



Offsite & Onsite Catering

(all prices reflect a 3% discount for payment by check or ACH transfer)

Thank you for considering us!

Our food combines “chūka ryōri,” a style of cooking that adapts Chinese dishes to Japanese palates/cooking methods, with traditional American diner influences. We’re proud to offer a variety of allergy-friendly dishes that are accessible for a range of dietary habits. We’re happy to work with you to develop the perfect spread of dishes according to your budget, event goals, and dietary needs.

STANDARD CATERING. Perfect for celebratory gatherings, conferences, or an office lunch. \$200 minimum, plus \$30+ delivery fee. Cost includes disposable servingware and utensils.

STAFFED CATERING. Available for events happening in the Aeronaut Brewing or Somernova event spaces or in the Cambridge/Somerville/Boston areas with advance notice. Additional costs may include table set up, chafing dishes, +50-\$100/hr, \$500 food minimum.

Curated Packages:

CHŪKA STARTER PACK

includes:

Chicken Karaage (gf)
Crispy Pork Gyoza
Mabo Dofu (vg)
Blistered Green Beans (gf)
Curried Edamame (vg, gf)
Steamed Rice (vg, gf)

MEAT LOVERS' PACK

includes:

Chicken Karaage (gf)
Crispy Pork Gyoza
Gyu Meshi (gf)
Caesar Salad (gf)
Curried Edamame (vg, gf)
Steamed Rice (vg, gf)

\$25 per person, 10 person minimum required per order

Build-Your-Own Buffet

MAINS (each tray serves ~10-15 people)

Chicken Karaage (gf)	\$85
dashi-brined chicken thighs dredged and fried til crispy, served with shaved cabbage, lemon wedges, and kewpie mayo	
Sweet & Sour Tofu (vg, gf)	\$70
crispy tofu puffs, house sweet & sour sauce, red and green peppers, onions	
Garlic Noodles (vg)	\$75
chinese noodles stir-fried w/ garlic chives and roasted mushrooms, housemade triple garlic sauce, topped w/ pickled ginger and nori	
Gyu Meshi (gf)	\$90
dashi simmered angus beef short-plate and sweet onions in a dashi gravy, topped with house shichimi, scallion, and benishoga, served with rice	
Mabo Dofu (vg)	\$70
chūka style mapo tofu – silken tofu and ma la pickled vegetables are simmered in our shiitake mapo sauce	
Ebi Chili	\$90
a chuka classic – gently fried shrimp wok-tossed in a zippy sweet chili sauce	

DUMPLINGS (each tray 36 pieces)

Utsunomiya Gyoza	\$60
handmade pork & cabbage dumplings, fried 'til crispy, chili crisp	
Yasai Chikara Gyoza (vg)	\$60
handmade veggie packed dumplings, fried 'til crispy, chili crisp	
Shrimp & Chive Gyoza (vg)	\$72
handmade shrimp & chive dumplings, fried 'til crispy, chili crisp	

SIDES/SWEETS (each tray serves ~10-15)

Curried Edamame (vg, gf)	\$30
chilled edamame, curry vinaigrette, house shichimi	
Piri Kara Eggplant (vg, gf)	\$60
general tso's meets mabo sauce – sweet and spicy – delicious	
Blistered Green beans (vg, gf)	\$60
garlicky green beans topped with arare	
Steamed White Rice (vg, gf)	\$30
Butter Mochi (gf) – 32 pieces	\$72
not-too-sweet dessert, red bean paste, matcha creme anglaise	