ROCK BOX catering menu!

for groups in our 35+ room, arriving by 8:30pm



Steven Han's outstanding
Japanese in Cap kill.

please order from Momiji OR Marination. Rock Box snacks can be added to either, but do not count toward minimums. thanks!

traditional Japanese foods prepared from great Northwest ingredients

standard rolls

spicy tuna

w/ cucumber, avocade and sesame seeds 8

california

snow crab mixed w/ cucumber, avocado and tobiko 8

spider

softshell crab-mayo mix, cucumber, tobiko and avocado 10

seattle

salmon w/ cucumber, avocado, tobiko and sesame seeds 8

unagi

eel w/ cucumber, avocado, unagi sauce and tobiko 8

salmon skin roll

w/ cucumber, avocado, tobiko mayo and teriyaki sauce 8

veggie roll

takuan, yamagobo, shibazuke, avocado, cucumber and sesame seeds 8

futomaki

tamago, spinach, takuan, oboro and kanpyo **6**

tuna roll 6
salmon roll 6
cucumber roll 5
avocado roll 5
portabella roll 5
negi hama roll 6
ume shiso roll 6
avocado/cucumber roll 6

specialty rolls

(8-12 pieces per roll)

moonraker

spicy yellowtail, cucumber and cilantro, wrapped w/ seared spicy snow crab mix & black tobiko, dressed w/ jalapeno citrus sauce, truffle oil, green onions 16

street fighter

spicy crab mayo mix, cucumber & cilantro, wrapped w/ 7-spice seared tuna tataki, garlic ponzu, jalapeno and shishito peppers 16

legends of the roll

shrimp tempura, wrapped with seared creamy scallops, crab mayo mix, teriyaki sauce & tobiko 16

other dishes

(price per single order. choose 4 dishes max) garlic shortribs

beef shortribs with garlic soy glaze 12

aspara su miso

blanched asparagus w/ miso vinaigrette 6

seafood gyoza

homemade shrimp and scallion dumplings served with ponzu sauce and chili aioli 10 *vegetable 8

chicken karaage

tamari soy-sesame-mirin marinated. lightly fried 10

ahi poke

tuna, onions, cucumber and shichimi w/ soy and sesame oil 12

yakisoba

choice of chicken, seafood, tofu or veges stir fried with egg noodles 15

ROCK BOX

guacamame (serves 6) edamame + avocado with spanish paprika and tortilla chips 12

yukkari pop (serves 6)popcorn popped in duck fat and tossed with salt and yukkari12

.. fun snacks!

contact fallon@rockboxseattle.com, or 206.302.7625. five days notice for all orders, but order as soon as possible as our caterers can book up! order must be paid-in-full three days prior to event. tax + 18% gratuity added to all orders.

ordering information

momiji \$200 (before tax) min marination \$125 (before tax) min rock box no min

MARINATION

marination's hawaiian-korean cuisine melts delicate heat + the flavors of aloha together in your mouth!

"Sauciest food truck" + Winner of like a '• bazillion awards.

tacos

\$38/dozen (of a single variety) marination is best known for their tacos! 4" corn tortillas, stuffed with one of the following and topped with Nunya Sauce and tangy, crunchy signature slaw.

miso ginger chicken

a brilliant marriage of simplicity. it's miso ginger chicken. It's love and soul and flavor. It's ginger and miso and chicken. 'Til death do part.

kalbi

tender short ribs marinated in Kamala's version of the iconic Korean recipe. Soy-based marinade all hugged up with garlic, and a mistress of citrus to satisfy your need for salty-sweet variety love.

kalbi tofu

at the ready for the saucy herbivores among us. All of the pleasure with none of the cow.

spicy pork

a progressive version of classic Korean bulgogi. Rich red pepper smackdown heats up the belly, but leaves your mouth in tact. Sliced super thin for flavor galore.



sliders

\$46/fifteen (of a single variety) warm and soft, stuffed with signature slaw and your choice of shredded **kalua pork** (messy + delicious) or **SPAM** .. so good you'll want more for your inbox. Nunya sauce inside for good measure.

2 items per person: light meal/heavy app

3 items per person: typical for most meals and appetites

4 items per person: generous + delicious!

please note your grub will be lovingly prepared at "the station," marination's stationary location, a hop, skip and a jump from rock box.

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