



CATERING MENU

BUFFET MENU (12 people minimum)

SALADS/SOUP

Miso Caesar

Napa cabbage, seaweed, umami croutons, cured egg

House Caesar

Mixed greens, shaved vegetables, spicy lemon vin

Roasted Beet Salad

Furikake, lemon vin, yogurt

Rare Beef Salad (+\$5 per person)

Miso Soup

Tofu, seaweed, scallion, mushrooms

Pho

Rare beef, cilantro, thai basil, lime, bean sprouts

SIDES

Vegetable Stir-fry

Onion, snap peas, carrots, zucchini, broccolini, udon noodles

Kimchi Fried Rice

House kimchi, carrots, onions, egg, green onions

Confit Fingerling Potatoes

Sofrito, yuzu kosho, herbs

Charred Bok Choy

Honey sesame glazed, crispy garlic

Wasabi Smashed Potatoes

Wasabi, butter, cream

Crispy Brussels Sprouts

Pork belly, lemon, chili

ENTREES

Sweet Soy Glazed Short Ribs

Mushroom ragout, crispy garlic

Teriyaki Salmon

Sesame seeds, miso nage

Green Tea Brined Chicken

Charred scallions, kosho gremolata

N.Y. Strip

Tofu, seaweed, scallion, mushrooms

Grilled Shrimp

Thai chili vin, stir-fry vegetables

Miso Cod

Cauliflower crab rice, fried wontons

Citrus Marinated Tofu

DESSERTS

Yuzu Panna Cotta

Blueberry compote

Ginger Creme Brûlée

Chantilly cream, candied ginger

Seasonal Platter (feeds 20) \$70

PRICING

LUNCH SELECT 1

\$35 Per Person

One Soup/Salad
 One Side
 Two Entrées
 One Dessert

SELECT 1

\$45 Per Person

One Soup/Salad
 One Side
 Two Entrées
 One Dessert

SELECT 2

\$55 Per Person

Two Soup/Salad
 Two Sides
 Two Entrées
 One Dessert

SELECT 3

\$65 Per Person

Two Soup/Salad
 Two Sides
 Three Entrées
 Two Desserts

STARTERS/BITES/PLATTERS

Gyoza (feeds 2-3)
Pork \$9 | Vegetable \$8
Spicy balsamic tamari

Shumai (feeds 2-3)
Shrimp & Pork Dumplings \$11
Garlic tamari sauce, masago, scallion

Crispy Pork Riblets (feeds 3-4) \$12
Sesame seeds, chives
Choice of: Togarashi dry rub, sweet chili, pineapple hoisin, teriyaki

Beef Tartare (feeds 2) \$14
Shiso, chili citrus, umami powder, cured egg, wonton cracker

PLATED

SALAD/SOUP

Miso Caesar \$7
Napa cabbage, seaweed, umami croutons, cured egg

House Salad \$6
Mixed greens, shaved vegetables, spicy lemon vin

Roasted Beet Salad \$10
Furikake, lemon vin, yogurt

Rare Beef Salad \$15

Miso Soup \$5
Tofu, seaweed, scallion, mushrooms

DESSERT

Matcha Basque Cheesecake \$10
Grapefruit jam, gold leaf

Yuzu Panna Cotta \$9
Blueberry compote

BEVERAGE PACKAGES

OPEN BAR PACKAGES

Two Hour Beer & Wine
\$35 per person
All Bottled & Draught Beer, Select Red & White Wines, Non-Alcoholic Beverages

Three Hour Beer & Wine
\$45 per person
All Bottled & Draught Beer, Select Red & White Wines, Non-Alcoholic Beverages

Two Hour Tier 1 Beer, Wine, Sake, & Cocktails
\$40 per person
All Bottled & Draught Beer, Select Red & White Wines, Select Sake, Well Cocktails, Non-Alcoholic Beverages

Three Hour Tier 1 Beer, Wine, Sake, & Cocktails
\$50 per person
All Bottled & Draught Beer, Select Red & White Wines, Select Sake, Well Cocktails, Non-Alcoholic Beverages

Two Hour Premium Beer, Wine, Sake, & Cocktails
\$45 per person
All Bottled & Draught Beer, Premium Red & White Wines, Premium Sake, Top Shelf Cocktails, Non-Alcoholic Beverages

Three Hour Premium Beer, Wine, Sake, & Cocktails \$60 per person
All Bottled & Draught Beer, Premium Red & White Wines, Premium Sake, Top Shelf Cocktails, Non-Alcoholic Beverages

Pork Belly Steamed Buns (feeds 2) \$11
Pineapple hoisin, citrus salsa

Edamame (feeds 2-3) \$6
Spicy garlic tamari

Yakitori (per piece)
Chicken Thigh \$5
Pork Belly \$6
NY Strip \$9
Tofu \$4
Vegetable \$5
Shrimp \$9
Salmon Belly \$7
Baby Octopus \$9

ENTREES

Grilled N.Y. Strip \$36
Potatoes, charred broccolini, koji shiso butter, gremolata

Sweet Soy Glazed Short Ribs \$32
Mushroom ragout, confit potatoes, crispy garlic

Mirin Soy Bass \$42
Roasted mushrooms, bok choy

Teriyaki Skuna Bay Salmon \$28
Sesame rice cake, seasonal vegetables, sesame seeds

Marinated Tofu \$24
Udon noodles, stir fry

NON-ALCOHOLIC

\$3 per person
Tea, Lemonade, Coffee, Soft Drinks

TWO DRINK PACKAGES

Beer & Wine
\$20 per person
All Bottled & Draught Beer, Select Red & White Wines, Non-Alcoholic Beverages

Tier 1 Beer, Wine, Sake, & Cocktails
\$25 per person
All Bottled & Draught Beer, Select Red & White Wines, Select Sake, Well Cocktails, Non-Alcoholic Beverages

Premium Beer, Wine, Sake, & Cocktails
\$30 per person
All Bottled & Draught Beer, Premium Red & White Wines, Premium Sake, Top Shelf Cocktails, Non-Alcoholic Beverages