



RECEPTION MENU

passed appetizers based on 1.5 hours priced per person
4 Items \$40 | 5 Items \$50 | 6 Items \$55
makimono, hot & chilled listings.

MAKIMONO

RUKA SPICY TUNA {gf} {df} yellowfin tuna. cucumber. avocado. puffed quinoa. togarashi. spicy amarillo mayo.
CRISPY ROCK SHRIMP {g} {d} {s} pickled pineapple. avocado. soy paper. aji amarillo mayo. florida rock shrimp.
NASU DRAGON {gf} {df} {v} panko fried eggplant. roasted peppers. avocado. shiso chimichurri. aji verde. sesame oil.
VAT BOTTOM GIRL {g} {df} sliced hamachi. spicy tuna. zuke pickles. kizami wasabi vat bottom soy. tempura bits.
PHOENIX SUNRISE {g} {df} {s} torched salmon. spicy surimi crab. avocado. cucumber. chili oil.
SALMON BLT sliced salmon, bacon, lettuce, tomato acevichado, avocado, smoked teriyaki, shokupan crumbs.

HOT

SPICY SALMON FRITAS {g} {df} {sf} spicy salmon. crispy sushi rice. sliced avocado. spicy no moto sauce. ginger teriyaki.
WAGYU STEAK ANTICUCHOS {g} {df} (\$5 per person supplement) grilled steak skewers, rocoto chili salsa, yuzu butter, cabbage slaw, bubu arare.
CHICKEN FRIED RICE {g} {df} smoked chinese sauce. duck fat. braised teriyaki wings. pickle carrots. beans sprouts.
VEGGIE FRIED RICE {g} {d} crispy tofu, grilled corn. egg. kimchee butter. pickled cauliflower. pea shoots. aged soy.
SPICY TOT STICKERS {g} {d} potato & cheese dumplings, buttered black vinegar, chili crema, bubu arare.
PORK BELLY BUNS {g} {df} sesame pickles. sticky sauce. crushed peanuts. panca spicy mayo. bao buns.
MUSHROOM BUNS {g} {d} {v} tempura enoki mushrooms, shiitake mayo, smoked cheese, thai salad, sésamo dulce.
YOSHOKU CHEESE STICKS {g} {d} {v} tempura queso asadero. guava tonkatsu. curry mayo. chili salt.
BO BO CHICKEN SKEWER {g} {df} grilled hotpot chicken. sesame sauce. cilantro. chili oil.
YUCCA WASABI PUFFS {g} {d} spicy tuna. sésamo dulce. daikon radish. aji amarillo.

CHILLED + RAW

HAMACHI CEVICHE SPOON {gf} {df} charred jalapeno. coconut leche de tigre. avocado.
KOREAN STEAK TARTARE {g} {d} {n} wagyu beef. yukke sauce. spicy kimchee mustard. toast. sesame.
SALMON POKE SPOON {df} {g} asian pear. puca picante. jalapeno ponzu. crushed peanuts.
SPICY YUZU CUCUMBERS {gf} {df} persian cucumbers. yuzu vinaigrette. aji chifa chili oil. garlic, sesame.
SESAME NOODLES {g} {d} beijing noodles. duo jiao vinaigrette. sesame crema. pickled green bean. onion crunch.

STATIONARY ADDITIONS

SUSHI BAR \$50 (per person)
chef's selection of maki. sashimi. ceviche.

RAW BAR \$35 (per person)
east coast oysters. chilled shrimp. nikkei mignonette. crema de aji.

BAO BUNS \$25 (per person)
steamed buns {d} served with:
bo bo chicken. {g}
char sui pork belly. {g}
crispy 5 spice tofu. {g}
mushroom {V} {g} {d}
topped with your choice of pickles. kung pao sauce. spicy mayo. cilantro. scallion. crushed peanuts.

FRIED RICE STATION \$25 (per person)
pea shoots. sliced red onion. shredded carrots. bean sprouts. served with:
bo bo chicken. {g} {df}
teriyaki salmon. {g} {df}
crispy 5 spice tofu. {g} {df} {v}
topped with your choice of: kimchee, scallion. cilantro. toasted sesame. chili crisp.

(stations are available with a full buyout only)