



∞ 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 2 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

Spinach Salad, Egg Crumbles, Diced Tomatoes, Red Onion, Balsamic Vinaigrette

Entrée

Choice of Two:

All entrees will include a Starch and Vegetables

Shichimi Dusted Stuffed Chicken Breast, Soy Citrus Sauce

67.00 pp

*Bubu Arare Crusted Salmon, Yuzu Butter, Kabayaki Drizzle – Upon Availability

76.00 pp

Soy Sake Glazed Butterfish, Soy Ginger Dashi Nage

76.00 pp

Fresh Catch of the Day, Chef's preparation

72.00 pp

*New York Steak Alaia – 10 oz

80.00 pp

Vegetarian Entrée, Chef's preparation

65.00 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

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