

Group Dining Sit Down Dinner

Menu price is per person and not inclusive of beverages, taxes or gratuity



Option One | \$27

Starters

select two items to be served family style

Salad

edamame, cucumber & tomatoes with miso dressing

Hawaiian Poke

sushi-grade ahi tuna, red onions, sesame-soy marinade & spicy island seasoning with wonton crisps

Baja Shrimp Ceviche

lime, chili, cilantro and avocado with fresh tortilla chips

California Roll

real crab, avocado, cucumber, ginger & wasabi

Sunset Roll

tempura fried sweet tofu, long bean, scallion & carrot, wrapped in an outer layer of avocado, rice & nori and drizzled with teriyaki sauce (*Vegetarian Option*)

Entrees

all three options available for guests to select one

Japanese Wasabi Rice Bowl

wakame salad, avocado, daikon sprouts, cucumber, ginger, sesame seeds, shredded nori & soy-wasabi sauce

Choice of: Hawaiian poke, grilled salmon, seared Ahi, crab salad

Hawaiian Teriyaki Rice Bowl

shiitake mushrooms, grilled pineapple, glazed carrots, edamame, crispy sweet onions, sesame seeds & teriyaki sauce

Choice of: grilled salmon, grilled chicken breast, grilled Mahi Mahi, marinated skirt steak

Chipotle Chicken Salad

grilled BBQ chicken breast, avocado, pico de gallo, black beans, cotijo cheese, cucumber, cilantro & tortilla chips with creamy tomatillo dressing

Dessert

served family style

Mochi Fondue

vanilla, chocolate and coffee mochi ice cream wedges with warm chocolate dipping sauce

Option Two I \$32

Starters

select three items to be served family style

Starter Salad

edamame, cucumber & tomatoes with miso dressing

Hawaiian Poke

sushi-grade ahi tuna, red onions, sesame-soy marinade & spicy island seasoning with wonton crisps

Peruvian Ceviche

marinated fresh fish, tomato & avocado, spiced with ginger, serrano & Aji amarillo chilies with purple potato chips

Let's Get Saucy Roll

tempura spicy salmon & albacore roll topped with tobiko, green onion, sriracha aioli & eel sauce

Shiso Fine Roll

shrimp tempura, shiso leaf, daikon sprouts, avocado & sesame seeds with citrus chili glaze

Entrees

all four options available for guest to select one

3 Piece Pacific Catch of the Day

catch of the day lightly battered & fried in 100% canola oil with sesame slaw and choice of fries

Thai Curry Rice Bowl

sautéed eggplant, red bell peppers, long beans, toasted coconut, crispy shallots & green curry sauce
Choice of: shrimp satay, grilled Mahi Mahi, grilled chicken breast, grilled salmon

Korean Barbecue Rice Bowl

green onion panchan, seasoned cucumber, shredded omelette, daikon sprouts, shredded nori & Korean BBQ sauce
Choice of: marinated skirt steak, grilled salmon, skewered shrimp, sticky ribs

Chalkboard Special of the Day

ask your server for details

Dessert

both items served family style

Mochi Fondue

vanilla, chocolate and coffee mochi ice cream wedges with warm chocolate dipping sauce

Macadamia Nut Brownies