



MONKITAIL

ROBATAYAKI | SUSHI | SAKE

HORS D'OEUVRES

5 ITEMS 2 HOURS \$30 / \$5 EACH ADDITIONAL ITEM

*SUPPLEMENTAL CHARGE

COLD

OCTOPUS SUNOMONO

MOZUKU SEAWEED, CUCUMBER, AMASU

TUNA RICE CRACKER

SOY, CHILI, NORI

TORO BAGUETTE

TUNA, PICKLED MUSHROOM WASABI

CRISPY

JAPANESE FRIED CHICKEN

DAIKON, KEWPI MAYO

TEMPURA CHEESE CURDS

YUM YUM SAUCE, CILANTRO

TEMPURA SHRIMP TACO

RADISH, CHILI, AVOCADO

TOFU

MIZZUNA PESTO, MISO CARAMEL

SMALL

EDAMAME DUMPLING

SAKE, PEA SHOOT, TRUFFLE

GYOZA

RELISH, SCALLION, GINGER

PASTRAMI BAO BUN

JAPANESE MUSTARD, BRUSSEL SLAW

DUCK SCRAPPLE BAO BUN

MAPLE TERIYAKI, CUCUMBER, CHILI

SUSHI

EACH

TUNA+SOY

*TORO+SOY+WASABI

SHRIMP TATAKI+SOY

SCALLOP+PONZU+LEMON

*YELLOWTAIL+SOY+LEMON

HIRAME+PONZU+KOMBU

YELLOWTAIL TORO+SOY+LEMON

SALMON+SOY+GINGER

UNAGI+EEL SAUCE

RED SNAPPER+KOMBU+PONZU

OCTOPUS+SOY+LEMON

EGG OMELET+Nori

UNI+SOY NORI+WASABI

IKURA+SOY+NORI+WASABI

JAPANESE MACKAREL+SOY GINGER

GOLDEN EYE SNAPPER+WASABI

JAPANESE KAMPACHI+WASABI

ROLLS

TUNA

*TORO SCALLION

SHRIMP CALIFORNIA

SPICY SCALLOP

*YELLOWTAIL SCALLION

HALIBUT KOMBU

BIGEYE TUNA

SALMON AVOCADO

SHRIMP TEMPURA

LOBSTER TEMPURA

CUCUMBER AVOCADO

BAKED SEABASS

SPICY TUNA

*BLUE CRAB (CALIFORNIA)

