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**PRIVATE  
DINING**  
*guide*

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# DINING *spaces & capacity*

## ROKA ROOM

*Seats up to 40 guests or 60 for a standing cocktail reception*

## RO & KA ROOMS

*Each room seats up to 20 guests*

## CHEF'S TABLE

*Seats up to 14 guests*

## MAIN DINING ROOM

*Seats up to 80 guests*



Main Dining Room



Chef's Table



Roka Room



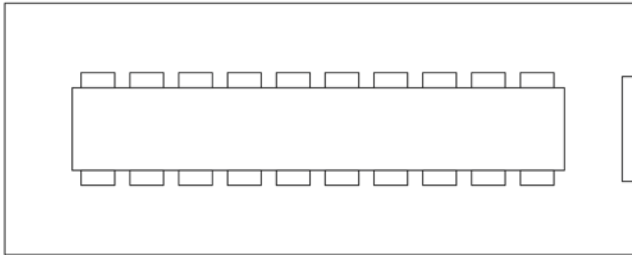
ROKA | BAR



# SEATED *diagrams*

## RO & KA ROOMS

*Private Rooms each seat up to 20 guests*



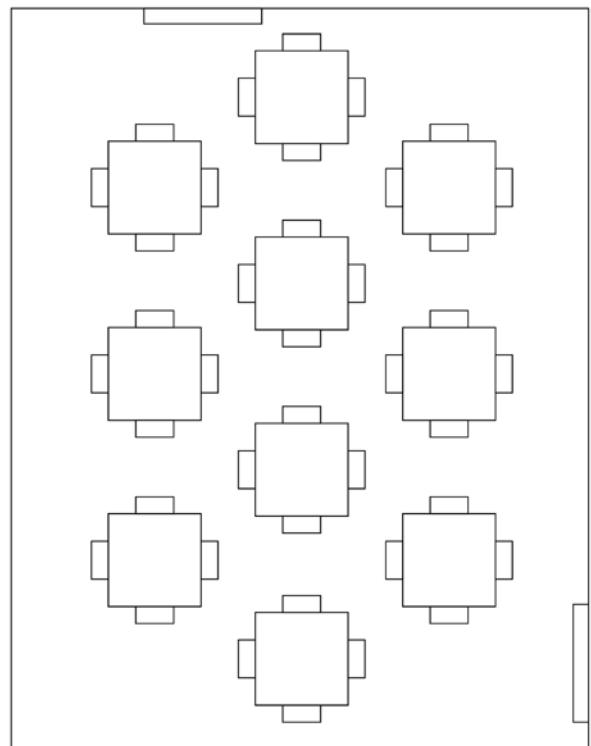
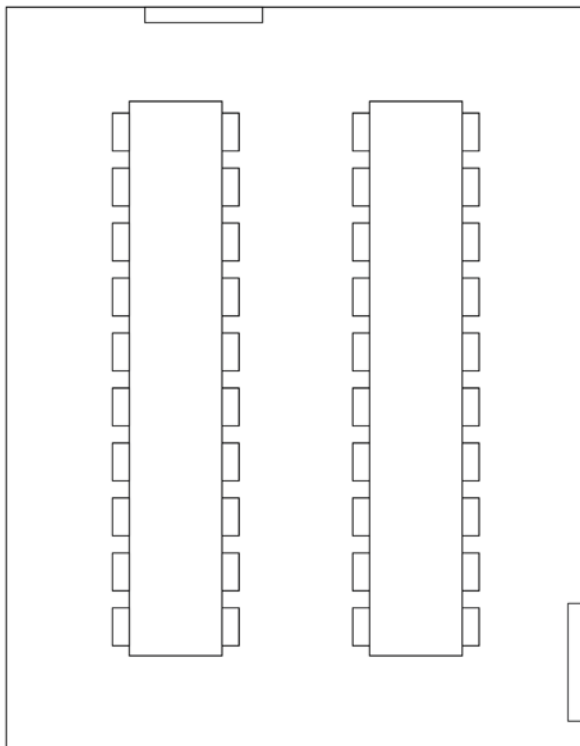
## CHEF'S TABLE

*Semi-Private Table seats up to 14 guests*



## ROKA ROOM

*Private Room seats up to 40 guests or 60 for a standing cocktail reception*



# PRIVATE DINING

## menus



### COCKTAIL RECEPTION

*Choose any combination of items*

#### HOT APPETIZERS

##### Dinner Portions

Edamame with Maldon Sea Salt 6

Spicy Edamame with Fresh Chili and Lime 7

Robata Grilled Shishito Peppers with Ponzu & Bonito Flakes 11

Chibi Burger with Avocado and Yuzu Koshu\* 8

##### Individual Portions | Cones

Crispy Fried Squid with Serrano Chili and Lime 6

Gulf Shrimp with Wasabi Dust and Sweet Chili Aioli 6

Japanese Style Fried Chicken with Smoked Chili Aioli 6

#### HORS D'OEUVRES

##### Cold | Per Piece

Beef Tataki with Shaved Black Truffle\* 5

Toro Tartare with Ossetra Caviar\* 11

Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu\* 5.5

A5/10+ Japanese Wagyu Beef Gunkan with Ossetra Caviar\* 12

##### Hot | Per Piece

Wagyu Beef & Kimchi Dumplings 4

Spicy Fried Tofu with Avocado and Japanese Herbs 4

Robata Grilled Scallops with Yuzu Aioli\* 11

Grilled Asparagus with Wafu and Sesame 4.5

Robata Grilled Pork Belly Skewer 9

Lamb Cutlet with Korean Spices\* 14

Robata Grilled Chicken Skewer 7

Filet Skewer with Korean Chili Ginger Sauce\* 12

Grilled Cremini Mushrooms with Soy Garlic Butter Skewer 5

Japanese Grade A5/10+Wagyu Beef from Miyazaki Prefecture\* 33/oz.

