

CANAPE MENU

COLD ITEMS

Kale Goma-ae sesame egg cracker, sesame sauce 12.00/dozen

Beef Tataki Wrapped Wild Arugula wasabi masatake sauce, pickle daikon and carrot, wild arugula 18.00/dozen

Albacore Tuna and Kale Goma-ae sesame egg cracker, goma-ae sauce 18.00/dozen

Wild Sockeye Salmon Poke spicy sesame ponzu vinaigrette, wakame, red onion, cucumber, celery, shiso 25.00/dozen

Aburi Tuna grainy mustard goma-ae masatake sauce, sliced onion, bell pepper 28.00/dozen

Fresh Oyster's on a half shell cucumber kaiso seaweed salsa, ikura, Asian mignonette 42.00/dozen

HOT ITEMS

Aburi Japanese Eggplant (vegetarian) miso aioli, shiso 18.00/ dozen

Crispy Tempeh (vegetarian) tomato wasabi relish, soy-balsamic reduction 24.00/dozen

Chicken Nanban lightly fried and marinated in sweet and sour soy, house made tartar sauce 27.00/dozen

Bacon wrap Scallop spiced herb tomato relish 46.00/dozen

Crispy Tiger Prawn Dumpling tobiko, sweet soy-yuzu reduction 31.00/dozen

Ebi Fritters sweet chili harissa mayo, soy balsamic reduction 36.00/dozen

Aburi Oysters kale, wasabi-masatake, Miku sauce 48.00/dozen

Miso Sakekasu Baked Sablefish wasabi tomato compote, yuzu sakekasu miso reduction 49.00/dozen

Aburi Beef AAA sterling silver beef, truffle duxelle 54.00/dozen

Aburi Lobster Tail ½ tail, ume sauce, lime zest 82.00/dozen

Dessert

Green tea Opera 33.00 /dozen

Profiteroles 15.00/dozen

Macarons

ask for custom flavors if available

Matcha – azuki ganache

Strawberry – sakekasu ganache

Black Sesame – white sesame ganache

36.00 /dozen



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