



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 Dinner 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