



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.

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.

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.

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.



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

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

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

DESSERT

Mini Dessert

TIER 2 \$85/PERSON

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

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.

SIGNATURE BAR

\$25 PER GUEST, PER HOUR

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

CLASSIC BAR

\$20 PER GUEST, PER HOUR

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

BEER & WINE

\$15 PER GUEST, PER HOUR

Select Wines • Hot Sake • Select Beer • Soft

ADD-ON: JAPANESE BAR

\$5 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.



All beverage packages include one private bartender. Additional bartenders are available for \$200 each.

We recommend staffing one bartender per 30 guests.