

Poke & Sushi CATERING

*Taste
The Waves!*

- Individual Bowls
- Poke Bar Set-up
- Side Menu Offer
- Use of Eco-Friendly Packaging



Fishwave

CATERING MENU

INDIVIDUAL POKE BOWLS

Fresh, made-to-order poke bowls bursting with premium ingredients.
On the Fishwave menu, customers can select items tailored to their personal tastes and customise the base, protein, sauce, and more to their preferences. Served in eco-friendly bowls
Pricing: From \$15.90 per person
Ideal for office lunches - individually portioned and labeled!

SUSHI & POKE FUSION PLATTER OR SUSHI PLATTER

The best of both worlds - small poke bowl paired with hand-rolled sushi!
Includes: small poke bowl (tuna/salmon/tofu or chicken), nigiri bites, hand rolls, fusion rolls or simply indulge in our curated SUSHI assortment
Colorful, bite-sized portions - easy to eat at networking events
Beautifully arranged on large platters for sharing
Serves 20-100 people (scalable)
Pricing: \$20-\$25 per person
Our most popular combo - fresh, flavorful, and Instagram-worthy!

MYOP(MAKE YOUR OWN POKE BOWL BAR)

Interactive & fun - guests build their perfect bowl!
Bases: Sushi rice, brown rice, quinoa, mixed greens
Proteins: Ahi tuna, salmon, chicken, tofu (vegan/gluten-free options)
Sauces: Classic shoyu, chilli mayo, gochujang, ginger soy and more
Toppings: Avocado, edamame, kale, cucumber, seaweed salad, roasted almonds, sesame seeds & more!
Great for team-building, casual events, and dietary variety.
Pricing: From \$20-\$30 per person (tiered by number of choices)
Let your guests customize - healthy and engaging!

SALMON & TUNA COMBINATION SASHIMI

Premium sushi-grade salmon and ahi tuna, thinly sliced and artfully arranged.
Served with soy sauce, wasabi, pickled ginger, and fresh lemon.
Fresh, sustainable sourcing
Perfect as an elegant appetizer or light main
Pricing: \$15-\$25 per person (add avocado or seaweed salad for extra)
A luxurious, crowd-pleasing option for meetings and events!

