



Customized Dinner Menu

Private Dining for Parties of 10 guests or more

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

Starters

Choice of One:

*Ahi Katsu, Soy Wasabi Ginger Butter Sauce & 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

Choice of Two:

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 – Upon Availability

100.00 pp

Fresh Catch of the Day, Chef's preparation

95.00 pp

*New York Steak Alaee – 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 Alaee – 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

Substitution may be made upon Availability

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 – 2025 Banquet Pricing

All Service Charges are distributed among all employees for tips, wages, & admin costs

**Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions – section 3-603. 11, FDA Food Code*