



How to Hui!

Group ordering and catering

grindmusubi.com/hui

or

TEXT US: 503-444-9764



Form a Hui, or a group of friends/colleagues at work who are all craving a musubi fix. Huis of 5 or more are most fun.

Fill out our online form at grindmusubi.com/hui or text us at **503-444-9764**. Just let us know your address (make sure it's within our range – see above map), hui size and a nice note about how your day is going!

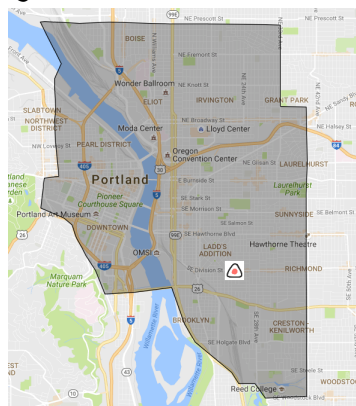
Please let us know of any special requests (e.g. “Please bring 10 Artisanal Spam”; or, “Please bring 7 Mac Salads”). We bring most of the items on our menu. You simply make your choices when we arrive. It is a **Musubi pop-up** right in your workplace!

Or, simply email us with a catering order!

darrell@grindmusubi.com

(see our attached menu)

Serving downtown, Pearl, inner SE/NE



No delivery fee

All payments accepted (including Apple/Android Pay)

Please give us 24 hours notice for Huis of 15+ people

For Huis of 30+ people, please give us 48 hours notice

Triangle

Just Rice **\$2.75**

Rice ball using premium Koshihikari short-grain rice and Japanese cherry plum salt imported by Bitterman Salts

Vegan/Gluten Free/No Soy

Sour Plum (a.k.a. Umeboshi) **\$3.00**

Japanese apricot (ume plum) pickled and aged with shiso leaves and salt

Vegan/Gluten Free/No Soy

Umami Bomb (a.k.a. Konbu) **\$3.00**

Seasoned sea kelp with tamari soy sauce (no wheat) and a hint of yuzu

Vegan/Gluten Free

Shoyu & Bonito **\$3.00**

Premium shaved dried bonito marinated in tamari in a grilled rice ball (no nori wrap)

Gluten Free

Spicy Tuna Mayo **\$3.50**

Oregon Albacore tuna tossed with Japanese mayo and shichimi seven spice mix

Gluten Free/No Soy

Salt-Cured Salmon **\$3.50**

Fresh, wild caught NW salmon cured overnight with Bitterman Fleur de Sel salt rub then carefully grilled

Gluten Free/No Soy

Chicken Curry **\$3.50**

Locally raised, cage and hormone-free chicken thighs marinated in house made Thai-inspired curry

Gluten Free/No Soy

Soft Drinks

Hawaiian Sun juices **\$2.00**

Calpico milk soda **\$2.50**

Ramune Japanese soda **\$2.75**

JUST Water **\$1.75**

Rectangle

Teriyaki Tofu **\$3.50**

Locally made Ota tofu marinated in our house-made teriyaki sauce and grilled

Vegan/Gluten Free

Artisanal Spam **\$3.75**

Pork shoulder, uncured ham, salt and garlic with our house-made teriyaki glaze

Gluten Free

Sides

Onolicious Miso Soup **\$3.00**

House-made dashi base whisked with premium Awase miso paste, Ota tofu, roasted sweet potato — made to order

Gluten Free

Wakame Dulse Salad **\$2.50**

Japanese and Maine broadleaf seaweeds mixed with a tangy, sweet dressing — don't miss this one!

Vegan/Gluten Free

Takayo's Mac Salad **\$2.50**

One scoop of macaroni salad inspired by Mama Takayo — elbow mac, Best Foods mayo, paprika, hardboiled eggs and more — a Hawaiian must have

No Soy

Daikon Yuzu Salad **\$2.50**

Shredded daikon radish and pear tossed in a light dressing with a touch of refreshingly spicy jalapeño to cleanse your palette.

Vegan/Gluten Free

Beer-to-Go

Assorted bottles and cans to-go

Assorted growler fills

All musubi made with Koshihikari, a high-quality short-grain rice. We only use Yamasa (Salem, OR) tamari shoyu (no wheat). Most ingredients house-made with aloha.