



SPECIAL EVENT &
CATERING MENUS

winter 2011 · los angeles

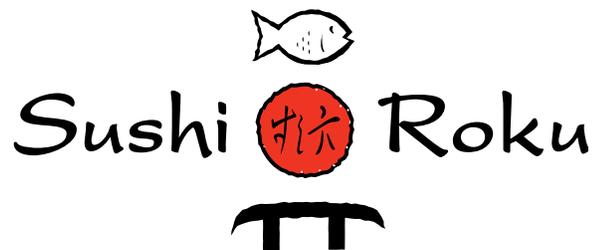
Sushi  Roku




Sushi Roku has transformed the traditional sushi bar into a hip and cutting edge dining affair utilizing first rate design, unique and creative dishes, and a relaxing dining atmosphere making it a favorite for LA, Las Vegas, and Scottsdale tastemakers.

Known for pioneering the art of serving sushi in a sleek, sophisticated environment worthy of one of the most artistic and sensual cuisines in the world, Sushi Roku's approach to dining will offer rare and exotic specialties, with options for everyone from sushi aficionados to sushi novices.

Please review the menus attached and let me know your thoughts, as they contain both our traditional Japanese fare as well as our Continental interpretations. All of the offerings can be altered and adjusted to meet your needs.



RuthAnne Gibson

Director of Catering, Sales & Special Events

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SUSHI ROKU **LUNCH SELECTIONS**

Lunch Combinations

Combinations include Miso Soup, Steamed Rice, and Green Tea Ice Cream. \$18

Sushi Combination

assorted nigiri sushi (6 pieces)
california or spicy tuna roll

Grilled Chicken Teriyaki

assorted tempura

Grilled Beef Teriyaki

assorted sashimi

Grilled Salmon Teriyaki

assorted tempura

Assorted Sashimi

assorted tempura

Special Executive Bento Box Luncheon

featuring chef's sashimi, tempura,
vegetable, "katana" lamb chop,
and baked cod. \$24



Prices are not inclusive of tax, service charge, and beverage. A service fee of 20% plus sales tax of 9.75% is added to all food and beverage items.

SUSHI ROKU

HORS D'OEUVRES

Tray Passed

Two pieces of each selection, per person

Selection of 3- \$12 per person

Selection of 4- \$14 per person

Selection of 5- \$16 per person

Cold

Edamame Hummus

on wonton crisps

Seared Tuna Tataki

on crisp wontons with wasabi mayo

Spicy Crab Roll

in soy paper

Albacore Tacos

with yuzu guacamole

Smoked Salmon on Potato Cups

with sour cream & caviar

"Hanabi"

spicy tuna atop crispy rice cakes

Hot

Miso Eggplant Dengaku Skewers

Pan Fried Noodles, Vegetables, or Seafood

in take out boxes

Chicken Kushi-yaki Skewers

Spicy Sautéed Shrimp Skewers

Popcorn Shrimp Tempura

in spicy miso glaze, served in take out boxes

Mini Katana Lamb Chops

garlic soy sauce

South East Asian Spring Rolls

vegetable or chicken, served with thai chili sauce

Kobe Meatballs

soy truffle



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SUSHI ROKU

TRAY PASSED SUSHI

Tray Passed Sushi Rolls

\$14.00 Priced based on 8 pieces per person

Choice of 3 Rolls

Tuna Avocado with Spicy Mayo
Tai Snapper & Shiso with Ume
California
Spicy Tuna
Toro with Pickled Daikon
Popcorn Shrimp with Jalapeno
Vegetable

Sushi Action Station

For your enjoyment, an Action Station can be set up at your event, giving you and your guests an opportunity to meet and interact directly with a Master Sushi Chef.

Display Station Rental

\$100 ++

Sushi Chef Labor Fee

\$50 ++ per hour

** Minimum 2 hour set up/tear down, plus the duration of the function.*

Sushi Priced to Order



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SUSHI ROKU

JAPANESE TAPAS TASTING MENU

\$45++ per person

Cold Appetizer

Edamame Soy Beans

Tuna Carpaccio
with sesame soy

Yellowtail Diced Chilies

Albacore Tacos
with yuzu guacamole

Hot Appetizer

Popcorn Shrimp Tempura
in spicy miso glaze

Baked Cod

Sushi Rolls

California

Spicy Tuna

Katana Roll
spicy tuna & shrimp tempura topped with
tuna & yellowtail

Garden Roll
cucumber, asparagus, mizuna

Dessert

Chocolate Volcano

Green Tea Profiteroles
with chocolate sauce

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SUSHI ROKU

THE BEGINNING

\$48++per person

Appetizer

Served Family Style

Edamame Soy Beans

Sautéed Green Beans
with garlic sauce

Seared Albacore Sashimi
crispy onions, garlic ponzu

Yellowtail Sashimi
diced chilies

Entree

Each Guest May Select One

“Ji-Dori” Free Range Chicken Teriyaki
grilled asparagus, mashed potatoes

Grilled Salmon Filet
roku bbq sauce, mashed potatoes

Prime Aged Rib Eye “Japonais”
soy garlic sauce

Sushi Assortment
tuna, yellowtail, shrimp, fluke, salmon, albacore,
california & spicy tuna roll

