

lunch event menus

* for vegetarian menus, additions and/or supplements please feel free to enquire

seated dining available for parties of 12 people or more

<p>EN'S ENKAI MENU</p> <p>50 per person</p>	<p>CHEF ABE'S ENKAI MENU</p> <p>70 per person</p>
<p>EDAMAME <i>chamame soaked in dashi</i></p> <p>⌘</p> <p>TOFU SALAD <i>mizuna greens, cherry tomatoes & Japanese turnips with yuzu dressing</i></p> <p>—————</p> <p>CRISPY FRIED CHICKEN <i>with aromatic rock salt</i></p> <p>⌘</p> <p>SAIKYO MISO BLACK COD <i>black cod marinated in saikyo miso, grilled</i></p> <p>—————</p> <p>KYONA GOHAN <i>steamed rice mixed wth Japanese vegetables</i></p> <p>—————</p> <p>HOUSE ICE CREAM</p>	<p>EDAMAME <i>chamame soaked in dashi</i></p> <p>⌘</p> <p>OBANZAI <i>assortment of kyoto-style appetizers</i></p> <p>—————</p> <p>SAIKYO MISO BLACK COD <i>black cod marinated in saikyo miso, grilled</i></p> <p>⌘</p> <p>STONE GRILLED USDA PRIME RIB EYE <i>served with ponzu & arajo (natural sea salt)</i></p> <p>—————</p> <p>SALMON CLAY RICE POT <i>with salmon roe and shiso</i></p> <p>—————</p> <p>SEASONAL PANNA COTTA</p>

open bar required for parties of 16 people or more; minimum 2 hour duration

<p>SILVER</p> <p>35 per person per hour</p> <p>wine, prosecco, sake, shochu, beer, full liquor selection</p>	<p>GOLD</p> <p>45 per person per hour</p> <p>wine, prosecco, sake, shochu, beer, full premium liquor selection</p>	<p>PLATINUM</p> <p>55 per person per hour</p> <p>wine, champagne, sake, shochu, beer, full top-shelf liquor selection</p>

standing parties available for parties of 20 people or more

<p>HORS D'OEUVRES</p> <p><i>Choice of 4 hors d'oeuvres</i></p> <p>30 per person, per hour</p> <p><i>each additional hors d'oeuvres \$ 7 per person/per hour</i></p>		
<p>CRISPY FRIED CHICKEN</p> <p>SAIKYO MISO BLACK COD</p> <p>EBI SHINJO "SHRIMP FRITTERS"</p> <p>BEEF TATAKI WITH PONZU</p> <p>TEMARI ZUSHI "SPHERICAL SUSHI"</p> <p>CEVICHE SERVED IN RADICCHIO</p> <p>TUNA & AVOCADO WITH WASABI SOY DRESSING</p> <p>CHIRASHIZUSHI <i>an assortment of sashimi on vinegar rice</i></p> <p>EDAMAME</p>	<p>HOMEMADE WARM OR CHILLED TOFU</p> <p>BIG EYE TUNA WITH GARLIC SOY</p> <p>THINLY SLICED SALMON WITH DAIKON, KAIWARE</p> <p>THINLY SLICED TUNA WITH DAIKON, KAIWARE</p> <p>NAMA FU WHEAT CAKE, A KYOTO DELICACY</p> <p>ONIGIRI JAPANESE RICE BALLS</p> <p>ZENMAI PIRI-KARA <i>royal fern sprouts and shiitake mushrooms in a spicy shichimi togarashi</i></p>	<p>HIJIKI <i>hijiki seaweed, snow peas, green beans, shirataki, and soy bean simmered in shoyu</i></p> <p>GOMA AE <i>seasonal vegetable in a sesame dressing</i></p> <p>BUTA BARA TO RENKON NO KINPIRA <i>shoyu-braised thinly sliced pork belly & lotus root</i></p> <p>SHIRA AE <i>seasonal vegetable in a tofu dressing</i></p> <p>KINOKO KIRIBOSHI DAIKON OHITASHI <i>Japanese mushrooms & daikon radish with yuzu</i></p>