



GROUP DINING & EVENTS







AT DRAGONFLY ROBATA GRILL & SUSHI WE ARE PASSIONATE ABOUT CREATING MEANINGFUL CONNECTIONS.

Our group dining packages are designed to help you build stronger friendships, celebrate memories and bring out the very best in your group as they gather around the table at Dragonfly.







BEVERAGE MENU

Spirited concoctions and unexpected combinations to lighten the mood. Setting the scene for an evening of relaxation, enjoyment and conversation.







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FOOD MENUS



Fresh selections from farm and sea prepared Izakaya (family) style. Creating artful flavors. Anchoring your event. Sewing friendships tighter. Bringing your family closer together.



COCKTAIL RECEPTION

Light food and beverage service perfect for 2+ hour networking and/or reception styled events.



Izakaya is a tapas-style dining experience that encourages joy and fulfillment through sharing and conversation.

4 guest minimum







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FOR GROUP DINING RESERVATIONS

(407) 988.7915

daniela@ dragonflyrestaurants . com 7972 Via Dellagio Way, Orlando FL 32819

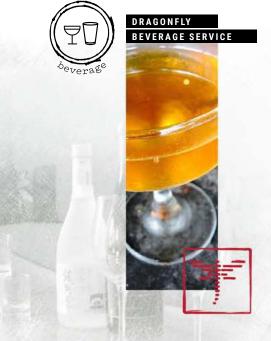




* per person price does not include 20% gratuity and 6.5% sales tax

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(i) Looking for a more exclusive experience? Total buyouts, private luncheons & sushi classes are available, please contact us for more details.



BEVERAGE SERVICE

We extend an invitation.
Leading to glasses raised.
Building meaningful relationships
and evenings enjoyed.

2+ hours



SAMURAI

house wine btg beer juice or soda

\$30

\$8 each additional hour



SHOGUN

house wine btg beer juice or soda

- + standard spirits
- + specialty cocktails

\$36

\$10 each additional hour



EMPEROR

house wine btg beer juice or soda

- + premium wine btg
- + premium spirits
- + standard spirits
- + specialty cocktails

\$45

\$12 each additional hour

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WINES

wines listed in italics are premium wines by the glass

RED WINE	
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guenoc cabernet sauvignon
ironstone cabernet sauvignon
cherry pie "3 vines" pinot noir
mcmanis merlot
smith & hook cabernet sauvignon

WHITE WINE

carletto pinot grigio
guenoc sauvignon blanc
movendo moscato
ryder chardonnay
schmitt sohne dry riesling
kim crawford sauvignon blanc
chalk hill chardonnay
angeline rosé

SPARKLING WINE

arte latino cava brut

BEERS

<u>JAPANESE</u>	IMPORTED
asahi	stella artois

asahi "extra dry"

kirin ichiban kirin light

CRAFT

IPB "urayasu" lager michelob ultra first magnitude "wakulla" seasonal draft IPB "tupac shaporter"

DOMESTIC

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SPIRITS

spirits listed in italics are premium spirits

VODKA

green mark grey goose

haku tito's

house-made infusion

RUM

cruzan light

bacardi 8

ron zacapa 23yr

GIN

broker's bombay sapphire

hendricks

TEQUILA

corazon blanco
patron silver
heradurra añejo

BOURBON/ WHISKEY

buffalo trace maker's mark crown royal

SCOTCH

dewar's white label scotch johnny walker black scotch

SPECIALTY COCKTAILS

DANCE OF THE LYCHEE

hananomai junmai saké, lychee nectar, lemon, house-made pear liqueur, sparkling wine

MUSASHI'S PADDLE

destilador tequila, yuzu, honey, jalapeño tincture

SAKÉ BLOSSOM

nigori saké, house-made peach liqueur, cranberry, mint

SUMO SMASH

broker's gin, ginger syrup, lime, mint

SHŌCHŪ MOJITO

jinkoo imo shōchū, luxardo maraschino cherries, mint, lavender syrup, lemon

CUCUMBER COMPULSION

cucumber infused vodka, st. germaine elderflower, lemon juice

GINGER NINJA

greenmark vodka, ginger syrup, lemon, sugar rim

MOMO CHAN

kettle peach, orange blossom, hibiscus, yuzu, pineapple, mint, sparkling wine float

DFLY OLD FASHION

mars iwai whisky, boston bittahs, burlesque bitters, demerara

⁽i) All beverages must be purchased from Dragonfly Robata Grill & Sushi. All packages are based on 2-hour service.





