



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

Edamame Cups \$24

Avocado Crispy Rice \$48

Deviled Eggs \$48

Mushroom & Brie Croquettes \$48

Crispy Tofu \$48

Assorted Nigiri and Sushi Rolls MP

SEAFOOD

Salmon Poke & Rice Puff \$60

Hamachi Jalapeño \$60

Spicy Tuna Crispy Rice \$65

Toro Spoons \$75

Raw Oysters on Half Shell \$75

Jumbo Shrimp Cocktail \$75

Mini Crab Cake Croquettes \$75

Assorted Nigiri and Sushi Rolls MP

POULTRY, PORK & BEEF

Beef Tartare & Wonton \$60

Crispy Pork Belly \$60

Chicken Karaage \$50

Short Rib Dumplings \$50



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.

Edamame \$135
Crispy Brussels Sprouts \$240
Crunch Salad \$180
Seasonal Mixed Green Salad \$150
Charcuterie Board \$325
Seafood Tower MP
Sushi Rice or White Rice \$90

Smoked Short Rib \$300
New York Strip \$510
Miso Brown Butter Eggplant \$195
Seared Salmon & Ikura Bernaise \$450
Garlic Mashed Potatoes \$100
Potato Pavé \$100
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

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

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 Seared Salmon & Ikura
Bernaise • Potato Pavé
Seasonal Vegetable

DESSERT

Mini Dessert

TIER 2 \$85/PERSON

FIRST COURSE

Tofu Agedashi • 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 Seared Salmon & Ikura
Bernaise • Potato Pavé • Seasonal
Vegetable

DESSERT

Mini Dessert

TIER 3 \$110/PERSON

FIRST COURSE

Tofu Agedashi • Spicy Tuna Crispy
Rice • Crispy Brussels Sprout Salad •
Hamachi Jalapeño • Prime Beef Tartare

MAIN COURSE

Short Rib • Seared Salmon & Ikura
Bernaise • Seasonal Vegetable
• Potato Pavé

SUSHI COURSE

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

DESSERT

Mini Dessert

New York Strip 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 Wine & Sake • Select Beer • Soft Drinks

CLASSIC BAR

\$20 PER GUEST, PER HOUR

Classic Cocktails • Select Spirits • Select Wine & Sake • Select Beer • Soft Drinks

BEER & WINE

\$15 PER GUEST, PER HOUR

Select Beer & Wine • Hot Sake • Soft Drinks

ADD-ON: JAPANESE BAR

\$5 PER GUEST, PER HOUR

Premium Sake • Select Japanese Whisky

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.