

buffet menus

[BUFFET MENUS]

Choose from any of the following food packages priced per-person

** minimum 50 guests / price per 2 hours*

TIER 1 // \$40 per person | CHOICE OF 8

1. MAKI COMBO A

california roll, spicy tuna roll, veggie tumpura roll and capital roll

2. TERIYAKI (Beef or Chicken)

sweet soy reduction served with steamed vegetables

3. FRIED RICE (Chicken, Shrimp or Vegetables)

california roll, spicy tuna roll, veggie tumpura roll and capital roll

4. CALAMARI

with sweet thai chili sauce

5. FRIED GYOZA (Pork or Vegetable)

pan fried or steamed japanese moon dumplings

6. BEEF NEGIMAKI

thin beef strips wrapped around scallions, pan seared

7. YAKI UDON (Beef, Chicken or Vegetables)

udon noodles and sweet worchestershire yaki sauce

8. STEAMED WATERCRESS

seasoned with salt and roasted onions

9. BROILED SAUTÉ MIXED VEGTABLES

asparagus, onion, broccoli, carrot, bell peppers and red onions

10. SHRIMP TEMPURA

shrimp and seasonal vegetables tempura

11. JAPANESE FISH CAKE SOUP

fish broth; served with vegetables and fish cakes

12. CHICKEN BITES

panko crusted chicken

13. BEEF BULGOGI

thin slices of beef in a traditional korean bbq marinade

14. FUTO MAKI

sweet egg, crabstick, cucumber, avocado, kanpyo and yamagobo

15. SHRIMP SHUMAI

steamed shrimp dumplings

16. CRUDITÉS

seasonal vegetables; served with creamy ranch dipping sauce

buffet menus

[BUFFET MENUS]

Choose from any of the following food packages priced per-person

** minimum 50 guests / price per 2 hours*

TIER 2 // \$50 per person | CHOICE OF 10

1. MAKI COMBO A

california roll, spicy tuna roll, veggie tempura roll and capital roll

2. TERIYAKI (Beef or Chicken)

sweet soy reduction served with steamed vegetables

3. FRIED RICE (Chicken, Shrimp or Vegetables)

california roll, spicy tuna roll, veggie tempura roll and capital roll

4. CALAMARI

with sweet thai chili sauce

5. FRIED GYOZA (Pork or Vegetable)

pan fried or steamed japanese moon dumplings

6. BEEF NEGIMAKI

thin beef strips wrapped around scallions, pan seared

7. YAKI UDON (Beef, Chicken or Vegetables)

udon noodles and sweet worchestershire yaki sauce

8. STEAMED WATERCRESS

seasoned with salt and roasted onions

9. BROILED SAUTÉ MIXED VEGTABLES

asparagus, onion, broccoli, carrot, bell peppers and red onions

10. SHRIMP TEMPURA

shrimp and seasonal vegetables tempura

11. JAPANESE FISH CAKE SOUP

fish broth; served with vegetables and fish cakes

12. CHICKEN BITES

panko crusted chicken

13. BEEF BULGOGI

thin slices of beef in a traditional korean bbq marinade

14. FUTO MAKI

sweet egg, crabstick, cucumber, avocado, kanpyo and yamagobo

15. SHRIMP SHUMAI

steamed shrimp dumplings

16. CRUDITÉS

seasonal vegetables; served with creamy ranch dipping sauce

17. SHRIMP TERIYAKI

sweet soy reduction served with steamed vegetables

18. MAKI COMBO B

rainbow roll, dragon roll and binny roll

19. SALMON BITE

salmon stuffed with crabstick, cream sauce and tempura crunch

20. SUSHI COMBO A

tuna, salmon and suzuki

21. BROILED WALU

served with creamy gravy

buffet menus

[BUFFET MENUS]

