



SHANGRI LA

\$40 PER PERSON | Served Family Style to Share

FIRST COURSE

Choose Two

JAPANESE SEAWEED SALAD

Crispy Greens, Shaved Radish,
Fuji Apples, Yuzu Dressing

WHITE MISO SOUP

Classic Dashi, Tofu, Scallion

VEGETABLE SPRING ROLLS

Chili Garlic Sauce

CRISPY PORK DUMPLINGS

Chili Garlic Sauce, Fried Garlic

STEAMED SHRIMP SHU MAI

Sweet & Spicy Chinese Mustard,
Pickled Edamame

MAIN COURSE

Choose Two

GENERAL TSO'S

Crispy Fried Chicken, Broccoli, Sweet & Spicy Sauce,
Jasmine Rice

ORANGE MISO- CURED SALMON

Ginger, Bok Choy & Potatoes, Sesame Salad

BEEF & BROCCOLI

Asparagus, Chinese Broccoli, Bean Sprouts,
Black Pepper Sauce, Jasmine Rice

FRESH LO MEIN

Wok Cooked, Oyster Sauce, Carrot,
Bean Sprouts

BLACK MISO TOFU

Charred Leeks, Addictive Cabbage

**Desserts may be added
at an additional cost.**

Menus subject to 23% service charge and 7.35% sales tax.
Menu and pricing subject to change. Guaranteed menus and pricing 90 days prior to your event date.
Please speak to your sales manager if anyone in your party has dietary restrictions.



SILK ROAD

\$50 PER PERSON | Served Family Style to Share

FIRST COURSE

Choose Three

JAPANESE SEAWEED SALAD

Crispy Greens, Shaved Radish, Fuji Apples, Yuzu Dressing

WHITE MISO SOUP

Classic Dashi, Tofu, Scallion

VEGETABLE SPRING ROLLS

Chili Garlic Sauce

CRISPY PORK DUMPLINGS

Chili Garlic Sauce, Fried Garlic

TUNA RICE BITES

Seared Rice Cakes, Blackened Tuna, Roasted Corn Salad, #5 Sauce

LOBSTER RANGOONS

Local Lobster, Cream Cheese, Sliced Scallions, Sweet Soy Sauce

CHAR SUI PORK

Herb Salad, Chinese Mustard

MAIN COURSE

Choose Three

GENERAL TSO'S

Crispy Fried Chicken, Broccoli, Sweet & Spicy Sauce, Jasmine Rice

ORANGE MISO- CURED SALMON

Ginger, Bok Choy & Potatoes, Sesame Salad

SINGAPORE STREET NOODLES

Rice Stick Noodles, Shrimp, Pork, Madras Curry, XO Sauce

TERIYAKI STEAK NOODLES

Sliced Skirt Steak, Onions, Peppers, Lo Mein Noodles, Herb Salad

BLACK PEPPER STEAK

Wagyu Short Rib, Peppers & Onions, Black Pepper Sauce, Jasmine Rice

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at an additional cost.**

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DRAGON BOAT FESTIVAL

\$60 PER PERSON | Served Family Style to Share

FIRST COURSE

Choose Two

HOT & SOUR SOUP

Chicken Broth, Tofu, Char Sui Pork,
Straw Mushrooms, Bamboo Shoots

ROCK SHRIMP

Coconut Sriracha, Watercress, Grape Tomatoes,
Japanese Mayo, Spiced Macadamia Nuts

