

CATERING MENU

menu items price per person

HORS D'OEUVRES

GRAZING BOARD a curated selection of asian sausage, pork belly yakitori, sushi rolls, wasabi peas, pickles 15

CHICKEN LETTUCE WRAPS chicken, cucumbers, water chestnuts, carrots, romaine hearts, sweet & sour glaze 8

EDAMAME HUMMUS fried rice crackers & fresh vegetables 5

CHICKEN YAKITORI japanese coal-grilled chicken skewers with garlic yakitori glaze 7

STEAK YAKITORI coal-grilled hanger steak, japanese chimichurri 10

SHRIMP COCKTAIL served with wasabi-green tomato cocktail sauce 8

OCTOPUS TOSTADAS local corn tortilla, plancha potatoes, greens, seared octopus 9

WAGYU TOAST mushroom duxelles, fire-grilled wagyu beef, flying fish roe 7

RICE CAKES house fried rice, shaped and skewered 4

AVOCADO EGG ROLLS eggroll wrapped, served with chilled green curry dip 5

SHRIMP AGUACHILE rock shrimp ceviche, cucumber, lime, shrimp rice crackers 8

ASSORTED SUSHI ROLLS assortment of vegetable rolls, tuna rolls, salmon rolls, wild card fish 10

CHEF'S SASHIMI PLATTER rotation of seasonal sashimi grade fish 15

SIDES & SALADS

SMOKED BEET TUMBLE house smoked beets, goat cheese puree, spicy greens 6

MISO GREENS artisan greens, edamame, carrot, shaved red onion, miso vinaigrette 5

SOY GLAZED GARDEN VEGETABLES a rotation of local vegetables brushed in white soy 6

BLACK GARLIC BRUSSEL SPROUTS char-broiled brussels with fermented black garlic 5

WILD MUSHROOMS & LEEKS local wild mushrooms, wok-fired in black bean sauce 7

PROTEINS

TUNA TATAKI herb-rubbed grilled tuna, green curry tomato chimi 20

CHILI GLAZED SALMON chili-rubbed, whole side serves 8-10 guests (90 per side)

BEEF SHORT RIBS slow-braised beef short rib in savory mushroom dashi 15

LOTUS WRAPPED CHICKEN hosin-glazed chicken roasted in lotus leaves 14

FAMILY STYLE TOFU local smoked tofu, sauteed bok choy, honey chili garlic sauce 13

plated dinner & custom menus available upon request.

^{*}pricing based on availablity and may be subjected to change upon notice.