Choose from any of the following food packages priced per-person

** minimum 50 guests / price per 2 hours*

TIER 3 // \$60 per person | CHOICE OF 13

1. MAKI COMBO A

california roll, spicy tuna roll, veggie tumpura roll and capital roll

2. TERIYAKI (Beef or Chicken)

sweet soy reduction served with steamed vegetables

3. FRIED RICE (Chicken, Shrimp or Vegetables)

california roll, spicy tuna roll, veggie tumpura roll and capital roll

4. CALAMARI

with sweet thai chili sauce

5. FRIED GYOZA (Pork or Vegetable)

pan fried or steamed japanese moon dumplings

6. BEEF NEGIMAKI

thin beef strips wrapped around scallions, pan seared

7. YAKI UDON (Beef, Chicken or Vegetables)

udon noodles and sweet worchestershire yaki sauce

8. STEAMED WATERCRESS

seasoned with salt and roasted onions

9. BROILED SAUTÉ MIXED VEGTABLES

asparagus, onion, broccoli, carrot, bell peppers and red onions

10. SHRIMP TEMPURA

shrimp and seasonal vegetables tempura

11. JAPANESE FISH CAKE SOUP

fish broth; served with vegetables and fish cakes

12. CHICKEN BITES

panko crusted chicken

13. BEEF BULGOGI

thin slices of beef in a traditional korean bbq marinade

14. FUTO MAKI

sweet egg, crabstick, cucumber, avocado, kanpyo and yamagobo

15. SHRIMP SHUMAI

steamed shrimp dumplings

16. CRUDITÉS

seasonal vegetables; served with creamy ranch dipping sauce

17. SHRIMP TERIYAKI

sweet soy reduction served with steamed vegetables

18. MAKI COMBO B

rainbow roll, dragon roll and binny roll

19. SALMON BITE

salmon stuffed with crabstick, cream sauce and tempura crunch

20. SUSHI COMBO A

tuna, salmon and suzuki

21. BROILED WALUU

served with creamy gravy

22. SUSHI COMBO B

hamachi, ebi and eel

23. SASHIMI COMBO A

tuna, salmon and suzuki

24. BONELESS GALBI

traditional korean style bbq beef

25. ROCK SHRIMP

served with 3 dipping sauces

26. SALMON TATAKI

seasoned with a chili blend, then lightly seared; served with wasabi sweet relish

27. WASABI FRIED CHICKEN

served with sweet and sour sauce

buffet menus

[BUFFET MENUS]

Choose from any of the following food packages priced per-person

** minimum 50 guests / price per 2 hours*

TIER 4 // \$70 per person | CHOICE OF 16

1. MAKI COMBO A

california roll, spicy tuna roll, veggie tumpura roll and capital roll

2. TERIYAKI (Beef or Chicken)

sweet soy reduction served with steamed vegetables

3. FRIED RICE (Chicken, Shrimp or Vegetables)

california roll, spicy tuna roll, veggie tumpura roll and capital roll

4. CALAMARI

with sweet thai chili sauce

5. FRIED GYOZA (Pork or Vegetable)

pan fried or steamed japanese moon dumplings

6. BEEF NEGIMAKI

thin beef strips wrapped around scallions, pan seared

7. YAKI UDON (Beef, Chicken or Vegetables)

udon noodles and sweet worchestershire yaki sauce

8. STEAMED WATERCRESS

seasoned with salt and roasted onions

9. BROILED SAUTÉ MIXED VEGETABLES

asparagus, onion, broccoli, carrot, bell peppers and red onions

10. SHRIMP TEMPURA

shrimp and seasonal vegetables tempura

11. JAPANESE FISH CAKE SOUP

fish broth; served with vegetables and fish cakes

12. CHICKEN BITES

panko crusted chicken

13. BEEF BULGOGI

thin slices of beef in a traditional korean bbq marinade

14. FUTO MAKI

sweet egg, crabstick, cucumber, avocado, kanpyo and yamagobo

15. SHRIMP SHUMAI

steamed shrimp dumplings

16. CRUDITÉS

seasonal vegetables, served with creamy ranch dipping sauce

17. SHRIMP TERIYAKI

sweet soy reduction served with steamed vegetables

18. MAKI COMBO B

rainbow roll, dragon roll and binny roll

19. SALMON BITE

salmon stuffed with crabstick, cream sauce and tempura crunch

20. SUSHI COMBO A

tuna, salmon and suzuki

21. BROILED WALUWU

served with creamy gravy

22. SUSHI COMBO B

hamachi, ebi and eel

23. SASHIMI COMBO A

tuna, salmon and suzuki

24. BONELESS GALBI

traditional korean style bbq beef

25. ROCK SHRIMP

served with 3 dipping sauces

26. SALMON TATAKI

seasoned with a chili blend, then lightly seared; served with wasabi sweet relish

