



PRIVATE
DINING
guide

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DINING

capacity & spaces

MAIN DINING ROOM

Seats up to 120 guests

OUTDOOR PATIO

Seats up to 50 guests

BAR & LOUNGE

Seats up to 75 guests

PRIVATE DINING ROOM

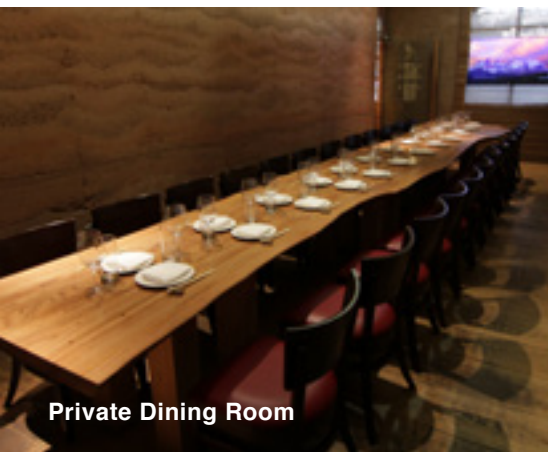
Seats up to 24 guests at a boardroom style table



Main Dining Room



Outdoor Patio



Private Dining Room



Bar & Lounge



PRIVATE DINING

menus

TOKUJO

\$78 per person

COURSE ONE

Butterfish Tataki with Yuzu Shallot Dressing*
Crispy Fried Squid with Green Chili and Lime
Wagyu Beef and Kimchi Dumplings

COURSE TWO

Premium Sashimi Selection with Fresh Wasabi*
Spicy Tuna Roll*

COURSE THREE

Icelandic Salmon with Miso Glaze and Pickled Cucumber*
Prime Striploin with Truffle Aioli*

SIDES

Broccolini with Ginger Shallot Dressing
Japanese Wild Mushroom Hot Pot

DESSERT

Warm Valrhona Chocolate Cake with Vanilla Bean Ice Cream



Broccolini



American Wagyu Striploin



Spicy Tuna Roll

*Menu is served family style. Vegetarian, Vegan, and Gluten Free menus available upon request. Items subject to change based on seasonal availability.
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

DERAKKUSU

\$98 per person

COURSE ONE

Butterfish Tataki with White Asparagus and Yuzu Shallot Dressing*

Beef Tataki with Charred Onion Mignonette*

Rock Shrimp Tempura with Sweet Chili Aioli and Wasabi Pea Seasoning

COURSE TWO

Premium Sashimi Selection with Fresh Wasabi*

Hamachi Serrano Maki*

COURSE THREE

Yuzu Miso Marinated Black Cod with Pickled Red Onions

American Wagyu Striploin with Wafu Dressing*

SIDES

Sweet Corn with Soy Butter

Crispy Brussels Sprouts with Japanese Mustard and Bonito Flakes

Japanese Wild Mushroom Hot Pot

DESSERT

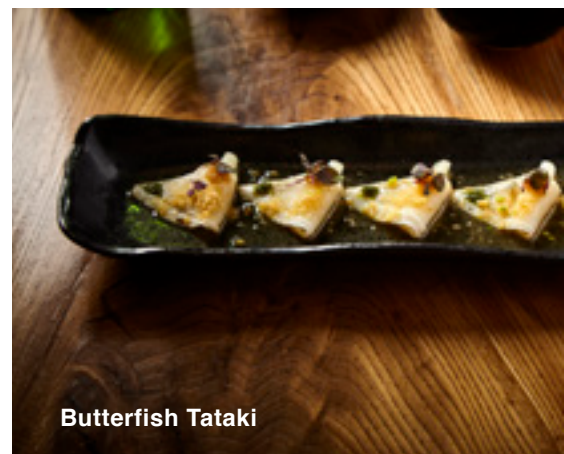
Warm Valrhona Chocolate Cake with Vanilla Bean Ice Cream



Premium Sashimi



American Wagyu Rib Eye



Butterfish Tataki

PRIVATE DINING

menus

HAIMI

\$118 per person

COURSE ONE

Yellowtail Crudo with Spicy Ponzu, Crispy Garlic, and Shiso*
Beef Tataki with Charred Onion Mignonette*
Grilled Scallop with Yuzu Aioli and Wasabi Pea Seasoning

COURSE TWO

Premium Sashimi Selection with Fresh Wasabi*
Flame Seared Salmon Maki with Avocado, Cucumber, Asparagus, and Lemon Miso*

COURSE THREE

American Wagyu Filet with Chili Ginger Sauce*
Lobster Tail Tempura with Chili Daikon and Wasabi Aioli

SIDES

Crispy Brussels Sprouts with Japanese Mustard and Bonito Flakes
Sweet Corn with Soy Butter

DESSERT

Warm Valrhona Chocolate Cake with Vanilla Bean Ice Cream
Ube Pot de Creme with Fresh Exotic Fruit and Bubu Tuile



Ube Pot de Creme



American Wagyu Filet



Grilled Scallops

PRIVATE DINING

menus

DECADENT OMAKASE

\$149 per person

Composed of the freshest and most premium items, delivered daily from all over the world.

(SAMPLE MENU ONLY)

COURSE ONE

Grilled Scallop with Yuzu Aioli and Wasabi Pea Seasoning

Toro Tartare with Ossetra Caviar, Quail Egg, and Taro Crisps*

Beef Tataki with Charred Onion Mignonette*

COURSE TWO

Chef's Selection Five Kind Sashimi Platter*

Signature Modern Nigiri (2 Kinds)*

COURSE THREE

Yuzu Miso Marinated Black Cod with Pickled Red Onions

Lobster Tail Tempura with Chili Daikon and Wasabi Aioli

COURSE FOUR

American Wagyu Filet with Chili Ginger Sauce*

Japanese Mushroom Rice Hot Pot with Fresh Shaved Truffle

Broccoli with Ginger Shallot Dressing

DESSERT

Chef's Selection Dessert Platter



Toro Tartare



Yuzu Miso Marinated Black Cod



Japanese Mushroom Rice Hot Pot

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