



Offsite & Onsite Catering

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)
Cucumber Salad (vg, gf)
Curried Edamame (vg, gf)
Steamed Rice (vg, gf)

MEAT LOVERS' PACK

includes:

Chicken Karaage (gf)
Crispy Pork Gyoza
Nikudango (gf)
Cucumber Salad (vg, gf)
Curried Edamame (vg, gf)
Steamed Rice (vg, gf)

\$22 per person, 10 person minimum required per order

Build-Your-Own Buffet

MAINS (each tray serves ~10-15 people)

Chicken Karaage (gf) \$75
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) \$70
chinese noodles stir-fried w/ garlic chives and roasted mushrooms, housemade triple garlic sauce, topped w/ pickled ginger and nori

Nikudango (gf) \$75
savory japanese-style sweet and sour pork meatballs with red and green peppers, onions, in house sweet & sour sauce

Mabo Dofu (vg) \$70
chūka style mapo tofu - silken tofu and ma la pickled vegetables are simmered in our shiitake mapo sauce

DUMPLINGS (each tray 36 pieces)

Utsunomiya Gyoza \$60
handmade pork & cabbage gyoza, fried 'til crispy, chili crisp, gyoza sauce

Yasai Chikara Gyoza (vg) \$60
handmade veggie packed gyoza, fried 'til crispy, chili crisp, gyoza sauce

SIDES (each tray serves ~10-15 people)

Smashed Cucumber Salad (vg, gf) \$40
cucumbers, shaved cabbage, garlic chips, house miso vinaigrette, nori peanuts, & cilantro

Curried Edamame (vg, gf) \$30
chilled edamame, curry vinaigrette, house shichimi

Steamed White Rice (vg, gf) \$30

Butter Mochi (gf) \$30
not-too-sweet dessert, red bean paste, matcha creme anglaise