

*Private Event
Menu*

Set Menu A

6-20 guests: \$68

21 pcs per guest

APPETIZER

Garden Salad
Appetizer Sashimi (Chef's Choice)

OSHI

Salmon
Tuna
Ebi
Hotate
Kani
Unagi

ROLLS

Sunset Roll
Mango Paradise Roll
Garden Roll
Burning Kiss Roll
Spicy Tuna
Spicy Salmon

ABURI NIGIRI

Chef's choice

Set Menu B

6-20 guests: \$88

21 pcs per guest

APPETIZER

Garden Salad
Hamachi Crudo
Appetizer Sashimi (Chef's Choice)

OSHI

Salmon
Tuna
Ebi
Hotate
Kani
Unagi

ROLLS/HAND

Sunset Roll
Mango Paradise Roll
Garden Roll
Burning Kiss Roll
Spicy Tuna
Fish & Chip Hand Roll

ABURI NIGIRI

Chef's choice

Set Menu C

6-20 guests: \$128

21 pcs per guest

APPETIZER

Garden Salad
Tuna Tataki
Appetizer Sashimi (Chef's Choice)

OSHI

Salmon
Tuna
Ebi
Hotate
Kani
Unagi

HAND ROLL

Fish & Chip Hand Roll
Negitoro Hand Roll

TRADITIONAL & ABURI NIGIRI

Chef's choice
Tamago

Catering Menu

Appetizer

Each platter feeds min. 6 guests

Salmon Tataki Cold Smoked Atlantic Salmon, White Onion, Pea Shoots, Ponzu Sauce	65
Tuna Tataki Cold Smoked Albacore Tuna, White Onion, Pea Shoots, Ponzu Sauce	60
Hamachi Tataki Cold Smoked Yellowtail, White Onion, Pea Shoots, Ponzu Sauce	80
Beef Tataki Sirloin, White Onion, Daikon, Green Onion, Ponzu Sauce	70
Wakame Salad Seaweed Salad	20
Gomae Spinach, Goma Sauce, Sesame Seeds	25
Edamame Blanch Soybean	25
Garden Salad Romaine, Shredded Carrot, Cherry Tomatoe, Cucumber	30
Shrimp Cocktail Tiger Prawn, Coctail Sauce	60

Sushi Platters

ABURI OSHI PLATTER (36 PCS)	80
Atlantic Salmon, Ebi, Tuna, Kani, Unagi, Hotate	
SASHIMI PLATTER	90
Salmon (25pcs), Tuna (25pcs)	
NIGIRI PLATTER (36 PCS)	110
Salmon (6pcs), Tuna (6pcs), Ebi (6pcs), Ika (6pcs), Hamachi (6pcs), Hotate (6pcs)	
ABURI NIGIRI PLATTER (36 PCS)	125
Salmon (6pcs), Tuna (6pcs), Hamachi(6pcs), Hotate (6pcs), Homade Tamago (6pcs), Unagi (6pcs)	
ROLL & OSHI PLATTER (42 PCS)	85
Sunset Roll, Burning Kiss Roll, Mango Paradise Roll, Salmon Oshi, Tuna Oshi, Ebi Oshi	
VEGETARIAN PLATTER (45 PCS)	45
Avocado Oshi, Kappa Maki, Oshinko Maki, Garden Roll, Amazon Roll	
PREMIUM NIGIRI/SASHIMI PLATTER	MP
Seasonal Fish Nigiri & Sashimi	
HALF SALMON SASHIMI AND SUSHI PLATTER	138
Salmon Sashimi (25-30pcs), Nigiri (10-12pcs), Oshi (12pcs) & Maki (12pcs)	
HALF HAMACHI SASHIMI AND SUSHI PLATTER	150
Hamachi Sashimi (25-30pcs), Nigiri (10-12pcs), Oshi (12pcs) & Maki (12pcs)	
CUSTOMIZED PLATTER	
5 Items from a la carte menu	

