



A LA CARTE OPTIONS

CANAPES

4 HOT AND 4 COLD.....\$15HR/PP

COLD

RED SNAPPER CEVICHE

YELLOWTAIL SASHIMI

TUNA TARTARE

BIBB LETTUCE WRAPS

“MEING COME”

VIETNAMESE SUMMER ROLLS

HOT

CRISPY FRIED TOFU

SHRIMP TOAST

CHICKEN SKEWERS

SKIRT STEAK YAKITORI

ROCK SHRIMP TEMPURA

DESSERT.....\$5PP ADDITIONAL

MINI ICE CREAM CONES

COCONUT MACAROONS

MINI WHITE CHOCOLATE CUPS

STEAMED BUNS PLATTERS

PORK, DUCK, BEEF

25 PIECES EACH.....\$200

50 PIECES EACH.....\$375

STATIONS - COOKS WORKING STATION

SUSHI\$250/HR

NOODLE/PAD THAI\$150/HR

TUNA TARTARE.....\$200/HR

**ASK OUR BANQUET MANAGER ABOUT
CUSTOM SUSHI PLATTERS.**

PACKAGE UPGRADES

UPGRADE WHITE RICE TO PORK FRIED RICE
OR WILD MUSHROOM CHOW FUN

ADD VEGETABLE COURSE

\$2.50 PER PERSON

PLUS NYS SALES TAX, 20% GRATUITY, 5% ROOM CHARGE.
OUR BANQUET MANAGER AND EXECUTIVE CHEF ARE AVAILABLE TO CUSTOMIZE YOUR MENU.