

CORPORATE
CATERING
CONCIERGE

If you do not receive a phone or email confirmation within 15 minutes,
please call C3 at 866.677.3493 to confirm receipt of your order.

Please call for delivery time availability on same day orders.

FAX COVER

FAX TO: 713.758.0125

To: Corporate Catering Concierge Date: _____

Fax: 713.758.0125 Pages: _____ with cover

Company Name: _____

Delivery Address: _____ Floor/ Suite: _____

Contact Name: _____

Email Address: _____

Phone Number: _____ Ext.: _____

Cell Number: _____

Number of people you will be serving: _____

Payment By: Check AMEX Visa MCard

Time Requested: _____

Date Requested: _____

Card Number: _____ Exp. Date: _____

CVV: _____ Billing Zip Code: _____

Comments: _____

Exodus Bar & Grill - Sushi

SERVICE LEVELS

_____ **Set Up Service** **\$100**

Our staff will set up with chaffing dishes (up to 3), all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pick ever

_____ ****SPECIAL DIETARY ITEM**** **\$15**

Any food allergies or dietary restrictions should be noted here to ensure your meal is handled with care. The chef will prepare a meal accordingly or you can describe in detail what you would like

JUST FOR YOU

_____ **Order \$150 or more and Receive a Complimentary Box Lunch** **\$0**

Place an order of \$150.00 or more (total food cost not including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15.00). Your lunch will be packaged separately wit

PLATES AND UTENSILS

_____ **Plates, Napkins, Utensils & Serving Utensils** **\$2.75**

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

APPETIZERS

_____ **Kanisu (Cucumber Roll)** **\$16**

(6 Pieces) Kani, salmon and tuna rolled in thin cucumber with poke sauce.

_____ **Kani Croquette** **\$16**

(6 Pieces) Spicy kani mix on fried rice cube topped with avocado, serrano pepper, red tobiko and wasabi mayo.

_____ **Tuna Tower** **\$18**

Layered sushi rice, avocado, kani mix and spicy tuna garnished with fish roe and wasabi mayo.

_____ **Spicy Tuna and Salmon Poke Bowl** **\$18**

Spicy tuna and salmon cubes with avocado, cucumber over sushi rice with a light refreshing dressing

_____ **Hamachi Kama** **\$22**

Spicy ponzu sliced fish garnished with cilantro and jalapeno.

_____ **Truffle Hamachi** **\$26**

Thinly sliced fish on a bed of spicy sweet ponzu, truffle oil drizzle, garnished with tobiko and crispy onion.

SALAD

_____ **The Eden Salad** **\$12**

Seaweed salad, scallion tossed in a sesame miso dressing.

_____ **Crab Salad** **\$14**

Imitation crab salad with a sweet and spicy vinaigrette.

_____ **Cucumber Salad** **\$10**

Thinly sliced cucumber and kani, mixed with sweet sushi vinaigrette and sesame oil.

NIGIRI/SAHIMI

_____ **Maguro (Tuna) Nigiri** **\$10**

_____ **Kosho Maguro (Pepper Tuna) Nigiri** **\$10**

_____	Sake (Fresh Salmon) Nigiri	\$10
_____	Hamachi (Yellow Tail) Nigiri	\$10
_____	Tai (Red Snapper) Nigiri	\$10
_____	Kani (Imitation Crab) Nigiri	\$8
_____	Maguro (Tuna) Sashimi	\$14
_____	Kosho Maguro (Pepper Tuna) Sashimi	\$14
_____	Sake (Fresh Salmon) Sashimi	\$14
_____	Hamachi (Yellow Tail) Sashimi	\$14
_____	Tai (Red Snapper) Sashimi	\$14
_____	Kani (Imitation Crab) Sashimi	\$12

SUSHI/SASHIMI COMBO

_____	Sushi A	\$30
	10 Piece of Nigiri - Chefs choice with California Roll.	
_____	Sushi B	\$35
	10 Piece of Nigiri - Chefs choice with choice of Spicy Tuna or Spicy Salmon.	

