



FULL SERVICE EVENT & CATERING COMPANY

A TASTE OF JAPAN



PASSED HORS D'OEUVRES

SEASONAL NIGIRI SUSHI FROM JAPAN

IZAKAYA-ROBATAYAKI SKEWERS (CHICKEN,
SHORT-RIB)

HIYAYAKKO (CHILLED SILKEN TOFU WITH SOY
RELISH)

HANDMADE, CHICKEN POT STICKERS

LIVE SUSHI BAR

BLUEFIN TUNA, JAPANESE HAMACHI, UNAGI,
ALBACORE, UNI, ETC.



COURSED - DINNER



I. ARTISAN BREAD BASKETS & SESAME BUTTER

II. MANGO, AVOCADO, HEIRLOOM TOMATO &
SASHIMI WITH FRESH GREENS, HONEY GOAT-
CHEESE & MISO-SESAME DRESSING

III. SWEET-SOY BRAISED SHORT-RIB OF BEEF WITH
DAIKON, DATES & CARROTS

IV. MISO-GLAZED SALMON FILETS WITH RAINBOW
CAULIFLOWER

V. TEMPURA-FRIED BLACK-TIGER SHRIMP WITH
ONION RINGS

VI. HAND-MADE UDON NOODLE SOUP WITH
PICKLED VEGETABLES

VII. HAND-MADE MOCHI WITH FRESH CREAM &
BERRIES