EEL AVOCADO

WASABI YELLOWTAIL

TAKO WASA

ROBATAYAKI

VEGETABLES

ENOKI BACON

ASPARAGUS BACON

ASPARAGUS

MISO EGGPLANT

JAPANESE SCALLION

SEAFOOD

SCALLOP

PRAWN

SWORDFISH

SWORDFISH MEATBALL

SALMON SCALLION

OCTOPUS

LOBSTER CLAW

CHICKEN

THIGH

LIVER

BREAST

BONELESS WING

PORK

BELLY

JOWL

PORK SCALLION

SMOKED BACON

JAPANESE SAUSAGE

MEAT

SKIRT STEAK

RIB EYE SCALLION

*KOBE BEEF

SHORT RIB

GAME

QUAIL

LAMB SCALLION

*LAMB CHOP

TURKEY MEATBALL

OCTOPUS

VENISON

PRICES DO NOT INCLUDE TAX, GRATUITY, OR SPECIAL EVENT FEE

*MENU SUBJECT TO CHANGE BASED ON SEASONS

MENU OPTIONS

\$55

FIRST COURSE

TUNA RICE CRACKER

SOY, CHILI, NORI

HEARTS OF PALM SALAD

YUZU, RADISH

SPICY TUNA ROLL

SECOND COURSE

EDAMAME PODS

EDAMAME DUMPLING

SAKE, PEA SHOOT, TRUFFLE

GYOZA

RELISH, SCALLIONS, GINGER

JAPANESE FRIED CHICKEN

DAIKON, KEW PI MAYO

CHICKEN ROBATAYAKI

TOGARASHI, SALT

THIRD COURSE

SAPPORO CHICKEN

SHISHITO, ASPARAGUS, MISO

SOY GLAZED SALMON

ONION PONZU, JALAPENO OIL

CRISPY BRUSSEL SPROUTS

SCALLION, FISH SAUCE, CRISPY RICE

DESSERT

PASTRY CHEF SELECTION

\$65

FIRST COURSE

TUNA RICE CRACKER

SOY, CHILI, NORI

ALBACORE

SCALLION, ONION PONZU, RADISH

HEARTS OF PALM SALAD

YUZU, RADISH

SHRIMP TEMPURA ROLL

SPICY TUNA ROLL

SECOND COURSE

EDAMAME PODS

EDAMAME DUMPLING

SAKE, PEA SHOOT, TRUFFLE

GYOZA

RELISH, SCALLION, GINGER

PASTRAMI BAO BUN

JAPANESE MUSTARD, BRUSSEL SLAW

SKIRT STEAK ROBATAYAKI

TOGARASHI, SALT

BONELESS CHICKEN WINGS

TOGARASHI, YAKATORI

THIRD COURSE

AGED NY STRIP

HON SHEMIJI, PONZU, HERBS

SOY GLAZED SCALLOPS

ONION PONZU, JALAPENO OIL

CRISPY BRUSSEL SPROUTS

PUFFED RICE, SCALLION, FISH SAUCE

DESSERT

PASTRY CHEF SELECTION

\$75

FIRST COURSE

TUNA

AVOCADO, CHILI OIL, RICE PEARL

WASABI CEVICHE

WHITE FISH, LOTUS CHIP, FRESH WASABI

HEARTS OF PALM SALAD

YUZU, RADISH

BIG EYE TUNA ROLL

YELLOWTAIL & SCALLION ROLL

TUNA & YELLOWTAIL SUSHI

SPICY TUNA ROLL

SECOND COURSE

EDAMAME PODS

EDAMAME DUMPLING

SAKE, PEA SHOOT, TRUFFLE

PASTRAMI BAO BUN

JAPANESE MUSTARD, BRUSSEL SLAW

SHRIMP TACO

RADISH, CHILI, AVOCADO

LAMB CHOP

TOGARASHI, SALT

KOBE BEEF ROBATAYAKI

TOGARASHI, SALT

THIRD COURSE

AGED NY STRIP

HON SHEMIJI, PONZU, HERBS

SOY GLAZED SEA BASS

TRUFFLE, SUGAR SNAP PEAS, PEA SHOOTS

BLACK COD FRIED RICE

MISO CARAMEL

DESSERT

PASTRY CHEF SELECTION

NIGIRI SUSHI ADD-ON

+\$15/PERSON

TORO + SOY | KAMPACHI + WASABI | SALMON TORO + SOY + GINGER

+\$25/PERSON

FOIE GRAS + MISO + RICE PEARL | A5 KOBE + FRESH WASABI | TORO + CAVIAR

PRICES DO NOT INCLUDE TAX, GRATUITY, OR SPECIAL EVENT FEE

BEVERAGES

OPTION 1

\$30 PER PERSON
2 HOURS + \$12 EACH
ADDITIONAL HOUR

INCLUDES ALL DRAFT BEERS

INCLUDES ALL CURRENT WINE BY THE GLASS AND SELECT SAKE BY THE GLASS

INCLUDES SOFT DRINKS

OPTION 2

\$40 PER PERSON
2 HOURS + \$15 EACH
ADDITIONAL HOUR

INCLUDES ALL DRAFT BEERS

INCLUDES ALL CURRENT WINE BY THE GLASS AND SELECT SAKE BY THE GLASS SELECTIONS

INCLUDES PREMIUM LIQUORS

INCLUDES SOFT DRINKS

OPTION 3

\$50 PER PERSON
2 HOURS + \$15 EACH
ADDITIONAL HOUR

INCLUDES ALL DRAFT AND BOTTLED BEERS

INCLUDES ALL CURRENT WINE BY THE GLASS AND SELECT SAKE BY THE GLASS SELECTIONS

INCLUDES PREMIUM LIQUORS

INCLUDES ALL SPECIALTY COCKTAILS

INCLUDES SOFT DRINKS

DISCLAIMER

10 PERSON MINIMUM FOR BEVERAGE PACKAGES. PRICES ARE BASED ON 2 HOUR MINIMUMS AND EACH ADDITIONAL HOUR IS ADDED PER PERSON/PER HOUR BASED ON WHICH PACKAGE WAS CHOSEN. ALL GUESTS ARE REQUIRED TO BE 21 AND OVER AND BE ABLE TO PROVIDE PROPER IDENTIFICATION.

PRICES DO NOT INCLUDE TAX, GRATUITY, OR SPECIAL EVENT FEE