

2 Hours Open Bar Packages

(pre-tax and gratuity)

1. Soft Bar \$20 per person (Soda, Juices, Virgin Drinks) Soda: coca cola, diet coke, sprite, ginger ale, ice tea Juices: OJ, cranberry juice, pineapple juice, Virgin drinks: Shirley temple, virgin cocktails, fruit punch
2. VIP Open Bar \$48 per person (Wine, Sangria, Beer, Hot Sake)
Red and white wine: cabernet sauvignon, pinot noir, sauvignon blanc, pinot grigio, chardonnay Sangria: red and white
Beer: Sapporo, Asahi, Kirin Ichiban, Heineken, Corona, Blue Moon, Coors Light
Hot Sake: Served in carafe
Includes bar package 1
3. Premium Open Bar \$68 per person (House Vodka, Gin, Rum, Whiskey, Tequila)
House and well spirits: vodka, gin, rum, whiskey, tequila
Includes bar package 1 & 2
4. Super Premium Open Bar \$88 per person (Branded Vodka, Gin, Rum, Whiskey, Tequila)
Does NOT include cognac, single malt scotch, limited editions, green/gold/blue/platinum label or XO Vodka (Tito's, Grey Goose, Ketel One, Belvedere)
Rum (Bacardi, Myers, Malibu, Mount Gay, Captain Morgan, Sailor Jerry's)
Gin (Beefeater, Tanqueray, Bombay, Hendrick's)
Whiskey/Scotch (Jack Daniel's, Maker's Mark, Redemption, Bulleit bourbon, Bulleit rye, Seagrams 7, Canadian Club, Crown Royal, Suntory Toki, Johnnie Walker Black Label, Dewar's,)
Tequila (1800, Patron Silver, Patron Reposado, 512 silver, 512 reposado, Don Julio silver, Casamigos Blanco, Casamigos Reposado)
Cordials (Bailey's, Midori, Kahlua, Aperol, Campari, Sambuca)

Note: Mojitos not included in all beverage packages.

All alcohol beverage consumers must present IDs. Packages not available for partial groups. Must purchase for the whole group, unless minor or pregnant.

Hors d'oeuvres

For standing reception for up to 2 hours. Minimum 20 guests. Priced per person.

\$40 \$50

Edamame Fried Calamari

Shrimp Shumai Pan Fried Pork or Vegetable Gyoza Shrimp Tapas Salmon or Tuna Tapas

Char-Grilled Beef Cube Spring Roll

Char-Grilled Chicken Cube Spicy Tuna Gyoza

Fried Calamari Classic Sushi Roll

Pan Fried Pork or Vegetable Gyoza Cocktail Shrimp

Spring Roll Grilled Salmon Cube

Classic Sushi Rolls Crispy Rice



\$88 Per Person (pre tax and gratuity)

Soup or Salad

(pick one choice for final menu)

Seafood Miso Soup Kani Salad

shrimp, Scallop, lobster & crabmeat lettuce, cucumber, tobiko, spicy aioli **Seafood Bisque Fushimi**

Salad

shrimp & scallop, mozzarella toast romaine & baby lettuce, carrot, red radish, tomato, ginger dressing

Seafood Hot & Sour Soup Aromatic Duck Salad scallop, shrimp, lobster & crab meat candied pecan, sugar snap peas, mango, spring mix, lime hoisin reduction

Hot or Cold Appetizer

(pick four choices for final menu)

Lobster Roll Yellowtail Jalapeno lobster tempura, mango, cucumber, eel sauce yuzu truffle soy vinaigrette

Crab Meat Avocado Fried Calamari
avocado cup, yuzu soy vinaigrette yuzu cream

Salmon Tapas Miso Ginger Cod yuzu wasabi Vinaigrette, Avocado, Shaved Bonito & Sesame Rice
Cracker ginger & saikyo Miso

Entrée

(pick four choices for final menu)

Grilled Filet Mignon Sushi & Special Rolls port wine reduction 6 pieces chef's choice assorted sushi & one special roll

Lobster Shrimp Medallion Sushi & Sashimi sweet corn, yukon potato and sugar snap peas 6 pcs assorted sashimi & 6pcs assorted sushi, one classic roll

