WWW.AFURI.US

# CATERING DETAILS

## “PICK-UP” CATERING ORDERS

We require a one week advance notice for all pick-up catering orders. Requires a minimum purchase balance of \$1000 for pick-up catering orders. Pick-up catering orders will be charged a 20% service charge fee.

## OFF-SITE DELIVERY CATERING ORDERS

For off-site catering orders we require a one week advance notice, and the order must meet a minimum \$2000 purchase balance. A 50% deposit payment is required at the the time of final order booking. We charge a 5% delivery fee, and a 20% service charge fee which goes directly to the chefs preparing the order.

## FULL SERVICE OFF-SITE CATERING ORDERS

For full service off site-catering orders we require 6 weeks advance notice, and the order must meet a \$5,000 minimum purchase balance. A 50% deposit payment is required at the time of final order booking. We charge a 5% coordination fee, and a 20% service charge fee which goes directly to the chefs preparing the order. Any open bar package requires one highly skilled craft bartender for every 50 guests at a rate of \$300 per bartender for one 6 hour day.

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## **PICK-UP ORDERS**

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PICK-UP

# MENU

## APPETIZER TRAYS

serves twelve

### SUNOMONO **VO** 130

cucumber, mix seaweed, pickled carrot, octopus, ikura, lemon, sesame

### JAGA BATA 140

smoked yukon gold potatoes, maitake, rakkyo, cured jidori egg, sudachi aioli

### WAGYU BAVETTE 220

wagyu bavette, oroshi ponzu, kizami wasabi, chives

### KASHIRA 130

shio koji marinated pork cheek, yakitori tare, kara-miso, cilantro

### TEBASAKI 130

Nagoya-style fried chicken wings, black pepper shoyu glaze

### YUZU SHIO EDAMAME 75

edamame, yuzu shio sauce, black pepper, garlic chips

## BENTO

serves one

### BARA-CHIRASHI 45

chef's choice of fish and vegetable atop sushi rice

## SASHIMI PACKAGES

serves twelve

### MORIAWASE S **48PC** 240

12pc bluefin tuna akami, 12pc salmon, 12pc kanpachi, 12pc hotate

### MORIAWASE L **96PC** 500

16pc bluefin tuna akami, 16pc salmon, 16pc kanpachi, 16pc hotate, 2 varieties of seasonal fish

## SUSHI PACKAGES

serves twelve

### NIGIRI A **36PC** 250

12pc bluefin tuna akami, 12pc salmon, 12pc kanpachi

### NIGIRI B **60PC** 420

12pc bluefin tuna akami, 12pc salmon, 12pc kanpachi, 12pc chu-toro, 12pc hotate

### ROLL **96PC** 220

24pc sake maki, 24pc yasai maki, 24pc hotate maki, 24pc tuna avocado maki

### VEGETARIAN ROLL **64PC** 80

16pc yasai maki, 12pc kappa maki, 12pc ume shiso, 12pc kanpyo, 12pc avocado

**GF** - gluten free **GFO** - gluten free option  
**VG** - vegetarian **V** - vegan

*\*Eating raw or undercooked eggs, meats, or seafood may be harmful to your health. Some items may contain eggs, nuts or shellfish.*



