



## SPECIAL EVENTS MENU 2022



## BEVERAGE PACKAGES

### PREMIUM BAR

includes choice of (1) tray passed specialty cocktail from venue

haku Japanese vodka, don julio blanco tequila, hendrick's gin, captain morgan spiced rum,  
akashi Japanese whisky, maker's mark bourbon, johnny walker black scotch, imported beer, house wine selections,  
soft drinks, juices, bottled still and sparkling water

*(\$28 per person, per hour)*

### CALL BAR

includes choice of (1) tray passed specialty cocktail from venue

tito's vodka, herradura silver tequila, bombay east gin, captain morgan spiced rum,  
toki Japanese whisky, buffalo trace bourbon, monkey shoulder scotch, imported beer,  
house wine selections, soft drinks, juices, bottled still and sparkling water

*(\$25 per person, per hour)*

### WELL BAR

includes choice of (1) tray passed specialty cocktail from venue

three olives vodka, el jimador blanco tequila, damrak gin, flor de cana rum, jim beam black bourbon,  
famous grouse scotch, imported beer, house wine selections, soft drinks, juices, bottled still and sparkling water

*(\$23 per person, per hour)*

### BEER & WINE

includes house sparkling, chardonnay, pinot grigio, pinot noir, malbec,  
imported beer, soft drinks, juices, bottled still and sparkling water

*(\$20 per person, per hour)*

### SOFT DRINKS

sodas, juices

*(\$8 per person, per hour)*

## DRINKS ON CONSUMPTION

(BASED ON AVERAGE)

WELL LIQUOR \$11 (COCKTAILS + \$3)  
CALL LIQUOR \$13 (COCKTAILS + \$3)  
PREMIUM LIQUOR \$14 (COCKTAILS +\$3)  
SAKE \$10+  
SHOCHU \$10+  
WINE BY THE GLASS \$10+  
BEER (BOTTLED/CAN) \$9-\$13  
SOFT DRINKS AND JUICES \$4-5

## MRS. FISH SIGNATURE COCKTAILS

TSUMA *three olives vodka, ginger elixir, passion fruit, yuzu, strawberry 14*  
HATTORI HANZO *el jimador tequila, lime, shishito, mezcal mist, furikake 14*  
KIYOMI *iwai whisky, tozai nigori sake, lemongrass, lychee, lemon 15*  
NANASHI *courvoisier VS cognac, grand marnier, honey, sparkling lemon, chocolate bitters 15*  
TEIEN *damrak gin, st. germain, yuzuri liqueur, lime, watermelon, cucumber 14*  
THE HIGHBALL *toki whisky, soda water 12*  
YUZU BLOSSOM *tozai sake, yuzuri, lychee, honey 13*

## TRAY-PASSED

(TWO PIECES OF EACH SELECTION, PER PERSON)

SELECTION OF 3 - \$27

SELECTION OF 4 - \$36

SELECTION OF 5 - \$45

## COLD

SALMON CARPACCIO - *kelp, ginger, cucumber, shiso, myoga, truffle amazu*

WAGYU TATAKI - *myoga, needle ginger, chive, ichimi, daikon ponzu*

ALBACORE WARAYAKI - *hay smoked, shiso, citrus soy, myoga*

MOMOTARO TOMATO CROSTINI - *daikon, spicy greens, sesame vinaigrette*

ALBACORE NIGIRI - *binnaga maguro*

SALMON NIGIRI - *sake*

YELLOWTAIL NIGIRI - *hamachi*

## HOT

JIDORI CHICKEN KARAGE *yuzu tartar*

KUROBUTA PORK BELLY *Japanese eggplant, spicy miso*

ROCK SHRIMP TEMPURA *wagiri togarashi kewpie*

SEARED TUNA CRISPY RICE *avocado, spicy miso, pickled serrano*

## TRAY-PASSED ROLLS

(PRICE BASED ON 6 PIECES PER PERSON)

SELECTION OF 3 - \$20

NOTTONIGHT - *big eye tuna, yellowtail, avocado, crispy garlic, daikon*

KAISEN – *shrimp tempura, salmon, avocado, Hokkaido scallop, spicy mustard*

VEGETABLE GARDEN – *cucumber, asparagus, gobo, avocado, broccolini, soy paper, sesame soy*

