

COCKTAIL RECEPTION MENU

Please choose any combination of items.

HOT APPETIZERS

Regular dinner portions

Steamed Edamame with Sea Salt (6.5 each) • Spicy Edamame with Fresh Chili & Lime (7.5 each)
Grilled Shishito Peppers with Ponzu & Bonito Flakes (10.5 each)
Truffle Fries with Parsley & Aged Parmesan (10 each) • Chibi Burgers with Avocado & Yuzu Kosho (7 each)

HOT APPETIZERS

Individual portions-cones

Crispy Fried Squid with Chili & Lime (6.5 each) • Japanese Style Fried Chicken with Smoked Chili Aioli (6.5 each)
Tiger Shrimp Tempura with Wasabi Pea Dust & Sweet Chili Aioli (7.5 each)

COLD HORS D'OEUVRES

Per piece

*Oyster on the Half Shell with Yuzu Mignonette (4.5 each) • *Escolar Tataki with White Asparagus & Yuzu (4 each)
Golden Beet Skewers with Shiso Crème Fraiche & Lime (seasonal) (4 each)
Charred Tomato Skewer with Black Garlic Vinaigrette (seasonal) (4 each)
*Tuna Tataki with Chili Ponzu, Red Onion, & Lotus Chips (4.5 each)
Crispy Taco with Shrimp & Scallop Ceviche (4.5 each) • *Wagyu Filet with Truffle Caviar (10 each)

HOT HORS D'OEUVRES

Per piece

Wagyu Beef & Kimchi Dumplings (4.5 each) • Spicy Fried Tofu with Avocado and Japanese Herbs (3.5 each)
*Robata Grilled Scallops with Yuzu & Wasabi (8.5 each) • Grilled Asparagus Skewer with Wafu Dressing (4.5 each)
Grilled Cremini Mushrooms with Soy Garlic Butter (min 30) (4.5 each) • *Lamb Cutlet with Korean Spices (16 each)
Robata Grilled Yuzu Miso Marinated Black Cod Skewer (8.5 each) • Robata Grilled Berkshire Pork Belly Skewer (min 30) (7.5 each)
Robata Grilled Chicken Skewer (min 30) (7.5 each) • *Wagyu Filet Skewer with Korean Chili Ginger Sauce (min 30) (10.5 each)

WAGYU

Per ounce

Japanese A4+ Wagyu Beef from Miyazaki Prefecture (30/oz)
Japanese A5+ Wagyu Beef from Miyazaki Prefecture (35/oz)
Japanese A5+ Wagyu Beef from Hokkaido Prefecture (38/oz)
Japanese A5+ Hida Wagyu Beef from Gifu Prefecture (40/oz)
Japanese A5+ Takamori Drunken Wagyu Beef from Yamaguchi Prefecture (45/oz)

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PREMIUM SASHIMI

2 pieces per order

- *Salmon (Sake) (9.5) • *Stipe Bass (Suzuki) (12) • *Freshwater Eel (Unagi) (10.5)
- *Salmon Belly (Sake Toro) (10.5) • *Yellowtail (Hamachi) (10) • *Scallop (Hotate) (11)
- *Amberjack (Kanpachi) (12.5) • *Fluke (Hirame) (12) • *Medium Fatty Tuna (Chu Toro) (21)
- *King Salmon (Kingusa-Mon) (12.5) • *Octopus (Tako) (10) • *Premium Fatty Tuna (O Toro) (24)
- *Smoked King Salmon (Sumokusamon) (13) • *Red Snapper (Madai) (12)
- *Sea Urchin (Uni) (MP) • *Spot Prawn (Amaebi) (11.5)
- *Big Eye Tuna (Mebachi Maguro) (12.5) • *Blue Fin Tuna (Hon Maguro) (16)

MAKI ROLLS

8 pieces

- *Hamachi Serrano Chili Roll (15 each) • *California Roll with Snow Crab, Avocado, & Tobiko (13 each)
- Spicy Avocado Roll with Yuzu Aioli (11 each) • *Tuna Roll with Green Chili Aioli (13 each)
- *Salmon Avocado Roll with Lemon Zest & Yuzu (14 each) • Assorted Vegetable Roll (9.5 each)



Menu is served family style. Vegetarian, Vegan, and Gluten Free Menus available upon request. Menus and prices are seasonal and subject to change.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PRIVATE DINING MENUS

TOKUJO

\$85 Per Person

COURSE ONE

*Escolar Tataki with White Asparagus and Yuzu • Golden Beet Salad with Lime and Shiso Crème Fraiche
Japanese Style Fried Chicken with Lime and Smoked Chili Aioli

COURSE TWO

*Chef Sashimi Platter Assorted Chef Selection
*Tuna Roll with Green Chili Aioli with Wasabi Tobiko and Cucumber

COURSE THREE

*Salmon Teriyaki with Pickled Cucumbers
*Wagyu Sirloin with Grilled Bone Marrow and Spicy Sweet Garlic Soy
Crispy Brussels Sprouts with Wafu and Whole Grain Mustard
Japanese Mushroom Rice Hotpot with Japanese Mountain Vegetables

DESSERT

Cherry Blossom Panna Cotta with Fresh Fruit

HAIMI

\$105 Per Person

COURSE ONE

*Tuna Tataki with Spicy Ponzu and Lotus Root Chips
Tiger Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli
*Yellowtail Garlic Sashimi with Poached Garlic Ponzu and Shallots

COURSE TWO

*Chef Sashimi Platter Assorted Chef Selection • *Salmon Avocado Roll with Yuzu Aioli and Cucumber

COURSE THREE

*Wagyu Beef Filet with Chili Ginger Sauce • Yuzu Miso Marinated Black Cod wrapped in a Japanese Magnolia Leaf
Grilled Asparagus with Wafu Dressing and Sesame
Japanese Mushroom Rice Hotpot with Japanese Mountain Vegetables

DESSERT

Warm Valhrona Chocolate Cake with Almond Caramel and Vanilla Ice Cream



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PRIVATE DINING MENUS

KANDAINA

\$98 Per Person

Preferred for parties of 50 or greater

COURSE ONE

Golden Heirloom Beet Salad | Shiso Crème Fraiche, Lime, Assorted Japanese Herbs
Japanese Style Fried Chicken | Lightly Battered Chicken with Lime and Smoked Chili Aioli
Yellowtail Sashimi | Poached Garlic Ponzu, Green Chili, Shallots

COURSE TWO

Chef Sashimi Platter | Assorted Chef Selection
Tuna Roll | With Green Chili Aioli
Assorted Vegetable Roll | Seasonal Fresh and Pickled Vegetables

COURSE THREE

Wagyu Beef Filet | With Chili Ginger Sauce
Yuzu Miso Marinated Black Cod | Wrapped in a Japanese Magnolia Leaf
Crispy Brussels Sprouts | With Wafu and Whole Grain Mustard
Japanese Mushroom Rice Hotpot | With Assorted Wild Mushrooms

COURSE FOUR

Cherry Blossom Panna Cotta | With Seasonal Fresh Fruit

DECADENT OMAKASE

\$138 Per Person

“TO ENTRUST THE CHEF”

Comprised of fine, hand-selected ingredients and designed for the entire table to share.

Optional Wine or Sake Pairing

\$68 per person



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