

# RECEPTION

P R I X F I X E

# MENUS

Choose four items below for \$25 per person (unless otherwise noted)  
Premium items are an additional \$2—\$5 per person.  
Pricing is based on two hours of service. Each item is 2-3 pieces per person.  
Items from this reception menu are served as passed appetizers.

## TEMPURA

Kani no Kinoko  
Shiitake mushrooms stuffed  
with snow crab tempura

Kara Age  
Japanese style dry fried  
chicken with karashi mustard

Yasai Katsu  
Breaded crispy seasonal  
vegetable skewers

<sup>s</sup> Ebi Katsu (add \$4 per person)  
Crispy tiger prawn skewers

## ROBATA

ALSO AVAILABLE ON PLATTER MENU AS  
A STATIONED APPETIZER

Negima  
Chicken breast with scallions

Sake  
Salt grilled Scottish salmon  
with shisito peppers

Yasai  
Seasonal vegetable skewers

Tsukune  
Ground pork and chicken  
meatballs grilled and served  
with whole grain-miso mustard

Gyu Yaki (add \$2 per person)  
filet mignon with shishito peppers

## APPETIZERS

Sake Cups  
Sweet soy and ginger marinated  
grilled salmon with crispy tempura  
flakes wrapped in romaine lettuce

<sup>s</sup> Gindara Cups (add \$5 per person)  
Grilled marinated black cod with  
tempura flakes and sweet soy,  
wrapped in butter lettuce cups

Dohyo Chips  
Spicy miso tuna tartar and avocado  
on gyoza chips

Pari Maguro  
Big eye tuna sashimi, jalapeno and  
caramelized onions on a crispy  
flatbread

Crispy Gyoza  
Choice of vegetable, chicken, or  
pork gyoza with ponzu

Beef Tataki Rolls  
Kaiware and cucumber wrapped  
with washu beef tataki and ponzu  
oroshi

Tempura Oysters  
with shisito remoulade

Additional platters are  
available, Please ask the  
event coordinator for the  
platter menu

<sup>s</sup> indicates items have an  
additional cost

9% sales tax and 20%  
surcharge are added to all  
large groups

