



### 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 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

**\*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