RECEPTION/LOUNGE

Relaxing conversations mingle beautifully with butler passed hors d'oeuvres and savory food stations create meaningful networking events.

> 20 guests minimum \$40 per person minimum 2 hour event

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HORS D'OEUVRES - BUTLER PASSED

(\$pp per item)

CHICKEN KARAAGE — 7

japanese style crispy chicken

WONTONS — 5

krab, cream cheese, peach-apricot sauce

SPICY TUNA KOBACHI — 10

with crispy wonton

FRIED VEGETABLE GYOZA—5

FRIED PORK GYOZA—

SEARED RIB EYE ON PITA — 9

red onion jam, bleu cheese & honey wasabi

SPICY TUNA CRISPY RICE—7

big eye tuna, crispy sushi rice, scallions, shiso, eel sauce

SEARED HOKKAIDO SCALLOP—11

roasted garlic jalapeño sauce

CRISPY SHRIMP—8

garlic-yuzu mousseline, candied walnuts

HOT FOOD STATIONS

(\$pp per item)

ROBATA GRILLED CHICKEN THIGH —— 9

tare

BRAISED SHORT RIBS —15

soy dashi jus, shiitake, pickled carrots

ATLANTIC SALMON

miso

BABY BOK CHOY — 7

sautéed in garlic

LOCAL BRUSSEL SPROUTS — 7

togarashi, parmesan, balsamic, bonito flakes

ROBATA GRILLED CORN — 6

yuzu-togarashi butter, parmesan, shiso

ROASTED POTATOES — 7

shiso butter, japanese herbs

JAPANESE MUSHROOM & UDON NOODLES — 9

miso cream sauce

VEGETABLE FRIED RICE—8

carrots, scallions, onions, green cabbage, bean sprouts with chicken—12 shrimp—14

VEGETABLE YAKISOBA NOODLES

green cabbage, bean sprout, aonori, beni shoga, scallions with chicken—12 shrimp—14





PLEASE SELECT A MINIMUM OF THREE ITEMS

CHEF ACTION STATIONS

(\$pp per item)

ROASTED PRIME RIB — 27

with wasabi horseradish & au jus

STEAMED BAO BUNS —

with pickled vegetables & red pepper sauce your choice of beef, pork or shrimp *can be made vegetarian

SUSHI CHEF STATION FOR HANDROLLS — 20

with assorted fresh fish selections

SUSHI CHEF STATION FOR SASHIMI/NIGIRI — 27

with assorted fresh fish selections

BIG BOSS ROLL — 11

tuna, salmon, yellowtail, avocado, scallion, spicy sauce

"THE BOMB" ROLL —

tuna, tempura shrimp, krab delight, avocado, tempura flakes, eel sauce, spicy sauce

SPICY ROLL—8

salmon, big eye tuna and yellowtail

COBRA KAI ROLL — 10

krab delight, red onion, tomato, tempura flakes, lemon, salmon, garlic-shiso pesto, aged balsamic

SUSHI STATIONS

(\$pp per item)

MANGO TANGO ROLL — 10

smoked salmon, cream cheese, mango, avocado, tempura flakes, sweet potato curls, peach-apricot sauce

SATORI ROLL — 10

krab delight, scallion, green & red bell pepper, cilantro, avocado, yellowtail, garlic chip, jalapeño garlic sauce

SMOKY DRAGON ROLL — 11

salmon, krab delight, red onion, tempura flakes, cucumber, avocado, torched tuna, lemon zest, kobachi, eel sauce

BLACK DRAGON ROLL — 11

tempura soft shell crab, krab delight, cream cheese, cucumber, scallion, avocado, smoked eel, spicy sauce, eel sauce

krab delight, avocado, cucumber & roe

cucumber, carrots, asparagus, scallions & avocado

tempura shrimp, avocado, japanese mayo, roe, tempura flakes, eel sauce

DESSERT STATION

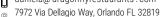
We like to keep the dessert list a little

flexible, please ask us for today's special.

