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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

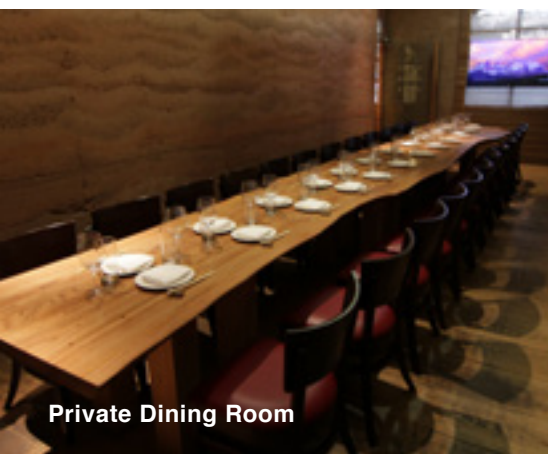
*Seats up to 24 guests at a boardroom style table*



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

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# 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

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# 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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# PRIVATE DINING

## *menus*

### “THE BEST OF THE BEST” OMAKASE

*\$215 per person*

(SAMPLE MENU ONLY)

#### COURSE ONE

Oyster Plate with Organic Yuzu and Ossetra Caviar\*  
Beef Tataki with Charred Onion Mignonette\*  
Pork Belly with Pickled Local Radish and Maple Verjus

#### COURSE TWO

Chef's Selection Seven Kind Sashimi Platter\*  
Modern Nigiri Selection paired with Caviar\*

#### COURSE THREE

Chilean Sea Bass with Yuzu Dashi Butter and Wild Mushrooms  
Lobster Tail with Chili Lime Butter

#### COURSE FOUR

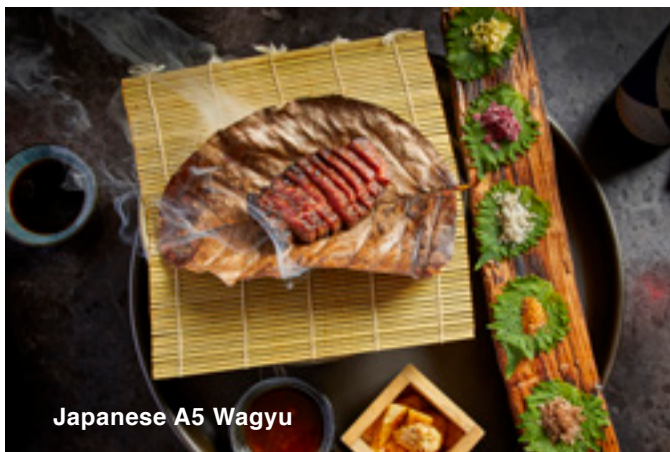
Roasted King Crab with Chili Lime Butter and Cucumber  
Japanese A5 Miyazaki Wagyu\*  
Japanese Mushroom Rice Hot Pot with Fresh Truffle  
Cremini Mushrooms with Soy Garlic Butter

#### DESSERT

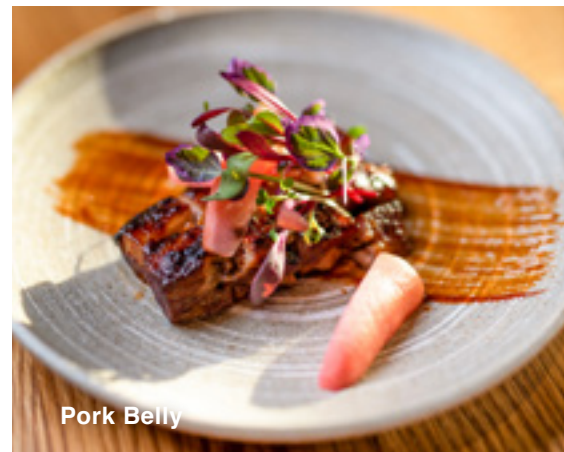
Chef's Selection Dessert Platter



Oyster Plate



Japanese A5 Wagyu



Pork Belly

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