



❖ Customized Dinner Menu ❖

Private Dining for Parties of 10 or more

Please select (1) starter, (1) salad AND (1) dessert for ALL guests

A selection of up to (3) *entrée choices may be offered to your guests

**Guests to select choice of entrée. Entrée counts are due 5 days prior with final head count*

Starters: Select (1) option for ALL guests:

Ahi Katsu, Wasabi Crème & Crispy Scallion Shrimp, Honey Chili Aioli

Lobster Won Ton, Truffle Nage

Fire Torched Miso Glazed Tofu & Vegetable Skewers & Shiso Tempura with Mushrooms

Salad: Select (1) option for ALL guests:

Caesar Salad

Mesclun Greens & Veggie, Lemon Miso Dressing

Field of Greens, Lemon Vinaigrette

Tomato Salad, Garlic Mac Nut Pesto

Entrée

*Select up to (3) *entrees*

*(*Guests' choice of entrée due 5 days prior, with final head count)*

All entrées are served with:

Chef's selection of Starch, Vegetables and Taro Rolls

Shichimi Dusted Stuffed Chicken Breast, Soy Citrus Sauce

\$76.00

Soy Sake Glazed Butterfish, Soy Ginger Dashi Nage

\$84.00

Bubu Arare Crusted Salmon, Yuzu Butter, Kabayaki Drizzle

\$82.00

Fresh Catch of the Day, Chef's preparation

\$78.00

New York Steak Alaea – 10 oz

\$95.00

Medallion of Beef Tenderloin, Mushroom Ragout, Truffle Jus – 8 oz

\$100.00

Vegetarian Entrée, Chef's preparation

\$70.00

Duets

New York Steak Alaea – 5 oz. & Soy Sake Glazed Butterfish

\$95.00

Medallion of Beef Tenderloin – 4oz. & Fresh Catch, Chef preparation

\$95.00

Dessert: Select (1) option for ALL guests:

Chocolate Souffle Cake, Vanilla Ice Cream, Mocha Sauce

Warm Bread Pudding with Vanilla Anglaise

Vanilla Ice Cream with Berries & Grand Marnier

Cream Puffs with Vanilla Ice Cream & Strawberry Sauce

All Beef entrees prepared Medium Rare to Medium doneness

All prices are subject to a 20% service charge & 4.712% state tax - 2023 Banquet Pricing