

# Group Dining Sit Down Dinner

Menu price is per person and not inclusive of beverages, taxes or gratuity

## Option One | \$30

### Starters

*select two items to be served family style*

#### Salad

edamame, cucumber & tomatoes with miso dressing

#### Hawaiian Poke

sushi-grade ahi tuna, red onions, sesame-soy marinade & spicy island seasoning with wonton crisps

#### Baja Shrimp Ceviche

lime, chili, cilantro and avocado with fresh tortilla chips

#### California Roll

real crab, avocado, cucumber, ginger & wasabi

#### Sunset Roll

tempura fried sweet tofu, long bean, scallion & carrot, wrapped in an outer layer of avocado, rice & nori and drizzled with teriyaki sauce (*Vegetarian Option*)

### Entrees

*all three options available for guests to select one*

#### Japanese Wasabi Rice Bowl

wakame salad, avocado, daikon sprouts, cucumber, ginger, sesame seeds, shredded nori & soy-wasabi sauce  
*Choice of: Hawaiian poke, grilled salmon, seared Ahi, crab salad*

#### Hawaiian Teriyaki Rice Bowl

shiitake mushrooms, grilled pineapple, glazed carrots, edamame, crispy sweet onions, sesame seeds & teriyaki sauce  
*Choice of: grilled salmon, grilled chicken breast, grilled Mahi Mahi, marinated skirt steak*

#### Chipotle Chicken Salad

grilled BBQ chicken breast, avocado, pico de gallo, black beans, cotijo cheese, cucumber, cilantro & tortilla chips with creamy tomatillo dressing

### Dessert

*served family style*

#### Mochi Fondue

vanilla, chocolate and coffee mochi ice cream wedges with warm chocolate dipping sauce

## Option Two | \$35

### Starters

*select three items to be served family style*

#### Salad

edamame, cucumber & tomatoes with miso dressing

#### Hawaiian Poke

sushi-grade ahi tuna, red onions, sesame-soy marinade & spicy island seasoning with wonton crisps

#### Baja Shrimp Ceviche

lime, chili, cilantro and avocado with fresh tortilla chips

#### California Roll

real crab, avocado, cucumber, ginger & wasabi

#### Sunset Roll

tempura fried sweet tofu, long bean, scallion & carrot, wrapped in an outer layer of avocado, rice & nori and drizzled with teriyaki sauce (*Vegetarian Option*)

### Entrees

*all four options available for guest to select one*

#### 3 Piece Pacific Catch of the Day

catch of the day lightly battered & fried in 100% canola oil with sesame slaw and choice of fries

#### Thai Curry Rice Bowl

sautéed eggplant, red bell peppers, long beans, toasted coconut, crispy shallots & green curry sauce  
*Choice of: shrimp satay, grilled Mahi Mahi, grilled chicken breast, grilled salmon*

#### Korean Barbecue Rice Bowl

green onion panchan, seasoned cucumber, shredded omelette, daikon sprouts, shredded nori & Korean BBQ sauce  
*Choice of: marinated skirt steak, grilled salmon, skewered shrimp, sticky ribs*

#### Chalkboard Special of the Day

*ask your server for details*

### Dessert

*both items served family style*

#### Mochi Fondue

vanilla, chocolate and coffee mochi ice cream wedges with warm chocolate dipping sauce

#### Macadamia Nut Brownies