

# Pizza Party Hire®

## Hand Rolled Sushi Varieties

(All circled with premium light, fluffy sushi rice & wrapped in Japanese Seaweed)

### **Prawn**

Delicious cooked and peeled prawns with a unique mayonnaise and presented with Australian avocado and lightly roasted sesame seeds

### **Avocado**

Australian avocado dusted with lightly roasted sesame seeds

### **Avocado & Cucumber**

Locally grown cucumber accompanying a wedge of Australian avocado

### **Vegetarian**

A medley of Diakon radish, locally grown cucumber/carrot, a wedge of Australian avocado and a slice of sweetened bean curd

### **Cooked Tuna**

Cooked Tuna infused with a unique mayonnaise and presented with Australian avocado and lightly roasted sesame seeds

### **Californian**

A tasty infusion of seafood, Australian avocado, lightly roasted sesame seeds and mayonnaise.

### **Tempura Prawn**

Delicately dusted deep fried tempura prawn, accompanied by locally grown Coral lettuce

### **Crispy Chicken**

Deep fried fillet of Australian chicken, marinated in a special soy marinade and presented with locally grown Coral lettuce with a sprinkling of lightly roasted sesame seeds

### **Teriyaki Chicken**

Oven Baked Chicken fillet marinated in Teriyaki sauce, accompanied with Australian avocado

### **Peking Duck**

Breast of slow roasted Australian duck, marinated in Peking sauce, served with a wedge of cucumber

### **Smoked Salmon**

Tasmanian Atlantic Smoked Salmon surrounding a wedge of Australian avocado drizzled with mayonnaise

### **Salmon**

Fresh Tasmanian Atlantic Salmon wrapped around Australian avocado and sprinkled with lightly roasted sesame seeds



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## Selection of Inari

### Plain Inari

A simple type of sushi in which sushi rice is filled into a deep fried sweetened tofu bag

### Seafood Inari

Contains a seafood mix, mixed with a unique mayonnaise and topped off with flying fish roe (tobiko)

### Seaweed Inari

Classic inari stuffed with traditional Japanese seaweed

### Squid Inari

Traditional Japanese pickled squid salad is the stuffing for this dish

## Selection of Nigiri

### Salmon Nigiri

A ball of vinegared rice with a delicately sliced fillet of natural Tasmanian Atlantic salmon

### Tamago Nigiri

A parcel of vinegared rice with a slice of tamago (chef's omellete) banded with a seaweed band

### Tuna Nigiri

A delicately sliced fillet of Australian Yellow Fin Tuna draped over a ball of Sushi rice

### Unagi Nigiri

A strip of smoked eel draped across a sushi rice ball and banded together with a seaweed belt

## Sushi Platter Selection

**4x Flavours      \$3.95 per person**

**6x Flavours      \$4.30 per person**

**8x Flavours      \$4.75 per person**

Minimum 30 guests applicable

