



Catering Menu - Fall 2022

Subject to change based on availability & seasonality.

Please contact info@ironworksdc.com or 703-798-0803 to place catering orders.

We can prepare orders up to \$300 between 12-6pm daily with two hours notice.

For larger orders, we require at least 24 hours advance notice.

PREMIUM SUSHI PLATTER 30 piece - \$120 per platter

Served Sashimi or Nigiri

Includes:

Yellowfin Tuna

Skuna Bay Salmon

Hamachi Yellowtail

Ama Ebi (Sweet Shrimp)

Ika (Squid)

Fluke (Flounder)

Hotate Mukimi (Scallop)

Hokigai (Red Surf Clam)

SPECIALTY SUSHI PLATTER 30 piece - \$160 per platter

Served Sashimi or Nigiri

Includes:

Ikura (Marinated Salmon Roe)

Inari (Tofu with Edamame)

Yellowfin Tuna

Hamachi Yellowtail

Kona Kampachi (Young Yellowtail)

Hiramasa (Amberjack)

Fluke (Flounder)

Hotate Mukimi (Scallop)

DELUXE PLATTER 24 piece - \$200 per platter.

Served Sashimi or Nigiri

Includes:

Madai (Pink Snapper)
Unagi (Broiled Eel)
Bluefin Tuna
California Uni (Sea Urchin)
King Crab
Spanish Mackerel
Three Line Grunt

*This section is special ordered & requires at least 24 hours advance notice.

PREMIUM MAKI ROLL TRAY 40 piece - \$60 per platter

Includes:

Avocado Kim Chee
Spicy Tuna Cucumber
Tuna Cucumber
Cucumber Avocado
Salmon Avocado
Hamachi Scallion
Eel Avocado

SPECIALTY SUSHI ROLL PLATTER 40 piece - \$100 per platter

Includes:

Dragon - Eel & Avocado Outside, Spicy Tuna Inside with Eel Sauce & Spicy Mayo
Rainbow - Tuna, Salmon, Hamachi, Avocado, Eel Outside. Jumbo Lump Crab & Cucumber Inside
Volcano - Spicy Scallop Salad, Avocado on Outside with Spicy Mayo. Spicy Tuna Inside
Futomaki - (Veggie Roll & Avocado) Large Format
Spider - Crispy Soft Shell Crab with Cucumber Inside. Avocado on Outside
Shrimp Tempura - Spicy Mayo & Tobiko
Spicy Salmon - With Pickled Jalapeño & Wasabi Mayo
Grilled Salmon Skin - With Mentaiko Mayo & Ikura

BINCHOTAN GRILLED MEAT PLATTER—

Served in 2 Oz Portions

Wagyu Beef (20 piece) - \$130
Kurobuta Pork Belly (20 piece) - \$90
Koji Cured Chicken Thigh (20 piece) - \$70

3 Hour Chicken Wings (20 wings) - \$50

Baby Back Rib (20 piece) = \$72

Karaage (Japanese Fried Chicken) (30 piece) = \$42

SLIDERS \$48 per dozen

Mix & Match or Choose One Type:

"Shiburger" Beef - Smoked Cheddar, Onion Jam, Shiburger Sauce

Fried Chicken - with Pickle, Shredded Cabbage, Bang Bang Mayo

Pulled Pork - with Dan Dan BBQ Sauce, Shredded Cabbage, Pickles

SEASONAL VEGETABLE PLATTER \$36 per platter

Subject To Availability.

(V/GF) All items in this category are available vegan or gluten free. Please specify when ordering.

Crispy Brussel Sprouts with Pickled Shallots

Local Shishito Peppers with Spicy Mayo

Exotic Mushrooms - Sake Steamed with French Butter

Grilled Heirloom Carrots Vegan Tare, Garlic Oil, Nori

Grilled Local Florentino Ginger Glaze, Japanese Curry

Grilled Courgette - Baby Squash with Vegan Tare, Chives

YAKISOBA PLATTER

Stir Fried Egg Noodle with Shredded Vegetables (Carrots, Onions, Scallions, Bean Sprouts, Cabbage, Sugar Snap, Ginger & Garlic). Not gluten free due to the noodles.

Combination (Beef, Chicken, Pork) \$75

Wagyu Beef \$72

Kurobuta Pork Belly \$57

Koji Cured Chicken \$54

Vegetable \$45

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