



MONKITAIL

SUSHI | ROBATAYAKI | SAKE

HORS D'OEUVRES

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

COLD

OCTOPUS SUNOMONO

MOZUKU SEAWEEED, CUCUMBER, AMA-SU

TUNA RICE CRACKER

SPICY TUNA, CHILI, AVOCADO PUREE

TORO BAGUETTE

TUNA, PICKLED MUSHROOM WASABI

CRISPY

JAPANESE FRIED CHICKEN

DAIKON, KEWPIE MAYO

TEMPURA CHEESE CURDS

YUM YUM SAUCE, CILANTRO

TEMPURA SHRIMP TACO

PICKLED DAIKON, CUCUMBER, RADISH

TOFU

MIZUNA PESTO, MISO CARAMEL

SMALL

EDAMAME DUMPLING

SAKE, SCALLION, TRUFFLE

PORK GYOZA

RELISH, GINGER, GARLIC

SHRIMP BAO BUN

WASABI, SLAW, PICKLED SHALLOTS

PASTRAMI BAO BUN

JAPANESE MUSTARD, BRUSSEL SLAW

DUCK SCRAPPLE BAO BUN

MAPLE TERIYAKI, CUCUMBER, CHILI

SUSHI & SASHIMI

TUNA + SOY

\$ TORO + SOY + WASABI

SHRIMP TATAKI + SOY

SCALLOP + PONZU + LEMON

YELLOWTAIL + SOY + LEMON

YELLOWTAIL TORO + SOY + LEMON

HIRAME + PONZU + KOMBU

KING SALMON + SOY + GINGER

UNAGI + EEL SAUCE

ANAGO + 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

SALMON

HAMACHI SCALLION

HIRAME KOMBU

\$ TORO SCALLION

CUCUMBER AVOCADO

SALMON AVOCADO

HAMACHI JALAPENO

SPICY TUNA

SHRIMP CALIFORNIA

BLUE CRAB (CALIFORNIA)

EEL AVOCADO

SHRIMP TEMPURA

\$ LOBSTER TEMPURA

\$ BAKED SEABASS

HOUSE VEGETABLE

RAINBOW

\$ BIG EYE TUNA SPECIAL

ROBATAYAKI

VEGETABLES

ASPARAGUS

MISO EGGPLANT

SCALLION

SEAFOOD

SCALLOP

PRAWN

SWORDFISH MEATBALL

OCTOPUS

SALMON SCALLION

SWORDFISH

\$ LOBSTER CLAW

\$ LOBSTER TAIL

CHICKEN

THIGH

LIVER

BREAST

BONELESS WING

MEAT

SKIRT STEAK

RIBEYE SCALLION

\$ KOBE BEEF

SHORT RIB

PORK

BELLY

PORK SCALLION

SMOKED BACON

ENOKI BACON

ASPARAGUS BACON

KUROBUTA SAUSAGE

GAME

QUAIL

LAMB SCALLION

\$ LAMB CHOP

TURKEY MEATBALL

TURKEY NECK

VENISON

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

*MENU SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

MENU OPTIONS

OPTION #1 \$65

FIRST COURSE

TUNA RICE CRACKER

SOY, CHILI, NORI

HEARTS OF PALM SALAD

YUZU, RADISH

SPICY TUNA ROLL

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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

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THIRD COURSE

SAPPORO CHICKEN

SHISHITO, ASPARAGUS, MISO

JAPANESE SCALLOP

ONION PONZU, JALAPEÑO OIL

CRISPY BRUSSEL SPROUTS

SCALLION, FISH SAUCE, CRISPY RICE

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DESSERT

PASTRY CHEF SELECTION

OPTION #2 \$75

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

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SECOND COURSE

EDAMAME PODS

EDAMAME DUMPLING

SAKE, PEA SHOOT, TRUFFLE

GYOZA

RELISH, SCALLION, GINGER

DUCK SCRAPPLE BAO BUN

MAPLE TERIYAKI, CUCUMBER, CHILI

SKIRT STEAK ROBATAYAKI

TOGARASHI, SALT

BONELESS CHICKEN WINGS

TOGARASHI, YAKATORI

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THIRD COURSE

AGED NY STRIP

HON SHIMEJI, PONZU, HERBS

JAPANESE SCALLOP

ONION PONZU, JALAPEÑO OIL

CRISPY BRUSSEL SPROUTS

PUFFED RICE, SCALLION, FISH SAUCE

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DESSERT

PASTRY CHEF SELECTION

OPTION #3 \$85

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

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SECOND COURSE

EDAMAME PODS

EDAMAME DUMPLING

SAKE, PEA SHOOT, TRUFFLE

DUCK SCRAPPLE BAO BUN

MAPLE TERIYAKI, CUCUMBER, CHILI

SHRIMP TACO

RADISH, CHILI, AVOCADO

LAMB CHOP

TOGARASHI, SALT

KOBE BEEF ROBATAYAKI

TOGARASHI, SALT

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THIRD COURSE

AGED NY STRIP

HON SHIMEJI, PONZU, HERBS

SOY GLAZED SEA BASS

TRUFFLE, SUGAR SNAP PEAS, PEA SHOOTS

BLACK COD FRIED RICE

MISO CARAMEL

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DESSERT

PASTRY CHEF SELECTION

SUPPLEMENTAL ITEMS

NIGIRI SUSHI ADD-ON

OPTION 1

TORO + SOY, KAMPACHI + WASABI,
SALMON TORO + SOY + GINGER.....\$15 PER PERSON

OPTION 2

FOIE GRAS + MISO + RICE PEARL,
A5 KOBE + FRESH WASABI, TORO + CAVIAR.....\$25 PER PERSON

SAKE FLIGHT ADD-ON

THREE SAKE FLIGHT

JUNMAI, GINJO, DAIGINJO.....\$25 PER PERSON

FIVE SAKE FLIGHT

HONJOZO, JUNMAI, GINJO,
DAIGINJO, NIGORI.....\$35 PER PERSON

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

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BEVERAGE PACKAGES

OPTION #1

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

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ALL DRAFT BEER
ALL CURRENT WINE BY THE GLASS
SELECT SAKE BY THE GLASS
SOFT DRINKS

OPTION #2

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

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ALL DRAFT BEER
ALL CURRENT WINE BY THE GLASS
SELECT SAKE BY THE GLASS
PREMIUM LIQUORS
SOFT DRINKS

OPTION #3

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

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ALL DRAFT AND BOTTLED BEER
ALL CURRENT WINE BY THE GLASS
SELECT SAKE BY THE GLASS
PREMIUM LIQUORS
ALL SPECIALTY COCKTAILS
SOFT DRINKS

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