Dessert

Chef’s Sampler
sampler of hand crafted dessert specialities



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SUSHI ROKU

THE MIDDLE

\$55++per person

Appetizer

Served Family Style

Edamame Soy Beans

Tuna Sashimi Carpaccio

sesame soy, garlic chips

Filet Wrapped Asparagus

New Style Chicken Salad

creamy mustard dressing

Salmon Carpaccio

truffle soy

Entree

Each Guest May Select One

Pan Fried Spicy Jumbo Shrimp

homemade potato chips

“Ji-Dori” Free Range Chicken Teriyaki

shiitake mushrooms, mashed potatoes

Grilled Filet Mignon

homemade teriyaki, green beans,
japanese style potatoes

Sushi Roll Assortment

california, spicy tuna, shrimp tempura with asparagus

Dessert

Chef’s Sampler

sampler of hand crafted dessert specialities

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SUSHI ROKU

PREMIUM

\$65++per person

Appetizer

Served Family Style

Edamame Soy Beans

"Hanabi"

spicy tuna atop crispy rice cakes

Popcorn Rock Shrimp Tempura

in spicy miso glaze

Tuna Tartar

with caviar, wasabi root

Kobe Beef Skewers

black pepper sauce

Entree

Each Guest May Select One

Grilled Filet Mignon

homemade teriyaki, green beans,
japanese style potatoes

Chilean Seabass

truffle miso glaze, sautéed spinach

Roku's Signature Style Sushi

tuna, yellowtail, salmon, fluke,
albacore, king crab

Dessert

Chef's Sampler

sampler of hand crafted dessert specialities



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SUSHI ROKU

JUST JAPAN

\$80++per person
Served Family Style

Cold Starters

Edamame Soy Beans

Yellowtail Sashimi
diced chilies

Tuna Carpaccio
sesame soy dressing

Fluke "Usuzukuri"
with ponzu

Kimchee Cucumber Sunomono

Hot Appetizers

Miso Eggplant Dengaku

Sea Bass
truffle miso glaze

Filet Mignon Wrapped Asparagus

Kobe Meatballs in Lettuce Cups
mustard soy truffle sauce

Sushi Platters

Tuna, Yellowtail, Japanese Snapper, Salmon, Albacore & Oh-Toro

*One (1) piece of each item per person

Sushi Rolls

California, Spicy Tuna, Shrimp Tempura, Eel & Avocado, Lobster Rolls

*One (1) piece of each roll per person

Dessert Sampler

sampler of hand crafted dessert specialties

Prices are not inclusive of tax, service charge, and beverage. A service fee of 20% plus sales tax of 9.75% is added to all food and beverage items.



BANQUET ENHANCEMENTS

Your event is just as important to us as it is to you. We offer several opportunities for you to customize your event and add a personal touch to every aspect of your evening. Please look over the following options and talk about any ideas you may have with me.

"Light" Scares

Multi-dimensional centerpieces created with pillar candles of various sizes and heights.

Standard "Light" Scape- \$35 ++ per table
Color Customized "Light" Scape- \$75 ++ per table
"Light" Scape can be elevated at an additional- \$5 ++ per table
Add a decorative wreath of greenery- \$10 ++ per table

Floral Centerpieces

Seasonal florals to compliment the Banquet Room, the menu of your choice, and the theme of your event.

Standard Centerpieces (low to the table)- begin at \$35 ++ per table
Custom Centerpieces in various colors & heights can be designed specifically for your event, please ask for details.

Upgraded Table Linens, Chair Covers, Napkins, Etc.

Make your arrangements for upgraded linens directly through your Sales Manager.

Upgraded Table Linens- begin at \$35 ++ per table
Upgraded Napkins- begin at \$1.50 each
Chair Covers- begin at \$5.25 each
(Additional Delivery Fee of \$50.00 for Linen Rentals)

Edible Centerpieces

All Edible Centerpieces are priced based upon every 3 people.

Seafood Platter

Half Maine Lobster, Three Jumbo Prawns, Three Oysters, Three Clams, Three King Crab Claws
\$28 ++ Per Person
(Served Three (3) Pieces Total Per Person)

Tiered Dessert Display

A dazzling display of confections that perfectly compliment your corporate theme or celebration. Petit Fours, Mini Cake, and Chocolate Truffles.

\$16 ++ Per Person
(Serves Four (4) Pieces Per Person)



SPACE AVAILABLE

Hollywood

Entire Restaurant Capacity-	98 seated; 150 cocktails
Main Dining Area-	70 seated; 112 cocktails
Private Dining Room-	8 seated; 15 cocktails
Outdoor Patio-	20 seated; 30 cocktails

Santa Monica

Entire Restaurant Capacity-	115 seated; 150 cocktails
Main Dining Area-	75 seated; 90 cocktails
Enclosed Patio-	20 seated; 30 cocktails
Outdoor Patio-	20 seated; 30 cocktails
Robata Bar-	47 seated; 75 cocktails

Pasadena

Entire Restaurant Capacity-	236 seated; 340 cocktails
Main Dining Area-	100 seated; 200 cocktails
Semi-Private Area-	8 seated
Indoor Lounge-	50 seated; 60 cocktails
Bar Lounge-	28 seated; 40 cocktails
Garden Patio-	20 seated; 30 cocktails
Outdoor Patio-	14 seated
Outdoor Lounge-	16 seated; 20 cocktails