Chilean Sea Bass Tri-Color Don
XO seafood sauce tuna, salmon & yellowtail over sushi rice

Dessert

(pick two choices for final menu)

Mochi Tasting
assorted seasonal flavors

Crème Brulee
w. mixed berries

Molten Cake
lava chocolate cake, ice cream, yamamomo sauce

“item substitution might affect the set price, we could customize your menu as well”



\$108 Per Person (pre tax and gratuity)

Soup & Salad

(select one choice from soup & one choice salad for final menu)

Seafood Miso Soup Fushimi Salad shrimp, scallop and shimeji mushroom romaine & baby lettuce, carrot, red radish, tomato ginger dressing

Lobster Bisque Mushroom and Spinach Salad poached lobster yuzu parmesan

Lobster Hot & Sour Soup Butter Shrimp Salad poached lobster & seasonal vegetables romaine & baby lettuce, carrot, red radish, tomato

Hot or Cold Appetizers

(select four choices for final menu)

Toro Tartar Petit Filet Mignon chives, garlic, ossetra caviar truffle wasabi butter, asparagus, whipped potato

Crispy Rice with Ossetra Caviar Miso Ginger Cod jalapeno, pan-seared sushi rice, spicy aioli ginger & saikyo miso

Spicy Tuna Gyoza 24 hrs Braised Short Rib light fried spicy tuna, wasabi tobiko, mozzarella cheese charred shishito, nori baked fingerling potato sweet chili emulsion & jalapeno guacamole

Entrée

(select four choices for final menu)

30 Days Dry Aged Rib Eye Chirashi Box port wine reduction & truffle butter 12 pieces chef's choice assorted sashimi

Surf & Turf Sushi & Sashimi Deluxe filet mignon, 1/2 lobster and truffle teriyaki sauce 9 pcs assorted sashimi, 6 pcs assorted sushi and 1 signature special roll

Chilean Sea Bass Chu-Toro Three Ways XO sauce 4 pcs sashimi, 4 pcs sushi and negi roll

Dessert

(select two choices for final menu)

Matcha Cheesecake

Banana Crème with Kokuto Sauce

Molten Cake

Lava Chocolate Cake, Ice Cream, Yamamomo Sauce

Sticky Rice Pudding

Mango Rice Pudding with Ice Cream

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\$138 Per Person (pre tax and gratuity)

Soup & Salad

(select one choice from soup & one choice salad for final menu)

Seafood Miso Soup Aromatic Duck Salad shrimp, scallop and shimeji mushroom candied pecan, mango, spring mix, lime hoisin dressing

Lobster Bisque Mushroom and Spinach Salad poached lobster yuzu parmesan

Lobster Hot & Sour Soup Butter Shrimp Salad poached lobster & seasonal vegetables cucumber, napa cabbage

Special Option

(select one choice for final menu)

Oyster Uni & Caviar Wagyu Sushi

w. cocktail sauce, ponzu sauce, grated A5 mizayaki wagyu filet over seasoned sushi rice horseradish

Hot or Cold Appetizers

(select four choices for final menu)

Toro Tartar 24 hrs Braised Short Rib chives, garlic, ossetra caviar charred shishito, nori baked fingerling potato

Crispy Rice with Ossetra Caviar Miso Ginger Cod jalapeno, pan-seared sushi rice, spicy aioli ginger & saikyo miso

Lobster Roll Seared Scallop lobster tempura, mango, cucumber, eel Sauce miso cream sauce, royal ossetra caviar, ikura, myer lemon jam

Entrée

(select four choices for final menu)

30 Days Dry Aged Rib Eye O - Toro Tasting port wine reduction & truffle butter 3 pcs sashimi, 4 pcs sushi and negi roll

Chilean Sea Bass Sushi & Sashimi Deluxe XO sauce 9 pcs assorted sashimi, 6 pcs assorted sushi and 1 signature special roll

Grilled Whole Lobster Surf & Turf

lemon butter sauce, crispy mashed potato grilled filet mignon & 1/2 lobster, truffle teriyaki sauce

Dessert

(select two choices for final menu)

Matcha Cheesecake

Banana Crème with Kokuto Sauce

Molten Cake

Lava Chocolate Cake, Ice Cream, Yamamomo Sauce

Tempura Ice Cream

vanilla flavor

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