



Catering Menu

Build Your Own Bowl (10 person minimum)

Starting at \$15.00 / person (+tax)

All serving platters / bowls / silverware / napkins provided

Have a favorite signature or secret menu bowl like the Big Wave Dave or Vegan Queen?

We can also design a bar for you around that!

• Step 1 – Base Options

- Tuna Catch of the Day (Sushi-grade yellowfin, blue fin or big eye as available) (+\$1.50 per person)
- Sustainably-raised Scottish salmon
- Organic Tofu (v)
- Kabayaki Mushrooms (v)
- Foilyaki (Fresh salmon, trout or cod oven-steamed in foil and glazed in any of our sauces)

• Step 2 – Choose up to 3 Protein Options

- Tuna Catch of the Day (Sushi-grade yellowfin, blue fin or big eye as available) (+\$1.50 per person)
- Sustainably-raised Scottish salmon
- Sustainably-farmed shrimp (cooked)
- Organic Tofu (v)
- Kabayaki Mushrooms (v)
- Foilyaki (Fresh salmon, trout or cod oven-steamed in foil and glazed in any of our sauces)
- Lump Crab (+12 per person)

• Step 3 – Choose up to 4 of our gluten-free house-made sauces

- Kabayaki - A sweet, thick glaze usually served on Japanese eel (One of our faves!)
- Teriyaki - Our own Hawaiian chef-created recipe
- Shoyu - Our most traditional sauce has flavors of tamari, sesame, garlic and ginger
- Spicy Shoyu - This one has just the right heat with sriracha and togarashi chili pepper
- Spicy Mayo - Just addictive. Our house blend is the most popular sauce on the menu
- Ponzu - The perfect balance of umami and bright citrus in this soy sauce blend
- Sweet Chili - Thick and sweet and spicy in perfect proportion
- Tamari - Simple, gluten-free Japanese tamari soy sauce

• Step 4 – Choose up to 6 mix-in options

- Corn
- Cucumber
- Edamame
- Masago (cappelin roe, small orange eggs)
- Tobiko (flying fish roe, small red eggs)
- Sweet onions
- Pineapple
- Mango
- Scallions
- Radish
- Roasted brussel sprouts
- Umeboshi (Japanese pickled plums from the cherry blossom tree)
- Oshinko pickles (mixed Japanese pickles)
- Pickled ginger

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- **Step 5 – Add premium toppings, price per person**
 - Umeboshi pineapple \$1.50 (Our house cured sweet and sour pickled pineapple with chili)
 - Avocado \$1.50
 - Seaweed Salad \$1.50
 - Tamago \$2 (Sweet Japanese baked egg)
 - Spicy Tuna \$3
 - Spicy Lump Crab \$7
 - Farm-fresh hard boiled eggs \$2
- **Step 6 – Choose 3 crunch options**
 - Sesame Seeds
 - Pepitas
 - Crispy Onions
 - Tempura Flakes
 - Crispy Garlic
 - House-roasted kale
 - Tamago nori furikake (Japanese seasoning featuring egg, roasted seaweed and sesame)
 - Wasabi furikake (Japanese seasoning with the distinctive heat of wasabi)

Appetizers / Sides

- **Organic Edamame** (Appetizer for 10-15) - \$25 per tray
- **Poké Nachos** (Appetizer for 10) – \$75
 - Organic tortilla chips topped with poké (salmon or tuna), Asian heirloom tomato pico, spicy slaw, crispy onions, pepitas, avocado, spicy mayo drizzle

Seared Sushi-Grade Tuna on Crispy Rice Squares (Appetizer for 10)- \$125
Drizzled with spicy mayo

- **Onigiri** (By piece or tray of 10)
 - **\$2.50 per piece or \$23.50 per tray**
 - Plain: rice seasoned with sea salt, black and white sesame seeds and wrapped in nori
 - Furikake: rice seasoned with traditional Japanese tamago nori (egg and roasted seaweed) seasoning with a half nori wrap
 - **\$3.00 per piece or \$28.50 per tray**
 - Umeboshi: filled with traditional pickled Japanese plum and edged with ume powder
 - Brunch: rice seasoned with sea salt, crispy garlic, sesame seeds and filled with tamago (sweet, baked egg)
 - Sweet Azuki: rice filled with sweetened red azuki beans
 - **\$3.50 per piece or \$33.25 per tray**
 - Salmon: filled with a steamed salmon bite with kabayaki sauce
 - Avocado: rice seasoned with sea salt and crispy onion and filled with avocado
 - Tuna salad: rice seasoned with sea salt and filled with sushi-grade tuna (cooked) mixed with Japanese mayo and scallions. Can also be made with spicy mayo



Drink Options, prices per person

- Ramune Japanese soda \$3
- Saratoga Spring still or sparkling natural spring water \$2.5
- La Croix flavored sparkling water \$1.50
- Poland spring \$1.50
- Apple juice \$1.50
- Oi Ocha Japanese Green and Toasted Rice Tea \$3.00

Bubble Tea, \$5 each

- Choose from almond milk, organic whole milk
- Choose a homemade, all-natural flavor:
 - o Strawberry
 - o Orange Honey Blossom
 - o Blueberry Lavender
 - o Chocolate
 - o Matcha
 - o Black and green tea blend