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DRAGONFLY IZAKAYA-SAMURAI MENU

IZAKAYA - SAMURAI

Izakaya is a tapas-style dining experience that encourages joy and fulfillment through sharing and conversation.



\$50 per person

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STARTERS

BUTTER SAUTÉED EDAMAME

togarashi, sea salt, bonito flakes

WONTONS

krab, cream cheese, peach-apricot reduction

PORK GYOZA

dumplings, gyoza sauce

KITCHEN

CRISPY SHRIMP

candied walnut, jalapeño, cilantro, garlic yuzu mousseline

BRAISED SHORT RIBS

japanese mushroom, sweet soy dashi, seasonal vegetables

JAPANESE FRIED RICE

shiso, nori

ROBATA GRILL

GYU/SKIRT STEAK

tare, shio koji, japanese chimichurri (medium rare)

GRILLED SWEET CORN

CHICKEN THIGH tare

SUSHI

CLASSIC ROLL

baked, tuna, albacore, seasonal white fish, scallions, spicy sauce, eel sauce

CRUNCH ROLL

tempura shrimp, avocado, japanese mayo & roe, rolled in tempura flakes and finished with eel sauce

SPICY TUNA ROLL

big eye tuna finished with spicy sauce

DESSERT

ICE CREAM

choice of red bean, vanilla, or green





DRAGONFLY IZAKAYA-SHOGUN MENU



IZAKAYA - SHOGUN

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\$65 per person

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STARTERS

LOCAL BRUSSELS SPROUTS

aged balsamic, parmesan, bonito flakes

YELLOWTAIL CRUDO

heirloom cherry tomato, avocado, ponzu, citrus oil, shiso

KARAAGE CHICKEN

japanese mayo, citrics salt, cabbage, sansho pepper

KITCHEN

JAPANESE FRIED RICE

shiso, nori

BRAISED SHORT RIBS

japanese mushroom, sweet soy dashi, seasonal vegetables

CRISPY SHRIMP

candied walnut, jalapeño, cilantro, garlic yuzu mousseline

ROBATA GRILL

SKIRT STEAK

shio koji, japanese chimichurri

SWEET CORN

ATLANTIC SALMON

miso vinaigrette

SUSHI

CLASSIC ROLL

baked, tuna, albacore, seasonal white fish, scallions, spicy sauce, eel sauce

COBRA KAI ROLL

krab delight, red onion, tomato, tempura flakes, lemon, salmon, garlicshiso pesto, aged balsamic

CRUNCH ROLL

tempura shrimp, avocado, japanese mayo, roe, tempura flakes, eel sauce

DESSERT

GREEN TIRAMISU

green tea dipped lady fingers, matcha cream, chantilly cream, berries

FRIED CHEESECAKE

vanilla ice cream, berries, caramel sauce







IZAKAYA - EMPEROR

Izakaya is a tapas-style dining experience that encourages joy and fulfillment through sharing and conversation.

\$80 per person

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STARTERS

LOCAL BRUSSELS SPROUTS

aged balsamic, parmesan, bonito flakes

YELLOWTAIL CRUDO

heirloom cherry tomato, avocado, ponzu, citrus oil, shiso

CRISPY TUNA RICE

big eye tuna, crispy sushi rice, scallion, shiso, eel sauce

KITCHEN

GARLIC CRAB FRIED RICE

shiso, nori

MISO BLACK COD

seasonal vegetables

CRISPY SHRIMP

candied walnut, jalapeño, cilantro, garlic yuzu mousseline

ROBATA GRILL

AUSTRALIAN LAMB CHOP

garlic shiso pesto

SWEET CORN

GYU/SKIRT STEAK (medium rare)

tare, shio koji, japanese chimichurri

SUSHI

COBRA KAI ROLL

krab delight, red onion, tomato, tempura flakes, lemon, salmon, garlic-shiso pesto, aged balsamic

SMOKY DRAGON ROLL

salmon, krab delight, red onion, tempura flakes, cucumber, avocado, torched tuna, lemon zest, kobachi, eel sauce

CLASSIC ROLL

baked, tuna, albacore, seasonal white fish, scallions, spicy sauce, eel sauce

DESSERT

GREEN TIRAMISU

green tea dipped lady fingers, matcha cream, chantilly cream, berries

FRIED CHEESECAKE

vanilla ice cream, berries, caramel sauce









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