SPICY TUNA – *spicy mayo, cucumber, pickled serrano*

SALMON – *avocado*

CALIFORNIA – *crab, avocado, cucumber*

**DINNER BUFFET MENU**

*\$75.00 PLUS TAX & GRATUITY*

**SALADS**

*(CHOICE OF TWO)*

**MOMOTARO TOMATO SALAD**

NINJA RADISH, MICRO GREENS, SESAME VINAIGRETTE

**SILKEN TOFU & TOMATO SALAD**

LITTLE GEM LETTUCE, CUCUMBER, AVOCADO, TOFU, SESAME SOY VINAIGRETTE

**TOSAKA SEAWEED SALAD**

JAPANESE CUCUMBER, HEIRLOOM TOMATOES, SWEET VINEGAR

**ENTREE SELECTIONS**

*(CHOICE OF TWO)*

**BEEF SHORT RIB**

SUNCHOKE PUREE, TOKYO TURNIPS, THUMBELINA CARROTS, HORSERADISH

**MISO GLAZED BLACK COD**

BROCCOLI RABE, YUZU MISO CREAM, CHILI PASTE

**JAPANESE VEGETABLE CURRY UDON (VEGETARIAN)**

MAITAKE, EGGPLANT, ASPARAGUS, BROCCOLINI, HEIRLOOM PEPPERS

**MISO GLAZED SALMON**

WOK SAUTEED VEGETABLES, HOISIN-PORT WINE SAUCE

**TOKYO BEEF TENDERLOIN**

MUSTARD GREENS, SHOYU BUTTER, TARE BORDELAISE, CHILI GARLIC

SIDES

*(CHOICE OF TWO)*

SPICY GREEN BEANS

GINGER, SHALLOTS, SPICY TARE

VEGETABLE FRIED RICE

SHITAKE MUSHROOMS, BROCCOLI, PEPPERS, EDAMAME, SCALLIONS

THE GRILLED CABBAGE

RED MISO BUTTER

DESSERTS

*(CHOICE OF TWO)*

WHITE CHOCOLATE BREAD PUDDING

MINI CHOCOLATE POT DE CRÈME

SEA SALT CHOCOLATE CARAMEL TARTS

CHOCOLATE GLAZED CREAM PUFFS

MINI LEMON MERINGUE PIES

BERRY FRUIT TARTS

(2) COOKIES - CHOCOLATE CHIP, PEANUT BUTTER, OATMEAL RAISIN, WHITE CHOCOLATE  
MACADAMIA NUT

FRUIT SKEWERS

## FAMILY STYLE MENU #1

*\$60.00 PLUS TAX & GRATUITY*

### STARTERS

RENKON CHIPS & EDAMAME (SEA SALT & CHILI GARLIC)

### COLD APPETIZERS

*(CHOICE OF 3)*

SEAWEED SALAD - *japanese cucumber, heirloom tomato*

SALMON CARPACCIO – *shiso, myoga, truffle amazu vinaigrette*

ALBACORE WARAYAKI - *hay smoked, shiso, onion, myoga, citrus soy*

SILKEN TOFU & TOMATO SALAD - *avocado, gem lettuce, cucumber, sesame vinaigrette*

TAI YUZU CARPACCIO - *ninja radish, micro cilantro, red fresno, yuzu vinaigrette*

### HOT APPETIZERS

*(CHOICE OF 3)*

JAPANESE MOUNTAIN YAMS - *tare, shichimi pepper, bonito flakes*

SHISHITO PEPPERS - *tare, shimeji mushrooms, bonito flakes, turnip puree, citrus zest*

JIDORI CHICKEN KARAAGE - *yuzu tartar*

STEAMED CLAMS - *dashi, sake, wild mushrooms, cherry blossom*

ROCK SHRIMP TEMPURA - *wagiri togarashi kewpie*

VEGETABLE FRIED RICE - *edamame, sunny side up egg, furikake*

### ROLLS

*(CHOICE OF 4)*

KAISEN - *shrimp tempura, salmon, avocado, hokkaido scallop, spicy miso*

SPICY TUNA - *spicy mayo, cucumber, pickled serrano*

VEGETABLE GARDEN - *broccolini, cucumber, asparagus, avocado, soy paper*

NOTTONIGHT - *big eye tuna, spicy yellowtail, avocado, crispy garlic, daikon*

RAINBOW - *spicy crab, tuna, salmon, yellowtail, avocado*

GOLDEN YUZU - *yellowtail, albacore, tuna, salmon, ikura, asparagus, cucumber, soy paper, yuzu miso, gold flakes*

### CHEF'S DESSERTS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.\*

Pricing exclusive of 20% Taxable Service Charge and Tax

## FAMILY STYLE MENU #2

\$75.00 PLUS TAX & GRATUITY

### STARTERS

RENKON CHIPS & EDAMAME (SEA SALT & CHILI GARLIC)

### COLD APPETIZERS

(CHOICE OF 3)

SEAWEED SALAD - *japanese cucumber, heirloom tomato*

SALMON CARPACCIO - *shiso, myoga, truffle amazu vinaigrette*

ALBACORE WARAYAKI - *hay smoked, shiso, citrus soy, onion, myoga.*

SILKEN TOFU & TOMATO SALAD - *avocado, gem lettuce, cucumber, sesame vinaigrette*