A la Carte

Rolls

California Roll	13
Real Crab, Avocado, Cucumber	
Dynamite Roll	8
Tiger Prawn Tempura, Avocado, Cucumber, Japanese Mayo, Tobiko	
Avocado Roll	6
Avocado, Sesame Seeds	
Yam Roll	5
Yam Tempura, Sesame Seeds	
Salmon Avocado Roll	7
Salmon, Avocado, Sesame Seeds	
Tuna Avocado Roll	7
Tuna, Avocado, Sesame Seeds	
Spicy Salmon Roll	7
Spicy Salmon (mayo), Cucumber, Sesame Seeds	
Spicy Tuna Roll	7
Spicy Tuna(Sesame), Cucumber, Sesame Seeds	
Salmon Maki	5
Atlantic Salmon, Wasabi, Sesame Seeds	
Tuna Maki	5
Albacore Tuna, Wasabi, Green Onion	
Kappa Maki	4
Cucumber, Sesame Seeds	
Tamago Maki	5
Homemade Tamago (Shellfish and Chinese Yam)	
Oshinko Maki	4
Pickle Yellow Radish	

Special Rolls

Sunset Roll	18
Real Crab, Atlantic Salmon, Cucumber, Top: Tobiko, Oshi sauce	
Mango Paradise Roll	16
Scallop, Tobiko, Cucumber, Top: Mango, Mango mayo	
Burning Kiss Roll	18
Real Crab, Cucumber, Tiger Prawn Tempura, Top: Spicy Tuna, Spicy Mayo, Jalapeno	
Garden Roll	12
Yam Tempura, Top: Avocado, Goma Sauce	
Amazon Roll	12
Asparagus Tempura, Cucumber, Bell Pepper, Top: Avocado, Salad Dressing	

A la Carte

Aburi Oshi

Salmon Oshi	14
Atlantic Salmon, Oshi Sauce, Top: Jalapeño, Masago Rice Pearl	
Sockeye Oshi	16
Sockeye Salmon, Oshi Miso Sauce, Top: Garlic Oil Chip, Masago Rice Pearl	
Hotate Oshi	16
Hokkaido Scallop, Oshi Sauce, Top: Tobiko	
Kani Oshi	18
Real Crab, Japanese Mayo, Oshi Yuzu Sauce, Top: Black Tobiko	
Unagi Oshi	18
Freshwater Eel, Unagi Sauce, Top: Oshinko, Green onion	
Tuna Oshi	14
Albacore, Oshi Chive Sauce, Top: Garlic Oil Chip	
Avocado Oshi	13
Avocado, Truffle Sauce, Top: Truffle paste	
Ebi Oshi	14
Tiger Prawns, Lemon Pepper Oshi Sauce, Top: Lemon Zest	

Traditional & Aburi Nigiri

6pcs each order

Salmon	21/24
Cold Smoked Salmon, Top: Ikura, Yuzu Skin	
Tuna	21/24
Cold Smoked Tuna, Top: Chili Garlic	
Ebi	21/24
Tiger Prawn, Lemon Pepper Sauce, Top: Black Tobiko	
Hamachi	24/30
Cold Smoked Hamachi, Top: Ponzu Daikon	
Ika	21/24
Aburi Squid, Top: Lime Juice, Lime Zest, Tobiko	
Sockeye	24/28
Cold Smoked Sockeye Salmon, Top: Ikura, Yuzu Skin	
Unagi	30
Aburi Unagi, Top: Oshinko, Green Onion	
Hotate	30
Aburi Hokkaido Hotate, Top: Tobiko, Oshi Sauce, Yuzu Skin	
Tamago	24
Egg, Hotate, Chinese Yam	

Hot Platter

Each platter comes with side dishes
feeds min. 4 guests

Pork Ribs	80
Smoked Roast Shoyu Pork Ribs(8), Roast garlic	
New York Steak(30oz)	100
Seared Kombu Cured New York Steak, Dashi Butter Sauce, Chimichurri	
Ribeye Steak(30oz)	120
Seared Kombu Cured Ribeye Steak, Dashi Butter Sauce, Chimichurri	
Lobster Motoyaki	110
Scallop & Lobster Tail(8), Motoyaki Sauce	
Miso Salmon	80
Miso Marinaded Salmon(6)	
Baked Vegetables	60
Eggplants, Zucchini, Tomato, Tomato Mozerella Sauce	
Beef Short Ribs	100
Seared Shoyu Beef Short Ribs	

Side

Mash Potatoes	25
Potatoe Puree	
Rice	10
Steam Rice	
Bread	20
Baguette	
Miso Soup	20
Dashi Stock, White Miso, Green onion, Tofu	

Dessert

Tofu Macha Almond Mousse Cake(9")	30
Seasonal Fruit Yogurt Mousse Cake(9")	30