TRADITIONAL ROLLS

_____	Tuna Roll	\$10
_____	Salmon Roll	\$10

_____	Yellow Tail Roll	\$10
_____	Cucumber Roll	\$8
_____	Avocado Roll	\$8
_____	Kani Roll	\$8
_____	Tuna Hand Roll	\$8
_____	Salmon Hand Roll	\$8
_____	Yellow Tail Hand Roll	\$8
_____	Cucumber Hand Roll	\$6
_____	Avocado Hand Roll	\$6
_____	Kani Hand Roll	\$6

HOUSE ROLLS

_____	Califonia Roll	\$10
	Kani, avocado, cucumber, sesame seed and masago	
_____	Califonia Hand Roll	\$8
	Kani, avocado, cucumber, sesame seed and masago	
_____	Crunchy California	\$15
	Kani mix, avocado, cucumber, sesame seed, tempura flakes, eel sauce and spicy mayo	
_____	Crunchy California Hand Roll	\$12
	Kani mix, avocado, cucumber, sesame seed, tempura flakes, eel sauce and spicy mayo	

_____ Spicy Tuna and Avocado Roll	\$15
Finely chopped tuna mixed with sriracha, japanese mayo	
_____ Spicy Tuna and Avocado Hand Roll	\$12
Finely chopped tuna mixed with sriracha, japanese mayo	
_____ Red Dragon Roll	\$18
Shrimp tempura, avocado topped with salmon, spicy tuna, eel sauce and japanese mayo garnished with red tempura crunch	
_____ Red Dragon Hand Roll	\$12
Shrimp tempura, avocado topped with salmon, spicy tuna, eel sauce and japanese mayo garnished with red tempura crunch	
_____ Rock N Roll	\$16
Shrimp tempura, avocado topped with salmon, spicy tuna, eel sauce and japanese mayo garnished with red tempura crunch	
_____ Daimyo Maki Roll	\$18
Tuna, salmon, yellowtail, masago, avocado tempura fried garnished with eel sauce, mama sauce and japanese mayo	
_____ 713 Roll	\$18
In soy paper, tempura kani kama, eel sauce, baked salmon topped with avocado, japanese mayo and sriracha dollop	
_____ Japanese Bagel	\$18
In soy paper avocado, kani kama topped with escolar, spicy kani kama mix, oven baked with poke sauce, micro greens, tobiko over a bed of seaweed	
_____ Rainbow Roll	\$18
California roll topped with 3 kinds of fish and avocado	
_____ Nemo Roll	

Spicy tuna mix with avocado topped with fresh salmon and spicy ponzu mayo **\$15**

_____ The Big Bruce Roll **\$15**

Spicy salmon mix with avocado topped with fresh tuna and spicy ponzu mayo

_____ The Zacariah Roll **\$16**

Spicy tuna topped with peppercorn tuna, avocado, ponzu sauce and sesame oil

_____ The Volcano Roll **\$18**

Kani kama mix, cucumber topped with seared salmon, spicy ponzu, microgreens garnish

_____ Dragon Roll **\$18**

Blue crab, cucumber topped with eel sauce, avocado and Japanese mayo

_____ The Genesis Roll **\$16**

Kani kama with avocado, topped with snapper, spicy kana kama mix, oven baked garnished with poke sauce and micro cilantro

_____ The Golden Roll **\$18**

Blue crab, tuna and cucumber topped with salmon, yellowtail tuna and avocado garnished with eel sauce and Japanese mayo

_____ The Oved Roll **\$20**

Fresh salmon, hamachi, topped with avocado, salmon, tuna, escolar and spicy kani kama mix, unago and spicy mayo drizzle

_____ The Oceanaire Roll **\$20**

Spicy yellowtail tuna, fresh salmon mix tuna, topped with seared whitefish, masago, green onions and chef's mama sauce

_____ **Spider Roll** **\$16**

(5 Pieces) Crispy soft-shell crab with cucumber, avocado, and tobiko, wrapped in seaweed and rice, finished with a light drizzle of eel sauce.

_____ **Philadelphia Roll** **\$16**

Smoked salmon, cream cheese, and cucumber - smooth, savory, and always satisfying.

_____ **Shaggy Dog Roll** **\$18**

Tempura shrimp and crab topped with spicy mayo, eel sauce, and crispy potato threads - a fan favorite with texture and heat.