CHAR SUI PORK

Herb Salad, Chinese Mustard

SUMMER PEA SALAD

Asparagus, Carrot, Snow Peas,
Sesame Vinaigrette

LOBSTER RANGOONS

Local Lobster, Cream Cheese,
Sliced Scallions, Sweet Soy Sauce

CRISPY PORK DUMPLINGS

Chili Garlic Sauce, Fried Garlic

SECOND COURSE

CLASSIC MAKI BOAT

Spicy Tuna, California, Shrimp Tempura, Wasabi, Ginger, and Soy

MAIN COURSE

Choose Three

GENERAL TSO'S

Crispy Fried Chicken, Broccoli,
Sweet & Spicy Sauce, Jasmine Rice

SINGAPORE STREET NOODLES

Rice Stick Noodles, Shrimp, Pork,
Madras Curry, XO Sauce

BEEF & BROCCOLI

Asparagus, Chinese Broccoli,
Bean Sprouts, Black Pepper Sauce,
Jasmine Rice

ORANGE MISO-CURED SALMON

Ginger, Bok Choy & Potatoes,
Sesame Salad

TERIYAKI STEAK NOODLES

Sliced Skirt Steak, Onions,
Peppers, Lo Mein Noodles, Herb Salad

HOUSE FRIED RICE

Beef, Chicken, Shrimp, Pork,
Egg, Lettuce, Peas,
Onions, Vegetables

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at an additional cost.**

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IMPERIAL FEAST

\$80 PER PERSON

FIRST COURSE

Choose Two - Served family style

CUBED SIRLION SKEWERS

Kimchi, Chili, Chili Butter

JAPANESE SEAWEED SALAD

Crispy Greens, Shaved Radish,
Fuji Apples, Yuzu Dressing

ROCK SHRIMP

Coconut Sriracha, Japanese Mayo, Watercress,
Grape Tomatoes, Spiced Macadamia Nuts

LOBSTER RANGOONS

Local Lobster, Cream Cheese,
Sliced Scallions, Sweet Soy Sauce

CHAR SUI PORK

Herb Salad, Chinese Mustard

CRISPY PORK DUMPLINGS

Chili Garlic Sauce,
Fried Garlic

SECOND COURSE

CLASSIC MAKI BOAT

Spicy Tuna, California, Shrimp Tempura, Wasabi, Ginger, and Soy

MAIN COURSE

Choose Three - served family style or Individually plated

GENERAL TSO'S

Crispy Fried Chicken, Broccoli,
Sweet & Spicy Sauce, Jasmine Rice

SINGAPORE STREET NOODLES

Rice Stick Noodles, Shrimp, Pork,
Madras Curry, XO Sauce

BEEF & BROCCOLI

Asparagus, Chinese Broccoli,
Bean Sprouts, Black Pepper Sauce

ORANGE MISO- CURED SALMON

Ginger, Bok Choy & Potatoes,
Sesame Salad

TERIYAKI STEAK NOODLES

Sliced Skirt Steak, Onions, Peppers,
Lo Mein Noodles, Herb Salad

SURF 'N' TURF

Filet Mignon, Lobster Tail,
Yuzu Hollandaise, Cucumber Radish Salad

DESSERT

Choose one to be individually plated

CHOCOLATE LAVA CAKE

Mint Ice Cream

BANANA CHEESECAKE EGG ROLL

Vanilla Ice Cream

DOUBLE CHOCOLATE CAKE

Chocolate Sauce, Fresh Whipped Cream

Menus subject to 23% service charge and 7.35% sales tax.

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MENU UPGRADES

CLASSIC MAKI BOAT

\$65.00 Per Boat

(Includes 2 of each roll)

Spicy Tuna, California, Shrimp Tempura,
Wasabi, Ginger, and Soy

CHEF'S FEATURES, MAKI AND SASHIMI

\$150 Per Boat

SASHIMI FLIGHT

Chef's Selection of Sashimi
(18PC)

TUNA RICE BITES

Seared Rice Cakes, Blackened Tuna,
Roasted Corn Salad, #5 Sauce
(10PCS)

RAINBOW MAKI

Tuna, Salmon, Hamachi, White Fish,
Snow Crab, Shrimp, Cucumber
(16PCS)

RED DRAGON MAKI

Spicy Tuna Top, Cucumber, Avocado,
Daikon Sprouts, Chili Aioli
(16PCS)

DESSERT

Individually Plated - \$10 Per Person

CHOCOLATE LAVA CAKE

Mint Ice Cream

BANANA CHEESECAKE EGG ROLL

Vanilla Ice Cream

DOUBLE CHOCOLATE CAKE

Chocolate Sauce, Fresh Whipped Cream

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