*Vegetarian, Vegan, and Gluten Free menus available upon request. Menus and prices are seasonal and subject to change.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

# PRIVATE DINING

## *menus*



### COCKTAIL RECEPTION

*Choose any combination of items*

#### PREMIUM NIGIRI & SASHIMI

##### **Two Pieces Nigiri | Two to Four Pieces Sashimi**

Salmon (Sake)\* 8

Sea Urchin (Uni)\* MP

Scallop (Hotate)\* 10

Yellowtail (Hamachi)\* 9

Big Eye Tuna (Mebachi Maguro)\* 11

Blue Fin Tuna (Hon Maguro)\* 14

Premium Fatty Tuna (Toro)\* 22

Blue Fin Flight (Hon Maguro, Chu Toro, O Toro)\* (2 pcs ea) 50

Sashimi Chef's Selection 5 or 7 Kinds\* (2 pcs ea) 456 | 58

Nigiri Chef's Selection 5 or 7 Kinds\* (1 pc ea) 28 | 38

#### MAKI ROLLS

##### **Eight Pieces**

Hamachi Serrano Chili\* 15

Snow Crab Truffle Roll\* 20

Seared Salmon and Unagi\* 18

Tuna with Green Chili Aioli\* 14

Seared Escolar and Prawn Tempura\* 18

Prawn Tempura and Avocado 13

Vegetable Roll 12

Soft Shell Crab and Kimchi 16

Salmon Avocado\* 13

Seared Japanese Wagyu 24

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# PRIVATE DINING

## *menus*

### TOKUJO

*\$78 per person*

#### COURSE ONE

Yellowtail Sashimi with Green Chili, Shallots & Poached Garlic Ponzu\*  
Wagyu Beef & Kimchi Dumplings  
Crispy Fried Squid with Serrano Chili and Lime

#### COURSE TWO

Chef's Selection Sashimi Platter\*  
Tuna and Green Chili Aioli\*

#### COURSE THREE

Salmon Teriyaki with Pickled Cucumber\*  
Prime NY Strip with Miso Garlic Compound Butter\*  
Crispy Brussels Sprouts with Wafu and Bonito Flakes  
Japanese Mushroom Rice Hot Pot

#### DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Ice Cream



Brussels Sprouts



Salmon Teriyaki



Tuna and Green Chili Roll

# PRIVATE DINING

## *menus*

### OKIRAKU

*\$98 per person*

#### COURSE ONE

Prime Beef Tataki with Shaved Black Truffle, Truffle Jus and Pickled Daikon\*  
Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu\*  
Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli

#### COURSE TWO

Chef's Selection Sashimi Platter\*  
Hamachi and Serrano Chili Maki\*

#### COURSE THREE

Snake River Farms Wagyu Sirloin (6 oz.) with Spicy Garlic Soy\*  
Yuzu Miso Marinated Black Cod with Pickled Red Onion  
Asparagus with Wafu and Sesame  
Japanese Mushroom Rice Hot Pot

#### DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Ice Cream



Hamachi Serrano Chili Roll



Yuzu Miso Marinated Black Cod



Asparagus

# PRIVATE DINING

## *menus*

### HAIMI

*\$118 per person*

#### COURSE ONE

Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu Sauce\*  
Prime Beef Tataki with Shaved Black Truffle, Truffle Jus and Pickled Daikon\*  
Robata Grilled Scallops with Yuzu\*

#### COURSE TWO

Chef's Selection 5 Piece Sashimi Platter\*  
Seared Escolar and Prawn Tempura

#### COURSE THREE

Snake River Farms Wagyu Filet with Chili Ginger Sauce\*  
Robata Grilled Maine Lobster Tails with Chili Lime Butter  
Fingerling Potatoes with Chimichurri  
Crispy Brussels Sprouts with Wafu and Bonito Flakes

#### DESSERT

Decadent Dessert Platter



Premium Sashimi



Beef Tataki



King Crab



# PRIVATE DINING

## *menus*

For our most adventurous guests, OMAKASE translates to “I’ll leave it to you.”

Put your trust in Chef Jason Phan and he will create a personalized tasting of all our premium in-house ingredients.

### DECADENT OMAKASE

*\$145 per person*

#### COURSE ONE

Beef Tataki with Shaved Black Truffle, Pickled Daikon and Truffle Jus\*

Robata Grilled Diver Sea Scallops with Yuzu and Wasabi Dust\*

Toro Tartare with Ossetra Caviar, Quail Egg and Taro Chips\*

#### COURSE TWO

Seasonal Deluxe Sashimi Platter\*

Signature Modern Nigiri Selection\*

#### COURSE THREE

Japanese Grade A5/10+ Wagyu Beef with Hibiscus Salt and Fresh Wasabi\*

Robata Grilled Maine Lobster Tails with Chili Lime Butter

Sweet Corn with Soy Garlic Butter

Japanese Mushroom Rice Hot Pot with Shaved Black Truffle

#### DESSERT

Decadent Dessert Platter



Toro Tartare



Wagyu Beef



Sweet Corn

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