Nami 波

NAMI SUSHI CATERING

CATERING MENU

CATCH THE WAVE

Party trays · sushi cakes · sushi boats · ice sculptures · full-service event catering

A modern sushi catering experience for intimate gatherings, corporate events, weddings, high-volume celebrations and more.

PARTY TRAYS | SUSHI BOATS | EVENTS | ICE SCULPTURES | A LA CARTE

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PRICING AND SELECTIONS SUBJECT TO AVAILABILITY.
MARKET-PRICED ITEMS QUOTED AT TIME OF ORDER.

NAMI SUSHI CATERING

CHOOSE YOUR CATERING STYLE

A modern sushi catering experience for intimate gatherings, corporate events, weddings, high-volume celebrations and more.

OPTION 1

Party Trays & Sushi Cakes

Best for pickup, drop-off, office lunches, family gatherings, and quick celebrations.

OPTION 2

Sushi Boats

Beautifully arranged bamboo sushi boats available in multiple sizes, perfect for elevated displays, sharing tables, and celebrations of any size.

OPTION 3

Smaller Events

For 15+ guests with real-ware setup, cleanup, and optional live rolling.

OPTION 4

Larger Events

For 250+ guests with delivery included and a simple per-person sushi package, and optional live rolling.

OPTION 5

Ice Sculptures

A signature Nami catering centerpiece featuring sushi displayed over a custom ice presentation, designed for large events, weddings, media nights and more.

OPTION 6

A La Carte

Cold or hot options are priced individually for your convenience.

OPTION 1

PARTY TRAYS & SUSHI CAKES

Pickup / drop-off. Delivery fee not included. Served in disposables. 2-hour advance order per tray or cake required. Chopsticks, soy sauce, pickled ginger and grated wasabi root included.

PARTY TRAY SMALL

$80 | 56 pieces

- California Roll (8 pcs)
- Salmon & Avocado (8 pcs)
- Spicy Tuna & Cucumber (8 pcs)
- Yellowtail & Scallions (8 pcs)
- Signature Nami (8 pcs)
- Samba (8 pcs)
- Baked Roll (8 pcs)

PARTY TRAY BIG

$115 | 72 pieces

- California Roll (8 pcs)
- Salmon & Avocado (8 pcs)
- Spicy Tuna & Cucumber (8 pcs)
- Yellowtail & Scallions (8 pcs)
- Signature Nami (8 pcs)
- Queen Tuna (8 pcs)
- King Salmon (8 pcs)
- Samba (8 pcs)
- Baked Roll (8 pcs)

SASHIMI / NIGIRI TRAY

$85 | 27 pieces

- Choose nigiri or sashimi
- Salmon
- Tuna
- Yellowtail

Sushi Cake

A centerpiece-style sushi cake for birthdays, celebrations, and shared tables.

8-Inch Sushi Cake — $130 base | Feeds 10–12
Decorated with cream cheese and furikake. Includes 3 veggies and 2 proteins. Comes with 6 sauce cups, 6 pickled ginger + wasabi, and 12 soy sauce.

VEGGIES — PICK 3 picked.
- Avocado
- Shredded cucumber
- Scallions
- Wakame (seaweed)
- Marinated shiitake mushrooms
- Mango
- Masago (fish eggs)
- Cream cheese

PROTEINS — PICK 2
- Crab Mix
- Salmon
- Spicy Tuna
- Tuna
- Yellowtail
- Cooked Shrimp

Premium +$20: cake is topped with the same 2 proteins

Ordering notes: Party trays and sushi cakes require 2 hours advance notice per tray or cake. Delivery fee is not included for pickup/drop-off catering.

OPTION 2

SUSHI BOATS

Pickup / drop-off. Delivery fee not included.1 Day Advance notice required on Boat.
This is considered a rental fee and excludes the price of actual sushi. A $100 deposit is required and will be returned when boat is returned.
Chopsticks, soy sauce, pickled ginger and grated wasabi root included.

Sushi Boat

$30

Small (9 Rolls)

Sushi Boat

$45

Medium (15 Rolls)

Sushi Boat

$60

Large (20 Rolls)

ROLL OPTIONS (CHOOSE BELOW)

TRADITIONAL ROLLS (8 PCS EACH) — MENU PRICES

- California Roll
- Spicy Maguro / Spicy Tuna & Cucumber
- Sake / Salmon & Avocado
- Hamachi / Yellowtail & Scallions
- Shrimp Tempura, Cream Cheese & Cucumber
- Veggie Rolls

SIGNATURE ROLLS (8 PCS EACH) — MENU PRICES

- Wrapped Salmon & Cream Cheese
- Signature Nami
- Queen Tuna
- Baked Rolls
- King Salmon
- Samba

OPTION 3

SMALLER EVENTS

- 15-person minimum. Delivery, real-ware setup, and cleanup available. Service and delivery fee to be added.
- Chef on-site live rolling available at $200 per chef / 3 hours.
- Disposable plates, chopsticks, soy sauce, pickled ginger and grated wasabi root included.
- 3-day advance order required.
- Average event portions: 12 pieces sushi per person | 3–5 oz appetizer per person | 2 nigiri/sashimi per person

Silver Package

$35/person

Choose from list below.

