

Aburaya Catering Menu 2021

All comes in 1/2 steam pan * Gluten free or/and vegan option available

Fried chicken and such

Fried Chicken (20pc) 50*

Shio-koji marinated, battered with potato starch and fried in soybean oil. Gluten free Japanese fried chicken. Comes with side cabbage and world famous miso ranch with 2 of your choice of seasoning.

Vegan Drumstix (20pc) 50*

Soy based gluten free chicken. Comes with side cabbage and world famous miso ranch with 2 of your choice of seasoning.

Seasonings

Garlic Miso (GF) Most popular. White miso & garlic powder*

Japanese Curry (GF) Mild Japanese curry herb mix*

Shichimi (GF) Chili pepper mixed with sesame, seaweed, ginger,,,etc etc. Store fav!!*

Sansho (GF) Tingle pepper with a hint of lemon*

BBQ Japanese style. Little spicy

Ginger Teriyaki (GF available) Sweetened with organic agave. Sugar free!!*

Karashi Honey (GF) Japanese style honey mustard with wasabi kicks!*

Orange Honey Aioli (GF) Creamy and Sweet*

Other

Tuna Poke (GF) 50*

Shoyu koji marinated tuna and onion

Deviled Avocado (12 pieces) 70

Avocado 1/2s stuffed with egg salad topped with Aburaya BBQ sauce and fried onion

Beet Salad 40*

Roasted beet on a bed of greens. Sesame soy dressing, miso ranch, fried onion and parmesan cheese

Wasabi Slaw (GF) 25*

Mayo based coleslaw with wasabi oil

Fried Cauliflower (GF) 30*

Fried cauliflower tossed with shichimi

Steamed Broccoli (GF) 30*

Tossed with lemon juice and shichimi. Comes with miso ranch

Aburaya Tater Tots 40*

With Aburaya BBQ, orange aioli, bonito flakes and shredded seaweed

Fried Edamame (GF) 30*

Fried and tossed with garlic miso and butter

Rice (GF) 15*

Mixed Green Salad 15*

