



Party Menu \$55

Pre Tax & Gratuity

Please note that substitution may affect the set menu pricing. Our team would be delighted to create a customized menu to suit your preferences.

Soup & Salad choice of

Seafood Bisque

scallop & shrimp, Mozzarella toast

Assorted Mushroom Soup

dashi soy broth

Avocado salad

mixed greens, avocado with yuzu wasabi vinaigrette

Kani Salad

cucumber, kani kama, tobiko, lettuce, spicy aioli

Appetizer choice of

Salmon Tapas

Yuzu wasabi vinaigrette, avocado, shaved bonito & wasabi crackers

Spicy Tuna Gyoza

sweet chili emulsion, Jalapeno guacamole

Vegetable Spring Roll

Yuzu apricot & peach sauce

Rock Shrimp Tempura

spicy aioli

Homemade Gyoza

sweet yuzu soy
choice of pork or vegetable

Crispy Calamari

sweet Thai chili dressing with sesame seeds & mango

Entrée choice of

Roasted Scottish Salmon

grilled asparagus, brown butter sauce

Parmesan Crusted Chicken

lemon butter sauce, whipped potato & roasted broccolini

Rib Eye Steak

port wine reduction, whipped potato, roasted broccolini

Sushi & Special Roll

4 pieces of assorted sushi

1 chef choice special roll

Sushi & Sashimi

8 pieces of assorted sushi

6 pieces of assorted sashimi

Kaisendon

assorted sashimi over sushi rice

Dessert choice of

Mochi tasting

assorted flavors

Basque Cheesecake

strawberry compote, fresh berries



Party Menu \$68

Pre Tax & Gratuity

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Soup & Salad choice of

Seafood Bisque

Scallop & shrimp, Mozzarella toast

Crab Ravioli & Vegetable Clear Soup

Peekytoe crab ravioli, vegetables, dashi soy broth

Spicy Tuna Salad

mesclun, lettuce, cherry tomato
yuzu wasabi vinaigrette

Chicken Avocado Salad

mixed greens with avocado, grilled chicken,
yuzu wasabi vinaigrette

Appetizer choice of

Salmon Tarlets

gingered miso, shallots, guacamole.
Crème fraîche, chive

Yellowtail Jalapeno

Yuzu truffle soy vinaigrette

Crispy Sushi Rice

spicy tuna on top of seared sushi rice
Jalapeno, spicy mayo

24hrs Braised Short Rib

crispy mashed potato, red bell pepper, onions,
galbi sauce

Hunter's Chicken Roulade

roulade with mushroom, shallot, and chicken
mousse, spinach, finished with chicken jus
& basil oil

Crab Meat Avocado

Lump crab meat on an avocado cup,
yuzu soy vinaigrette

Entrée choice of

Grilled Filet Mignon

port wine reduction, whipped potato
roasted broccolini

Lobster & Shrimp Medallion

lemon butter sauce, sweet corn, Yukon potato
sugar snap peas

Chilean Sea Bass

XO Seafood sauce, wilted garlic spinach
tomato compote, cremini mushroom

Roasted Organic Chicken

truffle mushroom creamy sauce, mashed potato,
roasted broccolini

Sushi & Sashimi

8 pieces of assorted sushi
6 pieces of assorted sashimi

2 Rolls Combo

1 chef choice special roll
1 crispy tricolor futomaki

Dessert choice of

Tiramisu

layered with espresso-soaked ladyfingers and
mascarpone cream, chocolate rolled waffle

Banana Cheesecake Spring Roll

crispy spring roll filled with banana and creamy
cheesecake, served with caramel sauce and vanilla
ice cream

Mochi Tasting

assorted flavors



Soup & Salad choice of

Lobster Bisque

poached lobster meat, Mozzarella toast

Seafood Hot & Sour Soup

scallop, shrimp, lobster & crab ravioli,
seasonal vegetables

Roasted Duck Salad

mesclun, pecan, mango, mint hoisin lime dressing

Goat Cheese Salad

mesclun, beets, arugula, balsamic vinaigrette

Appetizer choice of

Bluefin Tuna Tartare

ginger oil, anchovy soy sauce, potato crumbs,
shallot, crème fraiche, rice crackers

Seared Sea Scallop

Shio kombu miso crème sauce, caviar, ikura,
caramelized cauliflower, sugar snap peas

Chutoro Crispy Sushi Rice

spicy chutoro on top of seared sushi rice
Jalapeno, spicy mayo

24hrs Braised Short Rib

crispy mashed potato, red bell pepper, onions,
galbi sauce

Hunter's Chicken Roulade

roulade with mushroom, shallot, and chicken
mousse, spinach, finished with chicken jus
& basil oil

Grilled Spanish Octopus

black sesame ponzu, shishito chimichurri,
fingerling potato

Party Menu \$88

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Entrée choice of

Roasted Organic Chicken

truffle mushroom creamy sauce, mashed potato,
roasted broccolini

Dry Aged Rib Eye Steak

port wine reduction, fingerling potato & roasted
broccolini

Grilled Whole Lobster

lemon butter sauce, crispy mashed potato

Chilean Sea Bass

XO Seafood sauce, wilted garlic spinach, tomato
compote, cremini mushroom

Bluefin Tuna 4 Ways

6 pieces of sashimi, 4 pieces of sushi,
spicy tuna roll and tuna tartare

Sushi & Sashimi

8 pieces of assorted sushi
8 pieces of assorted sashimi

2 Signature Rolls Combo

choose from signature roll section

Dessert choice of

Tiramisu

layered with espresso-soaked ladyfingers and
mascarpone cream, chocolate rolled waffle,

Banana Cheesecake Spring Roll

crispy spring roll filled with banana and creamy
cheesecake, served with caramel sauce and vanilla
ice cream

Molten Lava Cake

served with ice cream