



MONKITAIL

SUSHI | ROBATAYAKI | SAKE

# HORS D'OEUVRES

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

\$ SUPPLEMENTAL CHARGE

## COLD

### OCTOPUS SUNOMONO

MOZUKU SEAWEED, 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 SHRIMP TACO

PICKLED DAIKON, CUCUMBER, RADISH

### TOFU

MIZUNA PESTO, MISO CARAMEL

## SMALL

### EDAMAME DUMPLING

SAKE, SCALLION, TRUFFLE

### PORK GYOZA

RELISH, GINGER, GARLIC

### MUSHROOM GYOZA

GINGER, TRUFFLE, PONZU

### PASTRAMI BAO BUN

JAPANESE MUSTARD, BRUSSEL SLAW

### DUCK SCRAPPLE BAO BUN

MAPLE TERIYAKI, CUCUMBER, CHILI

## SUSHI & SASHIMI

TUNA + SOY

\$ TORO + SOY + WASABI

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

#### CHICKEN TERIYAKI

YAKITORI, RED PEPPER JAM, CRISPY GARLIC

#### 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, YAKITORI

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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

#### SHRIMP FRIED RICE

NAPA CABBAGE, HOUSE SOY

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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

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# BEVERAGE PACKAGES

## OPTION #1

**\$40 PER PERSON**

**2 HOURS**

+ \$20 EACH ADDITIONAL HOUR

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ALL DRAFT BEER

RED WINE

CABERNET SAUVIGNON, PINOT NOIR, MERLOT

WHITE WINE

PINOT GRIGIO, SAUVIGNON BLANC, CHARDONNAY

SAKE

HONJOZO, JUNMAI

SOFT DRINKS

## OPTION #2

**\$50 PER PERSON**

**2 HOURS**

+ \$25 EACH ADDITIONAL HOUR

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ALL DRAFT BEER

RED WINE

CABERNET SAUVIGNON, PINOT NOIR, MERLOT

WHITE WINE

PINOT GRIGIO, SAUVIGNON BLANC, CHARDONNAY

SAKE

HONJOZO, JUNMAI, GINJO

LIQUOR SELECTION

SVEDKA VODKA, SAUZA TEQUILA, NEW AMSTERDAM GIN,  
DEWAR'S SCOTCH WHISKEY, FLOR DE CANA RUM, JIM BEAM BOURBON

SOFT DRINKS

## OPTION #3

**\$60 PER PERSON**

**2 HOURS**

+ \$30 EACH ADDITIONAL HOUR

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ALL DRAFT BEER

BOTTLED BEER

ASAHI, HEINEKEN, KIRIN LIGHT

RED WINE

CABERNET SAUVIGNON, PINOT NOIR, MERLOT

WHITE WINE

PINOT GRIGIO, SAUVIGNON BLANC, CHARDONNAY

SAKE

HONJOZO, JUNMAI, GINJO, DAIGINJO

LIQUOR SELECTION

TITO'S VODKA, HERRADURA SILVER TEQUILA, TANQUERAY GIN,  
JACK DANIEL'S WHISKEY, BACARDI SILVER RUM, BULLEIT BOURBON

SPECIALTY COCKTAILS

KEMURI & BLOOMING BLOSSOM

SOFT DRINKS

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