- Starters & salads — choose 2
- Traditional rolls — choose 1
- Signature rolls — choose 2

Gold Package

$52/person

Choose from list below.

- Starters & salads — choose 2
- Nigiri and/or sashimi — choose 2
- Traditional / Signature rolls — choose 3

Menu selections for Options 3 and 4 are shown on the following pages.

OPTION 4

LARGER EVENTS

- 250-person minimum. Delivery included. Real-ware setup and cleanup included.
- Chef on-site live rolling available at $200 per chef / 2 hours.
- Disposable plates, chopsticks, soy sauce, pickled ginger and grated wasabi root included.

$8/person | Average 3 pieces per person

Choose from list below. Additional items are considered a la carte.
Includes: Traditional rolls — choose 1 | Signature rolls — choose 3

CHOOSE FROM THESE LISTS FOR OPTION 3 & 4

STARTERS & SALADS — COLD OPTIONS

- Kani Salad (Crab Salad)
- Seaweed Salad (Wakame)
- Ginger Green Salad
- Ponzu Carpaccio (Salmon, Tuna or Yellowtail)
- Salmon Tartare Boats
- Shrimp Tower

STARTERS & SALADS — HOT OPTIONS

- Tomorokochi (Garlic Charred Corn Ribs)
- Vegetarian Dumplings
- Shrimp Dumplings
- Chicken/Beef Teriyaki Sticks
- Miso Soup
- Marinated Edamame Boats

NIGIRI / SASHIMI — REGULAR OPTIONS

- Sake / Salmon
- Maguro / Red Tuna
- Hamachi / Yellowtail
- Vegetarian Mix (Nigiri only)

NIGIRI / SASHIMI — SPECIAL OPTIONS

- O-toro / Fatty Tuna
- Ora King Salmon
- Hotate (Scallops) Yuzu
- Wagyu Options

TRADITIONAL ROLLS

- California Roll
- Spicy Maguro / Spicy Tuna & Cucumber
- Sake / Salmon & Avocado
- Hamachi / Yellowtail & Scallions
- Shrimp Tempura, Cream Cheese & Cucumber
- Veggie Rolls

SIGNATURE ROLLS

- Wrapped Salmon & Cream Cheese
- Signature Nami
- Queen Tuna
- Baked Rolls
- King Salmon
- Samba

Can be torched; special items at market price.

OPTION 5

ICE SCULPTURES

Delivery and set up included.

Donburi (Poke) Bar

STARTING PRICE	Starting at $2,750 inclusive of first 50 guests
MINIMUM ORDER	50 guests minimum
ADDITIONAL GUESTS	Available in 10-person increments after the 50-guest minimum at $15/Person.
INCLUDED PROTEINS	Tuna, salmon, crab mix, and shrimp.
INCLUDED TOPPINGS	Peeled Edamame, Mango Cubes, Seaweed salad, Marinated Shitake Mushrooms, Shredded carrot, and Shredded Purple cabbage.
GARNISHES	Scallions, masago, and furikaki.
SAUCES	Garlic aioli, spicy mayo, and eel sauce.
PREMIUM ADD-ONS	Caviar, scallops, yellowtail, and other premium seafood options available upon request and priced based on market availability.

Additional Packages

• Shrimp Cocktail Ice Sculpture • Custom Pieces and Sizes

OPTION 6

A LA CARTE

CATEGORY	PRICING	MINIMUM / NOTES

STARTERS & SALADS

COLD OPTIONS
- Kani Salad (Crab Salad)
- Seaweed Salad (Wakame)
- Ginger Green Salad
- Ponzu Carpaccio (Salmon, Tuna or Yellowtail)
- Salmon Tartare Boats
- Shrimp Tower

HOT OPTIONS
- Tomorokochi (Garlic Charred Corn Ribs)
- Vegetarian Dumplings
- Shrimp Dumplings
- Chicken/Beef Teriyaki Sticks
- Miso Soup
- Marinated Edamame Boats

NIGIRI / SASHIMI

REGULAR
- Sake / Salmon
- Maguro / Red Tuna
- Hamachi / Yellowtail
- Vegetarian Mix (Nigiri only)

SPECIAL
- O-toro / Fatty Tuna
- Ora King Salmon
- Hotate (Scallops) Yuzu
- Wagyu Options

ROLL ADD-ONS

TRADITIONAL
- California Roll
- Spicy Maguro / Spicy Tuna & Cucumber
- Sake / Salmon & Avocado
- Hamachi / Yellowtail & Scallions
- Shrimp Tempura, Cream Cheese & Cucumber
- Veggie Rolls

SIGNATURE
- Wrapped Salmon & Cream Cheese
- Signature Nami
- Queen Tuna
- Baked Rolls
- King Salmon
- Samba

HOT DISHES

Served with rice & sauteed seasonal vegetables.
- Miso Roasted Salmon
- Chili Garlic Shrimp
- Ginger Chicken Soy
- Vegetarian Yaki Soba (Noodles)