

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 omelette) 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

