

menu options

[MENU OPTIONS]

Deciding on a menu for your special event can be daunting. Every individual has different priorities and objectives., whether it be budget, dietary restrictions or all of the above. We can help you tackle this task from any angle and keep it stress free. Choose from our **prix fixe menus**, **hor d'oeuvres**, **buffet menu**, **party trays** and our **catering a la carte**.

RAW Catering offers a prix fixe menu for lunch and 3 prix fixe dinner menus. Menu One is designed to be light introductions to the cuisine of 1225 RAW: Sushi and Sake Lounge. Menus Two and Three are designed to allow your guests to experience the hallmarks of dining at our restaurant.

You may also combine any of our other food offerings with your prix fixe menu. Buffets and hors d'oeuvres are always a nice addition to any special event. Prix fixe menus are for sit-down parties only.

** Please make your final menu selections a minimum of one week prior to your affair **



[PRIX FIXE MENU OPTIONS]

Lunch Menu:	\$30 per person	40 ppl max	Monday - Sunday
Dinner Menu One:	\$35 per person	40 ppl max	Sunday - Thursday
Dinner Menu Two:	\$45 per person	40 ppl max	Sunday - Thursday
Dinner Menu Two:	\$45 per person	20 ppl max	Friday and Saturday
Dinner Menu Three:	\$55 per person	40 ppl max	Sunday - Thursday
Dinner Menu Three:	\$55 per person	20 ppl max	Friday and Saturday
Dinner Menu Four:	\$65 per person	40 ppl max	Sunday - Thursday
Dinner Menu Four:	\$65 per person	20 ppl max	Friday and Saturday

prix fixe menus

[LUNCH MENU]

3 Courses | \$30 per person

1st COURSE *(choice of one)*

SPICY SASHIMI SALAD

spring mix, strip daikon, crab meat, masago, sesame dressing
with salmon, tuna and white tuna

- or -

CALAMARI SALAD

with sweet thai chili sauce

2nd COURSE *(choice of one)*

BOXES *(includes salad, spicy tuna tartare, 2pcs beef negi maki, 2pcs veggie tempura, crab meat tempura, 2pcs cucumber & avocado roll, and miso soup)*

TERIYAKI choice of: beef, chicken, salmon or shrimp

TUNA 2pcs of tuna sushi and 8pcs spicy tuna roll

SALMON 2pcs salmon sushi and 8pcs salmon avocado roll

YELLOWTAIL 2pcs of yellowtail sushi and 8pcs yellowtail & scallion roll

UNAGI 2pcs of eel sushi and 8pcs eel & cucumber roll

SUSHI 4pcs sushi: tuna, salmon, stripe bass and eel

SASHIMI 6pcs sashimi: 2pcs of tuna, salmon and stripe bass

VEGETARIAN BOXES *(includes ocean salad, 2pcs fried veggie gyoza, 2pcs fried veggie spring roll, steamed ohitashi, 2pcs cucumber & avocado roll, white rice and miso soup)*

INARI BOX 8pcs veggie roll, 2 pcs inari sushi

TOFU TERIYAKI BOX tempura tofu with teriyaki sauce

VEGGIE TEMPURA BOX 4 seasonal vegetables tempura style

3rd COURSE *(choice of one)*

FRUIT COCKTAIL

seasonal fruit medley

- or -

BANANA TEMPURA ICE CREAM

green tea ice cream; served with green tea syrup

prix fixe menus

[DINNER MENU ONE]

3 Courses | \$35 per person

1st COURSE (*choice of one*)

BEEF NEGIMAKI

thin beef strips wrapped around scallions, pan seared

- or -

AVOCADO GREEN SALAD

mixed greens with fresh sliced avocado

- or -

TEMPURA ROCK SHRIMP

served with 3 dipping sauces

2nd COURSE (*choice of one*)

TERIYAKI (*chicken, beef, salmon or shrimp*)

sweet soy reduction served with white steamed rice

- or -

SUSHI RED & WHITE PLATTER

2 pcs salmon, 2 pcs tuna, 2 pcs yellowtail and teka roll

- or -

SUSHI VEGETARIAN PLATTER

8 pcs veggie roll, 3 pcs inari sushi and 8 pcs veggie dragon

3rd COURSE (*choice of one*)

ICE CREAM

2 scoops; *choice of*: green tea or red bean

- or -

MOCHI SAMPLER

green tea, red bean and mango

prix fixe menus

[DINNER MENU TWO]

4 Courses | \$45 per person

1st COURSE (*choice of one*)

BEEF NEGIMAKI

thin beef strips wrapped around scallions, pan seared

- or -

AVOCADO GREEN SALAD

mixed greens with fresh sliced avocado

- or -

TEMPURA ROCK SHRIMP

served with 3 dipping sauces

2nd COURSE (*choice of one*)

