



Customized Lunch Menu

Private Dining for Parties of 10 guests or more

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

Please pick 3 entrée choices to offer your guests

Salad

Choice of One:

Caesar Salad, Romaine Salad, Classic 3660 Caesar Dressing
Mesclun Greens & Veggie, 3660 Lemon Miso Dressing
Field of Greens, Mesclun Greens, Strawberries, Walnuts, Feta, 3660 Lemon Vinaigrette
Tomato Salad, Grape Tomatoes, Garlic Mac Nut Pesto

Entrée

Choice of Three:

All entrees will include a Starch and Vegetables

Shichimi Dusted Stuffed Chicken Breast, Soy Citrus Sauce
60.00 pp

Soy Sake Glazed Butterfish, Soy Ginger Dashi Nage
68.00 pp

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

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

New York Steak Alaea – 10 oz
72.00 pp

Vegetarian Entrée, Chef's preparation
58.00 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
Craquelin topped Cream Puffs, Vanilla Ice Cream & Strawberry Sauce

Chef Russell Siu's Kona Blend Coffee, Hot Tea, & Iced Tea

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

Service Charge distributed among all employees for tips wages, & admin costs