



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

95.00 pp

Soy Sake Glazed Butterfish, Soy Ginger Dashi Nage

100.00 pp

Bubu Arare Crusted Salmon, Yuzu Butter, Kabayaki Drizzle

100.00 pp

Fresh Catch of the Day, Chef's preparation

95.00 pp

New York Steak Alaea – 10 oz

115.00 pp

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

120.00 pp

Vegetarian Entrée, Chef's preparation

85.00 pp

Duets

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

120.00 pp

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

120.00 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