



# DNI Group, LLC

JAPANESE INSPIRED SEAFOOD AND APPETIZERS



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(888) 364-4768 (888) dni-group

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

## NOBASHI EBI

“Nobashi Ebi offers Menu Versatility”



### ALL NATURAL NOBASHI EBI MENU CONCEPTS.



#### NOBASHI SHRIMP LETTUCE WRAPS

A refreshing finger food for those hot summer days. Pair a generous quantity of vegetables of your choice with shrimp to create a perfect dish for the health conscious or those counting carbs. Simply wrap cooked Crane Bay® Nobashi Ebi along with your choice of julienned garden fresh vegetables with easy to wrap leaf lettuce.



#### GRILLED NOBASHI EBI WITH JALAPENO GOAT CHEESE

Goat cheese is popular due to its higher protein content vs. cheese made from cow milk and its distinctive tart flavor which matches superbly with the plump crunch of shrimp. Serve a dollop of your favorite artisanal goat cheese and Jalapeno relish with grilled Crane Bay® Nobashi Ebi. A fancier, deconstructed ‘Crab Rangoon’ without the hassle of deep frying!



#### NOBASHI EBI TAQUITO

The perfect shape and size to create America's favorite Mexican finger food! Simply roll raw Maneki® Nobashi Ebi and shredded cheese inside a corn tortilla and deep fry. Top with rich sour cream, Crane Bay® Hass Avocado slices, and pico de gallo. Easy to adjust your profit margins by using our largest size Nobashi Ebi (16/20 BT CB) to the smallest (MK 31/40 PW).



#### CALIFORNIA STYLE NOBASHI EBI NIGIRI

Who doesn't like California Rolls? Serve two pieces of steamed Crane Bay® Nobashi Ebi along with Crane Bay® Hass Avocado on a ball of sushi rice. Wrap a thin strip of nori around the shrimp, avocado and rice to create the perfect addition to your nigiri menu.



#### NOBASHI SHRIMP TEMPURA

Shrimp tempura made from nobashi shrimp is a staple at any Japanese restaurant. Use Maneki® Nobashi Ebi to avoid the hassle of peeling, deveining and stretching to save valuable time. Simply dip in tempura batter and fry to make your own shrimp tempura. Serve with vegetable tempura as an appetizer, in Udon soup, or atop a rice bowl (Ten-Don).



#### KIDS MENU: PASTA NAPOLETANA WITH NOBASHI EBI

Every child loves spaghetti and by adding a few pieces of plump, succulent Crane Bay® Nobashi Ebi create a dish even adults would love! The subtle sweetness of shrimp along with a nice zesty tomato sauce will please the pickiest of palates. Even the shape is fun and unique compared to the average shrimp!



#### NOBASHI EBI SERVED OVER BACON WRAPPED SCALLOP

Devils on Horseback with the addition of Crane Bay® Nobashi Ebi create a unique combination of textures. Tender bacon, soft scallops and plump shrimp is the true ‘surf and turf’ for the food connoisseur. The unique shape of nobashi ebi makes for stunning plate presentation and visuals not to mention taste!



#### HERBAL MINT NOBASHI EBI

Cleanse the palate with the flavor of mint. Simply wrap a mint leaf around a slice of buttery Crane Bay® Hass Avocado and plump, steamed Crane Bay® Nobashi Shrimp. Top with a bell pepper slice and serve some Sriracha sauce on the side to create a refreshing dish, with spectacular eye appeal as well!

\* Recipes for all dishes available upon request.