



DNI Group, LLC

JAPANESE INSPIRED SEAFOOD AND APPETIZERS



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QUALITY BRANDS * ACCURATE SERVICE * RELIABLE INVENTORY * ON-TIME DELIVERY

SUSHI EBI

“Sushi Ebi offers Menu Versatility”



ALL NATURAL SUSHI EBI MENU CONCEPTS.



GINGER SHRIMP WRAP

A quickly prepared meal or to-go item. For a quick cooking time, simply sauté ginger with cut sushi shrimp. Let cool and then mix with mayonnaise, onion and a colorful bell pepper. Serve in a wrap, or serve in a stir fry, over rice, or with pasta.



COLD UDON SALAD WITH SUSHI SHRIMP

An alternate way to serve popular Japanese udon noodles. Instead of serving in a hot soup, serve as a salad. Simply boil the udon noodles and toss with lettuce, tomatoes and miso dressing. Add the sushi shrimp as a topping just before serving.



SHRIMP SPRING ROLL

Instead of having to peel and devein fresh shrimp, use sushi shrimp. Flat sushi shrimp are easier to wrap in rice paper with rice noodles, basil, mint, cilantro and lettuce than curled shrimp. Leave the tail end sticking out for added presentation.



SHRIMP NIGIRI

A popular Japanese restaurant/sushi bar staple. Simply take DNI Group's all natural packaged sushi shrimp and place over a ball of sushi rice.



SUSHI SHRIMP SUNOMONO

Increase profit margin and save prep time by using pre-cooked, peeled and deveined sushi shrimp. Simply add sushi shrimp and cucumbers to a mixture of vinegar, sugar, and soy sauce to create a Japanese salad that will stimulate customers' appetites.



SUSHI SHRIMP CALIFORNIA ROLL

Instead of standard crab stick, create a unique spin on the California roll by substituting crab stick with sushi shrimp. Roll folded sushi shrimp with the usual cucumber and avocado. Leave the tail ends sticking out for added presentation.



TROPICAL SUSHI SHRIMP

Prepare sushi shrimp with a tropical spin. Just fold sushi shrimp over a strip of avocado and mango. No need to add rice, so it's ideal for those who are counting carbs. Wrap a strip of nori seaweed around the shrimp to create the perfect finger food.



COLD KOREAN GLASS NOODLES WITH SUSHI SHRIMP

A perfect dish to serve on a hot summer day. A generous quantity of vegetables make Cold Korean Glass Noodles a healthy meal too. Simply stir fry vegetables and noodles. Add the sushi shrimp as a topping just before serving.

* Recipes for all dishes available upon request.