SPICY TUNA TARTARE

chopped tuna with masago and scallions, mixed with a special spicy sauce

- or -

SPICY SASHIMI SALAD

spring mix, strip daikon, crab meat, masago, sesame dressing;
with salmon, tuna and white tuna

- or -

AGEDASHI TOFU

tempura tofu in dashi sauce

3rd COURSE (*choice of one*)

TERIYAKI (*chicken, beef, salmon or shrimp*)

sweet soy reduction served with white steamed rice

- or -

SUSHI RED & WHITE PLATTER

2 pcs salmon, 2 pcs tuna, 2 pcs yellowtail and teka roll

- or -

SALMON VOLCANO ROLL

spicy tuna with king crab meat; topped with salmon, avocado,
spicy sauce, eel sauce, tempura ko, red tobiko and scallions

- or -

SUSHI VEGETARIAN PLATTER

8 pcs veggie roll, 3 pcs inari sushi and 8 pcs veggie dragon

4th COURSE (*choice of one*)

ICE CREAM

2 scoops; **choice of:** green tea or red bean

- or -

MOCHI SAMPLER

green tea, red bean and mango

prix fixe menus

[DINNER MENU THREE]

4 Courses | \$55 per person

1st COURSE (*choice of one*)

BEEF NEGIMAKI

thin beef strips wrapped around scallions, pan seared

- or -

AVOCADO GREEN SALAD

mixed greens with fresh sliced avocado

- or -

TEMPURA ROCK SHRIMP

served with 3 dipping sauces

2nd COURSE (*choice of one*)

BLACKENED TUNA CARPACCIO

thinly sliced tuna; served with citrus micro greens

- or -

SUZUKI CARPACCIO

thinly sliced striped bass flash seared with hot sesame oil and olive oil; garnished with tobiko and scallions

- or -

WALU TATAKI

seared white tuna, seasoned with our house spices; served with miso resotō

- or -

VEGGIE GYOZA W/ TOFU

pan fried or steamed japanese moon dumplings with tofu

3rd COURSE (*choice of one*)

TERIYAKI (*chicken, beef, salmon or shrimp*)

sweet soy reduction served with white steamed rice

- or -

SURF 'N' TURF

6 oz. NY strip steak, 3 pcs shrimp, 3 pcs scallop with creamy wasabi somyun noodle

- or -

RED & WHITE SUSHI SASHIMI

2 pcs each sushi and sashimi of tuna, hamachi, sake and teka roll

- or -

SUSHI VEGETARIAN PLATTER

8 pcs veggie roll, 3 pcs inari sushi and 8 pcs veggie dragon

4th COURSE (*choice of one*)

ICE CREAM

2 scoops; *choice of*: green tea or red bean

- or -

MOCHI SAMPLER

green tea, red bean and mango

prix fixe menus

[DINNER MENU FOUR]

5 Courses | \$65 per person

1st COURSE (*choice of one*)

BEEF NEGIMAKI

thin beef strips wrapped around scallions, pan seared

AVOCADO GREEN SALAD

mixed greens with fresh sliced avocado

TEMPURA ROCK SHRIMP

served with 3 dipping sauces

2nd COURSE (*choice of one*)

SPICY TUNA TARTARE

chopped tuna with masago and scallions, mixed with a special spicy sauce

SPICY SASHIMI SALAD

spring mix, strip daikon, crab meat, masago, sesame dressing; with salmon, tuna and white tuna

AGEDASHI TOFU

tempura tofu in dashi sauce

3rd COURSE (*choice of one*)

BLACKENED TUNA CARPACCIO

thinly sliced tuna; served with citrus micro greens

SUZUKI CARPACCIO

thinly sliced striped bass flash seared with hot sesame oil and olive oil; garnished with tobiko and scallions

WALU TATAKI

seared white tuna, seasoned with our house spices; served with miso resotto

VEGGIE GYOZA W/ TOFU

pan fried or steamed japanese moon dumplings with tofu

4th COURSE (*choice of one*)

TERIYAKI (*chicken, beef, salmon or shrimp*)

sweet soy reduction served with white steamed rice

SURF 'N' TURF

6 oz. NY strip steak, 3 pcs shrimp, 3 pcs scallop with creamy wasabi somyun noodle

RED & WHITE SUSHI SASHIMI

2 pcs each sushi and sashimi of tuna, hamachi, sake and teka roll

SUSHI VEGETARIAN PLATTER

8 pcs veggie roll, 3 pcs inari sushi and 8 pcs veggie dragon

5th COURSE (*choice of one*)

ICE CREAM

2 scoops; *choice of*: green tea or red bean

MOCHI SAMPLER

green tea, red bean and mango