



## Customized Dinner Menu

Private Dining for Parties of 10 guests or more

All starters, salads and desserts will be the same for all guests with exception of vegetarian/vegan guests

### Starters

*Choice of One:*

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

*Choice of One:*

Caesar Salad  
Mesclun Greens & Veggie, Lemon Miso Dressing  
Field of Greens, Lemon Vinaigrette  
Tomato Salad, Garlic Mac Nut Pesto

### Entrée

*All entrees will include a starch and vegetables*

Shichimi Seared Breast of Chicken, Soy Citrus Sauce  
84.00 pp

Soy Sake Glazed Butterfish, Soy Ginger Dashi Nage  
92.00 pp

Bubu Arare Crusted Salmon, Yuzu Butter, Kabayaki Drizzle  
90.00 pp

Fresh Catch of the Day, Chef's preparation  
86.00 pp

New York Steak Alaea – 10 oz  
105.00 pp

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

Vegetarian Entrée, Chef's preparation  
75.00 pp

### Duets

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

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

### Dessert

*Choice of One:*

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 entrees are served with Taro Rolls; All Beef entrees prepared Medium Rare to Medium doneness  
All prices are subject to 4.712% state tax & 20% service charge – 2024 Banquet Pricing  
All Service Charges are distributed among all employees for tips, wages, & admin costs*