



# RED

## EVENTS MENU

\*Menu and Pricing Subject to Change



# PASSED HORS D'OEUVRES

Priced per dozen. One dozen minimum.

Recommended minimum order 6 pieces per hour per person.

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## VEGETARIAN

Avocado Crispy Rice \$48

Assorted Vegetarian Nigiri \$48

Edamame Cups \$24

Mushroom and Brie Croquettes \$48

Deviled Eggs \$48

## SEAFOOD

Shrimp Cocktail MP

Salmon Poke Rice Puff \$60

Spicy Tuna Crispy Rice \$65

Toro Spoons MP

Hamachi Jalapeño \$60

Raw Oysters \$75

Mini Crab Croquettes MP

Assorted Nigiri and Sushi Rolls

See Nigiri and Sushi Rolls below for pricing

## POULTRY, PORK & BEEF

Beef Tartare \$60

Steak Katsu Sliders \$60

Chicken Tsukune Meatballs \$48



# RECEPTION PACKAGES

## PRICED PER PERSON

A curated selection of heavy appetizers, perfect for cocktail receptions and social gatherings where mingling is encouraged. Available as stationed displays or passed bites.

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### CLASSIC \$65

Mushroom and Brie Croquettes  
Shrimp Cocktail  
Beef Tartare  
Seasonal Mixed Green Salad  
Spicy Tuna Roll  
Alaskan Roll  
California Roll  
Salmon Lover Roll  
Spicy Godzilla Roll  
Mini Desserts



### PREMIUM \$85

Mushroom and Brie Croquettes  
Salmon Poke Rice Puffs  
Mini Crab Croquettes  
Steak Katsu Sliders  
Spicy Tuna Roll  
Alaskan Roll  
California Roll  
Tiger Roll  
Rainbow Roll  
Tsunami Roll  
Mini Desserts



# SIGNATURE STATIONS

MINIMUM OF 30 GUESTS REQUIRED. PORTIONS FEED 30.

Curate your own banquet spread with our á la carte signature stations.

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Charcuterie Board \$325  
Crispy Brussels Sprouts \$240  
Crunch Salad \$180  
Edamame \$135  
Seasonal Mixed Green Salad \$150  
Seafood Tower MP

Cavair Blini MP  
Char Siu Pork Loin \$400  
Miso Brown Butter Salmon \$450  
New York Strip \$600  
Pommes Puree \$135  
Seasonal Vegetable \$135



# SUSHI

CURATE YOUR PERFECT SUSHI SPREAD

## NIGIRI OR SASHIMI

\$6 per piece. Minimum order of 6 pieces.  
Stationed or passed.

Bigeye • Hamachi • Sake • Kampachi •  
Madai • Escolar • Ikura • Unagi • Inari \$4  
Tamago \$4

## CLASSIC ROLLS

\$8 Half Roll | \$15 Full Roll  
Stationed or passed.

Spicy Tuna • Spicy Salmon • Alaskan •  
Yellowtail • California • Chicken Tempura  
• Shrimp Tempura • Philly • Negi-Toro •  
Crunchy Salmon • Crunchy Tuna •  
Amigo • Bagel • Spicy Bok Choy •  
Shiitake Mushroom Tempura • Vegetable  
Tempura

## SIGNATURE ROLLS

\$13 Half Roll | \$25 Full Roll  
Stationed or passed.

Salmon Lover • \*Firecracker • Mermaid •  
\*Tsunami • \*Red Toro • Butterfly •  
Rainbow • Spicy Godzilla • Spider • Drag-  
on • Petal to the Metal • Nutty Vegan •  
Bliss • Tiger • Tropic Thunder • Saigon •  
Volcano • Super Volcano • Spicy Scallop •  
Seasonal Roll Selection

\*Market Price



# MINI DESSERTS

Priced per dozen. One dozen minimum.  
Recommended 2 mini desserts per person.

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## YUZU TARTLETS \$48

Yuzu Curd, Berry Tea Compote, Italian Meringue

## CHOCOLATE MOUSSE TARTLETS \$48

Chocolate Mousse, Seasonal Filling, Whipped Crème fraîche

## YUZU PARFAIT (gf) \$48

Yuzu Curd, Berry Tea Compote, Whipped Cream

## CHOCOLATE MOUSSE CUPS (gf) \$48

Chocolate Mousse, Seasonal Filling, Whipped Crème fraîche

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PLEASE INQUIRE ABOUT SEASONAL OFFERINGS

# PLATED DINNER MENUS

4-COURSE SEATED MENU DESIGNED TO BE ENJOYED FAMILY-STYLE  
IDEAL FOR INTIMATE GATHERINGS FOR UP TO 50 GUESTS

## TIER 1 \$70/PERSON

### FIRST COURSE

Edamame • Spicy Tuna Crispy Rice  
Crispy Brussels Sprout Salad

### SUSHI COURSE

Classic Rolls (Choose 2)  
Signature Rolls (Choose 2)

### MAIN COURSE

New York Strip or \*Miso Brown  
Butter Salmon • \*\*Potato Pavé  
Seasonal Vegetable

### DESSERT

Mini Dessert

## TIER 2 \$85/PERSON

### FIRST COURSE

Vegetarian Appetizer • Spicy Tuna  
Crispy Rice • Crispy Brussels Sprout  
Salad Hamachi Jalapeño

### SUSHI COURSE

Classic Rolls (Choose 2)  
Signature Rolls (Choose 3)

### MAIN COURSE

New York Strip or \*Miso Brown  
Butter Salmon • \*\*Potato Pavé  
Seasonal Vegetable

### DESSERT

Mini Dessert

## TIER 3 \$110/PERSON

### FIRST COURSE

Vegetarian Appetizer • Spicy Tuna  
Crispy Rice • Crispy Brussels Sprout  
Salad Hamachi Jalapeño • Prime Beef

### SUSHI COURSE

Classic Rolls (Choose 2)  
Signature Rolls (Choose 3)  
Chef Selection of Nigiri & Sashimi

### MAIN COURSE

New York Strip • Miso Brown  
Butter Salmon • Seasonal Vegetable  
\*\*Potato Pavé

### DESSERT

Mini Dessert

\*Vegetarian entrée: Miso Brown Butter Eggplant available upon request

\*\*Pommes Puree available for an additional \$5 per person



# BEVERAGE PACKAGES

Priced per hour; minimum of 2 hours

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## SIGNATURE BAR

\$30 PER GUEST, PER HOUR

RED Signature Cocktails • Premium Spirits • Select Wines & Sakes • Select Beer • Soft Drinks

## CLASSIC BAR

\$25 PER GUEST, PER HOUR

Classic Cocktails • Select Spirits • Select Wines & Sakes • Select Beer • Soft Drinks

## BEER & WINE

\$20 PER GUEST, PER HOUR

Select Wines • Hot Sake • Select Beer • Soft Drinks

## ADD-ON: JAPANESE BAR

\$15 PER GUEST, PER HOUR

Hot Sake • Select Sakes • Select Japanese Whiskys

No shots, doubles or triples

All beverage packages are subject to tax, service and administrative fees.



ELEVATE YOUR PARTY WITH A PRIVATE BARTENDER - \$200

Suggested for all receptions and/or parties of 30 or more