

PRIVATE EVENTS & CATERING

We offer 4 standard catering options:

- \$10/person
- \$20/person
- \$15/person
- Custom

Minimum charge for catering event:

- \$1,000 + sales tax + 20% tip

HOW IT WORKS

- 1 Decide on the date, time, and # of guests.
- 2 Contact us at 314-246-9540 or submit a catering request through our website.
- 3 Decide on our standard offerings or a fully customized menu.
- 4 Sit back and relax. We'll take care of everything and bring the truck to you!

WHY KAMIKAZE POKE?

Quality. We only use wild caught, sashimi grade fish and ultra fresh, preservative-free ingredients.

Speed. A single poke bowl can be served within 2-3 minutes from the customer order.

Convenience. Our food truck is like a restaurant on wheels. We can serve at virtually any event!

Fun & Delicious. Treat your guests to something fun and different, not to mention super healthy!



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This might be the best food truck I have ever eaten at! The ingredients are so fresh and the food is delicious! The price is also very reasonable. They have hands down the best spring rolls...

– Nickie

CONTACT

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SOCIAL

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How Do You Poke?



FOOD TRUCK
CATERING

DELICIOUS, FRESH, AND SUSTAINABLE – MADE JUST THE WAY YOU LIKE!

Poke, pronounced “POH-keh”, is the Hawaiian word for “to slice” and has been a staple of Hawaiian cuisine for centuries. Today, it has become a global phenomenon.

Our version of poke in its simplest form is marinated, wild caught, sashimi grade tuna or salmon, served on a bed of rice, topped with garnishes and sauces. For the less adventurous, we also offer cooked protein options such as chicken teriyaki, shrimp, tofu, and spam – a popular Hawaiian favorite. Customers can customize their own bowl or enjoy the exciting, bold flavors of our pre-designed recipes that push the traditional boundaries of poke preparation.

Our mission is to deliver a high-quality, healthy product that can be enjoyed by established poke lovers and new-comers alike. We take pride in using only the freshest and most sustainable ingredients with no preservatives.

Kamikaze Poke was created out of our love for poke and to share this wonderful food within the St. Louis food truck community.



HOW DO YOU POKE?



STANDARD MENU

SIZES	Ono 8oz	Nui 16oz	Sumo 24oz
	\$7.75	\$9.75	\$14.75

CREATE YOUR OWN BOWL

1. BASE White Rice, Brown Rice, Mixed Greens

2. MARINATED POKE/PROTEIN* Ahi Tuna, Salmon, Chicken Teriyaki, Shrimp, Tofu, Spam
Extra Protein \$3

3. TOPPINGS/GARNISHES Furikake, Edamame, Tobiko, Cucumber, Pineapple, Crunch, Sweet Onion, Pickled Ginger, Seaweed, Scallions, Jalapeno, Avocado *+\$1.50*

4. SAUCES Yuzu Japanese Citrus Ranch, Sesame Vinaigrette *Light, Sweet + Citrusy*, Volcano Chili + Ponzu Mayo, Kabuki Sweet + Savory, Wasabi Wasabi Aioli, Kamikaze Fiery Hot + Chili + Ponzu Mayo

PREMADE

THE CHOY Pineapple, Cucumber, Scallion, Seaweed, Sweet Onion, Pickled Ginger, Sesame Vinaigrette Sauce

GET TO THE CHOPPA Jalapeno, Crunch, Scallion, Edamame, Tobiko, Pickled Ginger, Furikake, Volcano Sauce

KAMIKAZE Seaweed, Edamame, Jalapeno, Pickled Ginger, Tobiko, Kamikaze Sauce

SAMURAI JACK *+.50* Furikake, Seaweed, Scallions, Avocado, Tobiko, Kabuki Sauce

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our products contain gluten, dairy and sesame.