



S U S H I F L O R I S T

Sample Menu

Menu changes through the seasons. Please call Chef Giles for price quote

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Appetizers

Edamame

Seaweed salad

FLOWERED SASHIMI PLATTER (See @sushiflorist for sample photos)"

NIGIRI

*Spanish Blue Fin with blood orange black garlic puree

*Mt. Cook New Zealand Salmon with freeze dried manuka honey and soy crystals

*Bluefin OToro w caviar

*Yellowtail w Pickled limequat, green onion and passion fruit ponzu

*Uni w caviar

ROLLS: (If I have the ingredients I can custom make anything)

*Salmon, Real crab, avocado

*Spicy Tuna Special: Spicy Tuna, shiso leaf, cucumber, toro on top w habanero masago

*Vegetarian: Shiso, cucumber, avo, pickled daikon, radish sprouts, mushroom, yamagobo.

220.00 per person

Plus 15% service fee w includes (tax,travel, chopsticks, real wasabi (100\$/lb), ginger, plates, sauces,ect)

Plus 18% gratuity

Menu can be adjusted to fit your desires,

Price is for 2 chefs or 1 chef and 1 server depending on the menu

Please contact Chef Giles

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Thank you