



# DNI Group, LLC

JAPANESE INSPIRED SEAFOOD AND APPETIZERS



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

# SHRIMP TEMPURA

“Shrimp Tempura offers Menu Versatility”



## ALL NATURAL SHRIMP TEMPURA MENU CONCEPTS.



### EBI TEN ROLL

A popular staple in Japanese restaurants and sushi bars. Roll Crane Bay® Shrimp Tempura in nori (seaweed) with sushi rice and your favorite fillings. Crane Bay® Hass avocado, shredded carrots, Green Leaf lettuce, tobiko or masago roe are a few of our favorites.



### EBI TEN NIGIRI

An ideal high profit, time saving addition to your sushi menu. Ideal for clientele that is wary of raw seafood. Simply place fried Tezukuri Shrimp Tempura on top of a ball of sushi rice and serve.



### ISLAND STYLE BENTO

Perfect for the lunch rush crowd as all the ingredients can be precooked and set a side. Create a refreshing, cold Saimin noodle salad and deep fry Crane Bay® Shrimp Tempura and Kakiage. Prepare individual bento boxes as orders come flying in!



### SHRIMP TEMPURA CURRY

Substitute breaded shrimp with Tezukuri Shrimp Tempura for a hardy and filling curry rice dish. A guaranteed hit with diners on a budget. The combination of fried Tezukuri Shrimp Tempura will be a seamless substitute for ebi katsu.



### TEN DON

A traditional Japanese rice dish that is simple to prepare, yet satisfying for the hardest of appetites. Fry the Tezukuri Shrimp Tempura and serve over a bed of steamed rice. Top with traditional Ten-tsuyu or your choice of sauce.



### TEMPURA STYLE SHRIMP TACOS

Combine America's #1 selling seafood with a fresh take on the Southern California fish taco. Simply fry Crane Bay® Shrimp Tempura and serve in a corn tortilla with shredded lettuce, Monterrey Jack cheese, pico de gallo and a wedge of lime.



### SHRIMP TEMPURA UDON

Tempura Shrimp Udon is a traditional meal that is easy to prepare. Simply place fried Crane Bay® Shrimp Tempura over cooked noodles and broth. Garnish with green onions, kamaboko fish cake or additional seafood that will increase profit margin even more!



### HAWAIIAN STYLE SURF N' TURF

To take advantage of the ever growing popularity of Hawaiian barbecue, add some Aloha spirit to your menu. Pair Crane Bay® Shrimp Tempura with Kahlua pork, Hawaiian style bbq'd beef or braised short ribs for a delectable island duo.

\* Recipes for all dishes available upon request.