

dinner event menus

* for vegetarian menus, additions and/or substitutions please inquire

seated dining for parties of 12 people or more

<p>EN'S ENKAI MENU</p> <p>85 per person</p>	<p>CHEF ABE'S ENKAI MENU</p> <p>100 per person</p>	<p>CHEF ABE'S KAISEKI</p> <p>135 per person (maximum 16 people) seasonal menu subject to change sake pairing 75</p>
<p>EDAMAME soaked in dashi</p> <hr/> <p>FRESHLY MADE TOFU served warm with wari-joyu &</p> <p>OBANZAI two Kyoto-style appetizers</p> <hr/> <p>O-TSUKURI chef's sashimi selection</p> <hr/> <p>SAIKYO MISO BLACK COD</p> <hr/> <p>STONE GRILLED ORGANIC CHICKEN</p> <hr/> <p>CLAY RICE POT with salmon and roe</p> <hr/> <p>HOUSE ICE CREAM with a butter tea cookie</p>	<p>EDAMAME soaked in dashi &</p> <p>FRESHLY MADE TOFU served warm with wari-joyu</p> <hr/> <p>O-TSUKURI chef's sashimi selection &</p> <p>OYSTERS WITH PONZU chef's selection</p> <hr/> <p>LOBSTER ISHIYAKI grilled lobster with miso butter</p> <hr/> <p>RIBEYE USDA Prime Ribeye, grilled</p> <hr/> <p>SUSHI ROLLS chef's selection</p> <hr/> <p>SEASONAL PANNA COTTA with a butter tea cookie</p>	<p>HOUSE-MADE FRESH TOFU</p> <hr/> <p>ZENSAI chef's selection of seasonal appetizers</p> <hr/> <p>O-TSUKURI chef's sashimi selection</p> <hr/> <p>LOBSTER ISHIYAKI grilled lobster with miso butter</p> <hr/> <p>CHAWANMUSHI steamed egg custard with truffle</p> <hr/> <p>WASHUGYU Black Angus ribeye steak from Oregon</p> <hr/> <p>CLAY POT RICE with snow crab</p> <hr/> <p>SEASONAL SORBET</p> <hr/> <p>CHOCOLATE MOUSSE</p>

open bar required for parties of 16 people or more; minimum 2 hour duration

<p>SILVER</p> <p>35 per person per hour</p> <p>wine, prosecco, sake, shochu, beer, full liquor selection</p>	<p>GOLD</p> <p>45 per person per hour</p> <p>wine, prosecco, sake, shochu, beer, full premium liquor selection</p>	<p>PLATINUM</p> <p>55 per person per hour</p> <p>wine, champagne, sake, shochu, beer, full top-shelf liquor selection</p>
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special occasion dessert

<p>ALL OF OUR DESSERTS PLATE</p> <p>68 for parties of 4 to 8 people</p>

standing parties available for parties of 20 people or more

<p>HORS D'OEUVRES</p> <p>Choice of 4 hors d'oeuvres</p> <p>35 per person, per hour, each additional hors d'oeuvres \$8 per person/per hour</p>		
<p>EDAMAME</p> <p>ZENMAI PIRI-KARA royal fern sprouts and shiitake mushrooms in a spicy shichimi togarashi</p> <p>HIJIKI hijiki seaweed, snow peas, green beans, shirataki, and soy bean simmered in shoyu</p> <p>GOMA AE seasonal vegetable in a sesame dressing</p> <p>SHIRA AE seasonal vegetable in a tofu dressing</p> <p>KINOKO KIRIBOSHI DAIKON OHITASHI Japanese mushrooms & daikon radish with yuzu</p>	<p>NASU & ZUCCHINI AGEBITASHI fried Japanese eggplant and zucchini chilled in bonito broth</p> <p>BUTA BARA TO RENKON NO KINPIRA shoyu-braised thinly sliced pork belly & lotus root</p> <p>HOUSEMADE CHILLED TOFU</p> <p>VEGETABLE TEMPURA</p> <p>THINLY SLICED TUNA WITH GARLIC SOY</p> <p>THINLY SLICED SALMON WITH KAIWARE GREENS</p> <p>THINLY SLICED TUNA WITH KAIWARE GREENS</p> <p>TUNA & AVOCADO WITH WASABI SOY DRESSING</p>	<p>TEMAKI HAND ROLL</p> <p>VEGETARIAN TEMAKI HAND ROLL</p> <p>CRISPY FRIED CHICKEN</p> <p>CHICKEN MEATBALLS</p> <p>SAKE KASU chicken thigh marinated in sake lees and grilled</p> <p>SAIKYO MISO BLACK COD</p> <p>EBI SHINJO SHRIMP FRITTERS</p> <p>BEEF TATAKI WITH PONZU</p>
<p>DESSERTS</p>		
<p>ASSORTED HOMEMADE CHOCOLATES</p> <p>ASSORTED BUTTER TEA COOKIES</p>	<p>SOBA TEA PUDDING</p> <p>SEASONAL PANNA COTTA</p>	<p>CHOCOLATE MOUSSE</p> <p>ASSORTED FRESH FRUIT</p>