



CANAPE MENU

COLD ITEMS

Meat

Beef Tataki Wrapped Wild Arugula

\$24/dozen

wasabi masatake sauce, pickle daikon, carrot, wild arugula

Seafood

Steamed Mussels

\$18/dozen

wasabi chimichurri

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Prawn Cocktail

\$30/dozen

yuzu cocktail sauce

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Oyster on the half shell

\$42/dozen

kabosu mignonette

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Oyster Shooter

\$42/dozen

umami dashi

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Sockeye Salmon Poke

\$24/dozen

*spicy sesame ponzu vinaigrette, wakame, red onion,
cucumber, celery, shiso*

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Smoke Salmon On Iwa-Nori Toast

\$30/dozen

seaweed butter, dill, wasabi crème fraiche

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Aburi Tuna

\$30/dozen

masatake sauce, sliced onion, bell pepper

Vegetable

Kale Goma-ae (vegetarian)
\$15/dozen
sesame wonton chips, sesame sauce

Slow Roasted Beet Petit Skewers (vegetarian)
\$19/dozen
seasonal fruit

HOT ITEMS

Meat

Chicken Nanban
\$26/dozen
*lightly fried and marinated in sweet and sour soy,
house made tartar sauce*

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Beef Skewers
\$42/dozen
soy balsamic reduction

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Chicken Skewers
\$26/dozen
sweet soy reduction, seven spice

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Aburi Beef
\$40/dozen
sterling silver AAA beef, wasabi veal jus

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Double Smoked Bacon
\$36/dozen
miso balsamic sauce, kimchi bokchoy

Seafood

Soy Grilled Octopus
\$42/dozen
kabayaki glaze, wasabi chimichurri, potato fondant

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Ebi Fritters
\$30/dozen
white tiger shrimp, sweet chili aioli, soy balsamic

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Pan Seared Scallops
\$48/dozen

moromi miso bacon marmalade, kabayaki glaze

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Fish & Chips

\$36/dozen

house made tartar sauce

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Miso Baked Sable Fish

\$51/dozen

wasabi pickles, yuzu miso reduction

Vegetable

Cauliflower Fritter (vegetarian)

\$20/dozen

tomato relish

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Crispy Tempeh (vegetarian)

\$18/dozen

pickled vegetable, soy balsamic reduction

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Miso Eggplant (vegetarian)

\$15/dozen

micro greens

Items are priced per dozen exclusive of tax & gratuity Menu subject to change due to seasonality and availability