















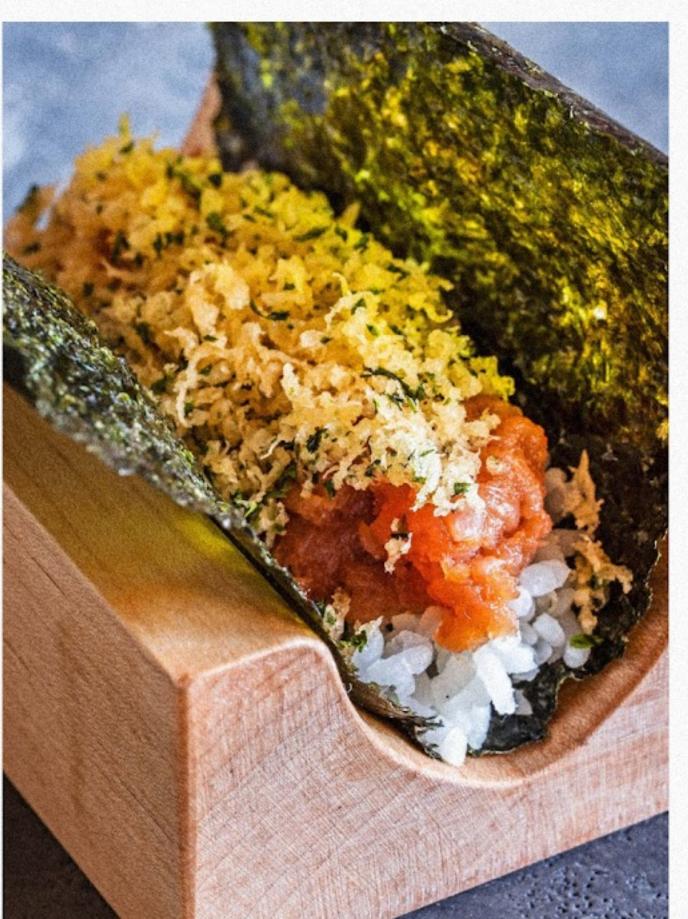
# LARGE PARTY SAMPLE MENUS 2023











### QUICK NOTE

Chef Kyle Itani works with each host to customize a menu that fits the needs of the event. Have a different menu in mind? Let us know.



# SAMPLE MENU #I \$34 PER PERSON

#### STARTERS TO SHARE

GYOZA - pork and/or veggie
WAFFLE FRIES - garlic, sesame furikake, yuzu aioli
KARA'AGE - marinated fried chicken, lemon, sesame

## BOWL OF CHOICE - guest selection

MISO PORK RAMEN

OXTAIL RAMEN

CHICKEN RAMEN

VEGGIE RAMEN

SPICY SHRIMP RAMEN

SALMON 3 WAY RICE BOWL

CHICKEN KATSU RICE BOWL

NEGI CHASHU RICE BOWL

DESSERT
YUZU OLIVE OIL CAKE





# SAMPLE MENU #2 \$41 PER PERSON

#### HANDROLLS

NEGIHAMA - yellowtail, green onions
SALMON, SESAME, LEMON
SNOW CRAB, GARLIC CHIVES

### BOWL OF CHOICE - guest selection

MISO PORK RAMEN

OXTAIL RAMEN

CHICKEN RAMEN

VEGGIE RAMEN

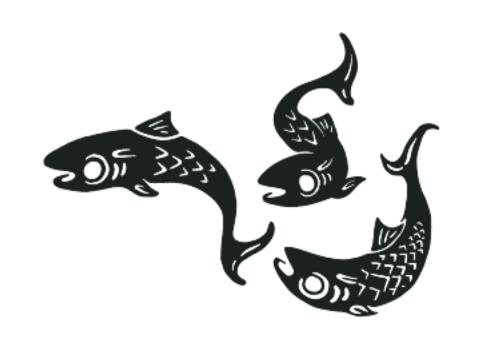
SPICY SHRIMP RAMEN

SALMON 3 WAY RICE BOWL

CHICKEN KATSU RICE BOWL

NEGI CHASHU RICE BOWL

DESSERT
YUZU OLIVE OIL CAKE





# SAMPLE MENU #3 \$45 PER PERSON

#### STARTERS TO SHARE

HAMACHI CARPACCIO - serrano pepper, fennel oil, ponzu KARA'AGE - marinated fried chicken, lemon, sesame SUNOMONO - cucumber, wakame seaweed, soy dressing

#### HANDROLLS

ZUKE MAGURO - soy cured ahi tuna SEARED ALBACORE, BLACK GARLIC AIOLI

### BOWL OF CHOICE - guest selection

MISO PORK RAMEN
OXTAIL RAMEN
CHICKEN RAMEN
VEGGIE RAMEN

SPICY SHRIMP RAMEN

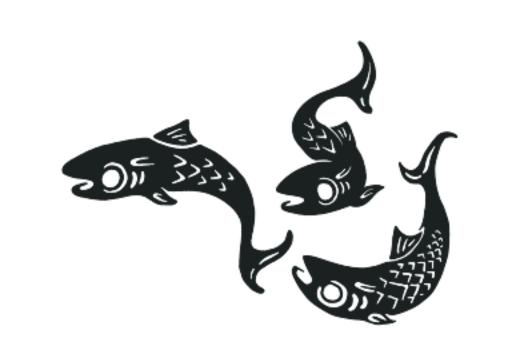
SALMON 3 WAY RICE BOWL

CHICKEN KATSU RICE BOWL

NEGI CHASHU RICE BOWL

### DESSERT

STRAWBERRY MOCHI ICE CREAM from Kyoto, Japan





# SAMPLE MENU #4 \$49 PER PERSON

#### STARTERS TO SHARE

HAMACHI CARPACCIO - serrano pepper, fennel oil, ponzu

GYOZA - pork and/or veggie

EDAMAME - sea salt or garlic soy

#### HANDROLLS

ZUKE MAGURO - soy cured ahi tuna

SEARED ALBACORE, BLACK GARLIC AIOLI

NEGIHAMA - yellowtail, green onions

SPICY AMA EBI, CALABRIAN CHILI, SESAME

SHIITAKE, TAMAGO, CUCUMBER, TAKUAN, GINGER

#### DESSERT

STRAWBERRY MOCHI ICE CREAM from Kyoto, Japan