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OFF-SITE DELIVERY

## APPETIZER PACKAGES

### PACKAGE A

800

serves twenty

#### SUNOMONO

vo

cucumber, mix seaweed, pickled carrot, octopus, ikura, lemon, sesame

#### YUZU SHIO EDAMAME

edamame, yuzu shio sauce, black pepper, garlic chips

#### JAGA BATA

smoked yukon gold potatoes, maitake, rakkyo, cured jidori egg, sudachi aioli

#### TEBASAKI

Nagoya-style fried chicken wings, black pepper shoyu glaze

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### PACKAGE B

1000

serves twenty

#### SUNOMONO

vo

cucumber, mix seaweed, pickled carrot, octopus, ikura, lemon, sesame

#### YUZU SHIO EDAMAME

Edamame, yuzu shio sauce, black pepper, garlic chips

#### MIZUNA CAESAR SALAD

mizuna, radish, mitsuba, parmesan, miso caesar dressing

#### JAGA BATA

smoked yukon gold potatoes, maitake, rakkyo, cured jidori egg, sudachi aioli

#### TEBASAKI

Nagoya-style fried chicken wings, black pepper shoyu glaze

### PACKAGE C

1500

serves twenty

#### SUNOMONO

vo

cucumber, mix seaweed, pickled carrot, octopus, ikura, lemon, sesame

#### YUZU SHIO EDAMAME

edamame, yuzu shio sauce, black pepper, garlic chips

#### MIZUNA CAESAR SALAD

mizuna, radish, mitsuba, parmesan, miso caesar dressing

#### JAGA BATA

smoked yukon gold potatoes, maitake, rakkyo, cured jidori egg, sudachi aioli

#### TEBASAKI

Nagoya-style fried chicken wings, black pepper shoyu glaze

#### WAGYU BAVETTE

wagyu bavette, oroshi ponzu, kizami wasabi, chives

#### KASHIRA

shio koji marinated pork cheek, yakitori tare, kara-miso, cilantro



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OFF-SITE DELIVERY

# SASHIMI & ROLLS

**MORIAWASE S 48PC 300**

12pc bluefin tuna akami, 12pc salmon,  
12pc kanpachi, 12pc hotate

**MORIAWASE L 96PC 600**

16pc bluefin tuna akami, 16pc salmon,  
16pc kanpachi, 16pc hotate, 2 varieties  
of seasonal fish

**ROLL 96PC 220**

24pc sake maki, 24pc yasai maki, 24pc  
hotate maki, 24pc tuna avocado maki

**VEGETARIAN ROLL 64PC 100**

16pc yasai maki, 12pc kappa maki, 12pc  
ume shiso, 12pc kanpyo, 12pc avocado

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FULL SERVICE OFF-SITE

# SUSHI BAR

For the utmost sushi experience we can set up a sushi bar at your location. Our skilled chefs will prepare and serve sushi to guests at your event.

Includes one chef for up to 40 people. An additional chef will be needed for 60 or more people at a rate of \$600 for a full 6 hour day.

## SUSHI BAR PACKAGES

serves twenty

### PACKAGE A

1400

120pc nigiri, 36pc hand roll

#### NIGIRI

40pc bluefin tuna akami  
40pc salmon  
40pc kanpachi

#### HANDROLL

12pc bluefin tuna, avocado  
12pc salmon, cucumber  
12pc avocado, cucumber, kaiware

### PACKAGE B

2000

200pc nigiri, 60pc hand roll

#### NIGIRI

40pc bluefin tuna chu-toro  
40pc bluefin tuna akami  
40pc salmon  
40pc kanpachi  
40pc hotate

#### HANDROLL

20pc bluefin tuna, avocado  
20pc salmon, cucumber  
20pc avocado, cucumber, kaiware

### PACKAGE C

3000

320pc nigiri, 60pc hand roll

#### NIGIRI

40pc bluefin tuna o-toro  
40pc bluefin tuna chu-toro  
40pc bluefin tuna akami  
40pc salmon  
40pc kanpachi  
40pc hotate  
2 varieties of seasonal fish

#### HANDROLL

20pc bluefin tuna, avocado  
20pc salmon, cucumber  
20pc avocado, cucumber, kaiware

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FULL SERVICE OFF-SITE

## OPEN BAR

Any open bar package requires one highly skilled craft bartender for every 50 guests at a rate of \$250 per bartender for one 6 hour day.

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## BEVERAGES

# BEVERAGE PACKAGES

serves twenty

## BEER AND CIDER PACKAGE 500

60 cans of assorted beer and cider

## COCKTAIL PACKAGE 750

serves twenty guests with 3 well drinks each

## PREMIUM COCKTAIL PACKAGE 1000

serves twenty guests with 3 cocktails each, including both well drinks and signature beverages

## SAKE PACKAGE 800

### AFURI "RAINY MOUNTAIN" TOKUBETSU HONJOZO

30 180ml cups

### YUKI TORA "SNOW TIGER" NIGORI

3 750ml bottles

## CUSTOM BEVERAGE ORDERS

all beverage packages are customizable upon request. inquire about custom beverage orders

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