



SHIKEDA
bento patisserie
CATERING

Thank you for considering Shikeda Maui for your event!

The following menus are an overview of our offerings and pricing.

We are happy to offer a ten percent (5%) discount on any catering order over \$500.00

Delivery is negotiable on a case by case basis with a nominal fee, pickup preferred.

email or call for inquiries:

shikedacatering@gmail.com

808.500.2556

BENTOS

prices listed are for (1) one bento
four (4) selections maximum per order

MOCHIKO CHICKEN 12.00
local japanese fried chicken, daikon pickles, japanese dill sauce

KOREAN CHICKEN WINGS 12.00
fried chicken wings tossed in korean chili sauce, daikon pickles

MISOYAKI PORK BELLY 12.00
misoyaki pork belly, seared tofu w/ chili shoyu

HAMBURGER STEAK 12.00
5oz hamburger steak, red wine tonkatsu sauce, tamago, arabiki sausage

TONKATSU CURRY 12.00
fried pork tenderloin, beef curry, pickles

SHRIMP TEMPURA CURRY 12.00
fried shrimp tempura, beef curry, pickles

UNAGI SHRIMP TEMPURA 16.50
broiled eel, shrimp tempura, tamago, pickles

ZUKE SALMON 13.50
seared salmon, zuke sauce, bbq dusted shishito peppers

SABA 13.00
broiled mackerel, roasted vegetables, chili ginger scallion

(vegetarian) **MISOYAKI TOFU & EGGPLANT 10.00**
misoyaki seared tofu, chili shoyu eggplant

KABLI NY STEAK & EBI FRY 17.50
kalbi marinated NY strip w/ fried shrimp

SHOYU CHICKEN 13.00
local style braised shoyu chicken thigh, jalapeño cream, shishito peppers

ROLL CAKES 5.00/ea

four (4) selections maximum per order

TOKYO BANANA

vanilla cake, apple banana whipped cream

STRAWBERRY SHORTCAKE

vanilla cake, strawberry jam, vanilla whipped cream, strawberry crumble

MATCHA STRAWBERRY

matcha cake, strawberry jam, vanilla whipped cream

KULA

butterfly pea cake, blueberry jam, lavender whipped cream

BLUEBERRY CRUMBLE

butterfly pea cake, blueberry jam, blueberry whipped cream, blueberry crumble

COOKIES AND CREAM

black cocoa cake, oreo whipped cream, white chocolate drizzle

MEXICAN HOT CHOCOLATE

chocolate cake, cinnamon cocoa whipped cream, toasted italian meringue

CHOCOLATE CHANTILLY

black cocoa cake, hawaiian chantilly cream, pecan praline

CREAM PUFFS 5.00/ea
four (4) selections maximum per order

CHOCOLATE BANANA
banana whipped cream, dark chocolate glaze, pecan praline

UBE COCO
coconut creme diplomat, ube glaze, toasted coconut

ALMOND JOY
coconut creme diplomat, dark chocolate glaze, almond coconut crumb

BIRTHDAY CAKE
vanilla cream, birthday crumb, rainbow sprinkles

KEIKI (vanilla)
bear shaped cream puff vanilla custard

KEIKI (chocolate)
bear shaped cream puff, chocolate custard

STRAWBERRY ROSE
vanilla cream, strawberry crumble, strawberry-rose glaze

SAMOA
chocolate creme diplomat, salted caramel glaze, toasted coconut, dark chocolate drizzle

AZUKI
sweet red beans, vanilla whipped cream

LI HING MANGO
mango whipped cream, li hing powder

LYCHEE ROSE
rose whipped cream, lychee mousseline

PAVLOVA 6.00/ea

*light and airy baked italian meringue flowers
topped with whipped cream, fresh fruits, or chocolates*

four (4) selections maximum per order

STRAWBERRY GUAVA

strawberry meringue, guava whipped cream, guava jam, fresh strawberries in pink peppercorn syrup

LYCHEE RASPBERRY

lychee whipped cream, raspberry and lychee jam, fresh raspberries in orange blossom syrup

LILIKOI BLUEBERRY

lilikoi whipped cream, blueberry jam, fresh blueberries in elderflower syrup

HAZELNUT ESPRESSO

espresso whipped cream, nutella, raw cacao nibs

BANANA SPLIT

banana whipped cream, strawberry gel, chopped dark chocolate, maraschino cherry

OPERA CAKES 7.00/ea

intricate, layered mousse cakes made with the absolute best of premium & local ingredients
two (2) selections maximum per order

DARK CHOCOLATE RASPBERRY

vanilla chiffon cake in kirsch syrup, dark chocolate ganache, raspberry mousse, raspberry pink peppercorn gel

LEMON CRUNCH

vanilla chiffon cake in elderflower syrup, white chocolate toffee ganache, meyer lemon mousse, meyer lemon gel

GUAVA LILIKOI

vanilla chiffon cake in meyer lemon syrup, white chocolate lilikoi ganache, guava mousse, raspberry gel

TRIPLE CHOCOLATE

cocoa chiffon cake in espresso syrup, dark chocolate ganache, milk chocolate mousse, dark chocolate mirror glaze

PEANUT BUTTER MOCHI CRUNCH

vanilla chiffon in elder flower syrup, milk chocolate ganache, candied arare, peanut butter mousse, dark chocolate mirror glaze