27. WASABI FRIED CHICKEN

served with sweet and sour sauce

28. SASHIMI COMBO B

hamachi, madai and white tuna

29. SHRIMP COCKTAIL

steamed shrimp; served with cocktail sauce

30. SPICY TUNA TARTARE

chopped tuna with masago and scallions, mixed with a special spicy sauce

31. CRISPY FLOUNDER

lightly fried then drizzled with a sesame, soy, garlic, ginger and scallion sauce

32. TUNA TATAKI

seasoned with a chili blend, then lightly seared; served with citrus micro greens

33. MAKI COMBO C

snow castle, dark horse and arina

buffet menus

[BUFFET MENUS]

Choose from any of the following food packages priced per-person

** minimum 50 guests / price per 2 hours*

TIER 5 // \$100 per person | CHOICE OF 21

1. MAKI COMBO A

california roll, spicy tuna roll, veggie tempura roll and capital roll

2. TERIYAKI (Beef or Chicken)

sweet soy reduction served with steamed vegetables

3. FRIED RICE (Chicken, Shrimp or Vegetables)

california roll, spicy tuna roll, veggie tempura roll and capital roll

4. CALAMARI

with sweet thai chili sauce

5. FRIED GYOZA (Pork or Vegetable)

pan fried or steamed japanese moon dumplings

6. BEEF NEGIMAKI

thin beef strips wrapped around scallions, pan seared

7. YAKI UDON (Beef, Chicken or Vegetables)

udon noodles and sweet worchestershire yaki sauce

8. STEAMED WATERCRESS

seasoned with salt and roasted onions

9. BROILED SAUTÉ MIXED VEGTABLES

asparagus, onion, broccoli, carrot, bell peppers and red onions

10. SHRIMP TEMPURA

shrimp and seasonal vegetables tempura

11. JAPANESE FISH CAKE SOUP

fish broth; served with vegetables and fish cakes

12. CHICKEN BITES

panko crusted chicken

13. BEEF BULGOGI

thin slices of beef in a traditional korean bbq marinade

14. FUTO MAKI

sweet egg, crabstick, cucumber, avocado, kanpyo and yamagobo

15. SHRIMP SHUMAI

steamed shrimp dumplings

16. CRUDITÉS

seasonal vegetables; served with creamy ranch dipping sauce

17. SHRIMP TERIYAKI

sweet soy reduction served with steamed vegetables

18. MAKI COMBO B

rainbow roll, dragon roll and binny roll

19. SALMON BITE

salmon stuffed with crabstick, cream sauce and tempura crunch

20. SUSHI COMBO A

tuna, salmon and suzuki

21. BROILED WALUW

served with creamy gravy

22. SUSHI COMBO B

hamachi, ebi and eel

23. SASHIMI COMBO A

tuna, salmon and suzuki

24. BONELESS GALBI

traditional korean style bbq beef

25. ROCK SHRIMP

served with 3 dipping sauces

26. SALMON TATAKI

seasoned with a chili blend, then lightly seared; served with wasabi sweet relish

27. WASABI FRIED CHICKEN

served with sweet and sour sauce

28. SASHIMI COMBO B

hamachi, madai and white tuna

29. SHRIMP COCKTAIL

steamed shrimp; served with cocktail sauce

30. SPICY TUNA TARTARE

chopped tuna with masago and scallions, mixed with a special spicy sauce

31. CRISPY FLOUNDER

lightly fried then drizzled with a sesame, soy, garlic, ginger and scallion sauce

32. TUNA TATAKI

seasoned with a chili blend, then lightly seared; served with citrus micro greens

33. MAKI COMBO C

snow castle, dark horse and arina

34. O-OTORO SASHIMI

fatty tuna, front belly

35. O-OTORO SUSHI

fatty tuna, front belly

36. SMOKED SALMON CARPACCIO

thinly sliced salmon; served with citrus micro greens

37. WAGYU CARPACCIO

thinly sliced wagyu; served with citrus micro greens

38. STEAMED LOBSTER

with ginger sauce

39. GRILLED MUSHROOM SET

with truffle butter

40. SPICY ROASTED BEEF WRAP

with honey mustard

41. SUZUKI MIZO ZUKE

striped bass; served with a miso onion and sesame seed dressing; with a side of broiled seasonal vegetables

42. SEAFOOD TERIYAKI

sweet soy reduction served with steamed vegetables