



# POKITO CATERING

BRING A TASTE OF **HAWAII**  
TO YOUR NEXT EVENT.





# \$25 FAMILY STYLE

20 PERSON MINIMUM

## BUILD YOUR OWN PLATTER

### CHOICE OF 2 BASES VG V GF DF

Sushi Rice | Garlic Brown Rice | Mixed Greens | Zucchini Noodles

### CHOICE OF 2 PROTEINS *(+5 for extra)*

Hawaiian Style Ahi GF DF

Spicy Ahi GF DF

Shoyu Salmon DF

Spicy Salmon GF DF

Coconut Lime Ceviche GF DF

Tofu Avocado Ahimi VG V GF

BBQ Chicken DF

Kalua Pork DF

Chimichurri Steak GF DF

Kalbi Short Ribs (+2) DF

Ono Sweet Potatoes VG V GF DF

### CHOICE OF 3 SIDES *(+4 for extra)*

Crab Salad DF

Macaroni Salad VG GF

Edamame Salad VG V GF DF

Pineapple Chow (+1.5) VG V GF DF

Wakame Salad VG V DF

Hawaiian Slaw VG V GF DF

Homemade Kimchi (+1.5) DF

### CHOICE OF SAUCES & TOPPINGS

Spicy Mayo VG GF DF

Wasabi Cream VG GF DF

Sweet Shoyu VG V DF

Crispy Onions VG V DF

Coconut Flakes VG V GF DF

Chilli Flakes VG V GF DF

#### DRINKS

Lychee Ginger Lemonade	3.5
Pineapple Coconut Iced Tea	3.5
Coconut Water	3.5
Soft Drinks	2

#### APPETIZERS

Spam Musubi	4
Spicy Salmon Poke Balls	3
Avocado Rice Balls	3
Hawaiian Butter Mochi	3.5
Onigiri	4.45

*\*All our bowls are nut-free*

# SIGNATURE BOWLS



## THE 420 BOWL | \$20 DF

Sushi rice, yellowfin ahi, atlantic salmon, shio kombu, nori, sweet onion, wakame salad, edamame, avocado, sexy scallions, sweet shoyu, wasabi cream

---

## HAW'N STYLE AHI BOWL | DF \$20

Sushi rice, yellowfin tuna, ogo seaweed, sweet onion, Hawaiian slaw, macaroni salad, sweet shoyu, crispy onions, chili flakes

---



## SPICY SALMON | \$19 DF

Sushi rice, atlantic salmon, edamame, crab salad, wakame salad, nori, crispy onions, chili flakes, sriracha mayo

---



## COCONUT LIME CEVICHE BOWL | \$19 DF DF

Sushi rice, tilapia ceviche, tomato, cucumber, red onion, Hawaiian slaw, crab salad, coconut milk, fresh lime, coconut flakes

---



*\*All our bowls are nut-free*

# SIGNATURE BOWLS



## TERIYAKI UNAGI BOWL | \$22.95 GF

Sushi rice, torched freshwater eel, teriyaki glaze, crab salad, wakame salad, crispy onion, wasabi cream

---

## HAWAIIAN BBQ BOWL | \$17 GF

Garlic brown rice, BBQ Chicken, Kalua Pork w/ cabbage, Hawaiian slaw, macaroni salad, green onion, crispy onion

---



## BLUE ZONE BOWL | \$17 VG GF DF

Garlic brown rice, zoodles, roasted Hawaiian sweet potatoes, chimichurri, edamame salad, Hawaiian slaw, avocado, chili flakes

---

## VEGAN TUNA BOWL | \$18 VG GF

Sushi rice, zoodles, ahimi, tofu, avocado, wakame salad, seasalt edamame, sweet shoyu, jalapeno-lime dressing

---



*\*All our bowls are nut-free*



FRESH. AUTHENTIC. HAWAIIAN.

Unveiling Toronto's most  
authentic poke bowl experience.

Treat your guests with a taste  
of Hawaii!

You pick the type of catering,  
and we'll deliver it directly to  
you. We guarantee our food is  
always fresh and authentic, the  
Hawaiian way.

**CONTACT US**

[catering@pokito.ca](mailto:catering@pokito.ca)

(416) 792 - 8808