TAI YUZU CARPACCIO- *ninja radish, micro cilantro, red fresno, yuzu vinaigrette*

### HOT APPETIZERS

(CHOICE OF 4)

JAPANESE MOUNTAIN YAMS - *tare, shichimi pepper, bonito flakes*

SHISHITO PEPPERS - *tare, shimeji mushrooms, bonito flakes, turnip puree, citrus zest*

JIDORI CHICKEN KARAAGE - *yuzu tartar*

STEAMED CLAMS - *dashi, sake, wild mushrooms, cherry blossom*

ROCK SHRIMP TEMPURA - *wagiri togarashi kewpie*

VEGETABLE FRIED RICE - *edamame, sunny side up egg, furikake*

SEARED TUNA CRISPY RICE - *avocado, spicy miso, pickled serrano*

### ROLLS

(CHOICE OF 3)

KAISEN - *shrimp tempura, salmon, avocado, hokkaido scallop, spicy miso*

SPICY TUNA - *spicy mayo, cucumber, pickled serrano*

VEGETABLE GARDEN - *broccolini, cucumber, asparagus, avocado, soy paper*

NOTTONIGHT - *big eye tuna, spicy yellowtail, avocado, crispy garlic, daikon*

RAINBOW - *spicy crab, tuna, salmon, yellowtail, avocado*

GOLDEN YUZU - *yellowtail, albacore, tuna, salmon, ikura, asparagus, cucumber, soy paper, yuzu miso, gold flakes*

### NIGIRI

(CHOICE OF 3)

BIGEYE TUNA · SALMON · ALBACORE · YELLOWTAIL · MACKEREL · FRESHWATER EEL

### CHEF'S DESSERTS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.\*

Pricing exclusive of 20% Taxable Service Charge and Tax



## FAMILY STYLE MENU #3

*\$90.00 PLUS TAX & GRATUITY*

### STARTERS

*RENKON CHIPS, TSUKIDASHI (CHEF'S CHOICE) & EDAMAME (SEA SALT & CHILI GARLIC)*

### COLD & HOT APPETIZERS

*(CHOICE OF 4)*

- SEAWEED SALAD - *japanese cucumber, heirloom tomato*
- SALMON CARPACCIO - *shiso, myoga, truffle amazu vinaigrette*
- ALBACORE WARAYAKI - *hay smoked, shiso, citrus soy, onion, myoga*
- SILKEN TOFU & TOMATO SALAD - *avocado, gem lettuce, cucumber, sesame vinaigrette*
- WAGYU TATAKI - *myoga, needle ginger, chive, ichimi, daikon ponzu*
- SHISHITO PEPPERS - *tare, shimeji mushrooms, bonito flakes, turnip puree, citrus zest*
- VEGETABLE FRIED RICE - *edamame, sunny side up egg, furikake*
- SEARED TUNA CRISPY RICE - *avocado, spicy miso, pickled serrano*
- STEAMED CLAMS - *dashi, sake, wild mushrooms, cherry blossom*
- JAPANESE MOUNTAIN YAMS - *tare, shichimi pepper, bonito flakes*

### LARGE HOT

*(CHOICE OF 2)*

- BEEF SHORT RIB - *tokyo turnip, thumbelina carrot, sunchoke puree, horseradish*
- RIBEYE - *soft potato, wafu sauce, daikon oroshi, fried spinach*
- VEGETABLE CURRY UDON - *maitake, eggplant, asparagus, broccolini, heirloom peppers, potato puree*
- MISO BLACK COD - *broccoli rabe, yuzu cream, wasabi greens, chili paste*
- UNI PASTA - *lobster, bonito flakes, shiso, nori*

### ROLLS

*(CHOICE OF 3)*

- KAISEN - *shrimp tempura, salmon, avocado, hokkaido scallop, spicy miso*
- SPICY TUNA - *spicy mayo, cucumber, pickled serrano*
- VEGETABLE GARDEN - *broccolini, cucumber, asparagus, avocado, soy paper*
- NOTTONIGHT - *big eye tuna, spicy yellowtail, avocado, crispy garlic, daikon*
- RAINBOW - *spicy crab, tuna, salmon, yellowtail, avocado*
- GOLDEN YUZU - *yellowtail, albacore, tuna, salmon, ikura, asparagus, cucumber, soy paper, yuzu miso, gold flakes*
- THE OYABUN - *maine lobster, wagyu beef tataki, garlic, nikiri soy*

### NIGIRI

*(CHOICE OF 4)*

BIGEYE TUNA · SALMON · ALBACORE · YELLOWTAIL · GOLDEN EYE SNAPPER · SCALLOP · TORO

### CHEF'S DESSERTS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.\*