



# 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

## POULTRY, PORK & BEEF

Beef Tartare \$60

Steak Katsu Sliders \$72

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 à 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  
Rice \$90

Miso Brown Butter Eggplant \$195  
Miso Brown Butter Salmon \$450  
Pommes Puree \$135  
Potato Pavé \$100  
Seasonal Vegetable \$135  
Short Rib \$300  
Tenderloin \$510

# 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

Stationed or passed.  
Menu Price

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

## SIGNATURE ROLLS

Stationed or passed.  
Menu Price

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



# MINI DESSERTS

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

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## YUZU TARTLETS \$48

Yuzu curd, seasonal filling, Italian meringue

## CHOCOLATE MOUSSE TARTLETS \$48

Chocolate mousse, seasonal filling, whipped crème fraîche

## YUZU PARFAIT (gf) \$48

Yuzu curd, seasonal filling, 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

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### FIRST COURSE

Edamame • Spicy Tuna Crispy Rice  
• Crispy Brussels Sprout Salad

### SUSHI COURSE

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

### MAIN COURSE

Short Rib or Miso Brown  
Butter Salmon • Potato Pavé  
Seasonal Vegetable

### DESSERT

Mini Dessert

## TIER 2 \$85/PERSON

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### FIRST COURSE

Roasted Shishito Peppers • Spicy  
Tuna Crispy Rice • Crispy Brussels  
Sprout Salad • Hamachi Jalapeño

### SUSHI COURSE

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

### MAIN COURSE

Short Rib or Miso Brown  
Butter Salmon • Potato Pavé  
• Seasonal Vegetable

### DESSERT

Mini Dessert

## TIER 3 \$110/PERSON

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### FIRST COURSE

Roasted Shishito Peppers • Spicy Tuna  
Crispy Rice • Crispy Brussels Sprout  
Salad Hamachi Jalapeño • Prime Beef  
Tartare

### SUSHI COURSE

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

### MAIN COURSE

Short Rib • Miso Brown  
Butter Salmon • Seasonal Vegetable  
• Potato Pavé

### DESSERT

Mini Dessert

Tenderloin available for an additional \$7 per person  
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

## 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/BARTENDER

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

One Bartender per 30 guests depending on Beverage Package