



SUSHI ROKU

2018 CATERING GUIDE **LAS VEGAS**

IDG
Innovative Dining Group
CATERING

// INTRODUCTION //



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 Los Angeles, 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.

YOUR PLACE OR OURS

// LUNCH SELECTIONS //



LUNCH COMBINATIONS

\$28

Combinations include miso soup, steamed rice & green tea ice cream

Sushi Combination

assorted nigiri sushi (6 pieces)
with spicy tuna roll

Grilled Chicken Teriyaki

garden salad, assorted tempura

Grilled Beef Teriyaki

garden salad, assorted tempura

Grilled Salmon Teriyaki

garden salad, assorted tempura

PRICES ARE NOT INCLUSIVE OF TAX, SERVICE CHARGE AND BEVERAGE.
A SERVICE FEE OF 21% PLUS SALES TAX OF 8.25% IS ADDED TO ALL FOOD AND BEVERAGE ITEMS.

YOUR PLACE OR OURS

// HORS D'OEUVRES //



TRAY PASSED

Two pieces of each selection, per person

Selection of 3 - \$24 per person

Selection of 4 - \$30 per person

Selection of 5 - \$37 per person

COLD

Fluke Kumquat Sashimi yuzu vinaigrette

Yellowtail Sashimi serrano, garlic ponzu

Tuna Tartare yuzu guacamole & tamari soy truffle

Seared Salmon togarashi crust, avocado, cilantro salad

"Hanabi" spicy tuna atop crispy rice cakes

HOT

Miso Eggplant Dengaku

Fried Chicken "Tatsuta Age"

Chicken Teriyaki Skewers / Beef Skewers / Seabass Skewers

Popcorn Shrimp Tempura spicy miso glaze, served in bamboo boat

Lamb Chops ginger, soy, garlic

American Wagyu Potsticker "Gyoza"

Beef Rib Eye-Wrapped Asparagus

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YOUR PLACE OR OURS

// TRAY PASSED SUSHI //



SUSHI ROLLS

\$25 priced based on 8 pieces per person
choice of 3 rolls

California
Spicy Tuna
Toro Jalepeño
Vegetable Roll
Eel Avocado Roll



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 \$250 ++
Sushi Chef Labor Fee \$75 ++ per hour

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

SUSHI PRICED TO ORDER

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YOUR PLACE OR OURS



\$55++

SERVED FAMILY STYLE

STARTER

Edamame / Brussels Sprouts

APPETIZER

Miso Eggplant Degaku

Albacore Sashimi crispy onions, garlic ponzu

Yellowtail Sashimi diced chillies

ENTREE

PLEASE SELECT TWO

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

Popcorn Shrimp Tempura miso glaze

Grilled Salmon wasabi yuzu creme fraiche, blood orange, fennel

(VEGETARIAN OPTION AVAILABLE UPON REQUEST)

ROLLS

Popcorn Shrimp with Asparagus / Spicy Tuna / California

DESSERT

Chef’s Sampler hand-crafted dessert specialties

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YOUR PLACE OR OURS

// TAKE //



\$65++

SERVED FAMILY STYLE

STARTER

Edamame / Brussels Sprouts

APPETIZER

Yellowtail Sahimi diced chillies

Seared Salmon togarashi crust, avocado, cilantro jalapeño salad

Beef Ribeye-Wrapped Asparagus soy mirin sauce

ENTREE

PLEASE SELECT TWO

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

Filet Mignon ginger teriyaki sauce, mashed potatoes, sautéed garlic beans

Grilled Salmon wasabi yuzu creme fraiche, blood orange, fennel

(VEGETARIAN OPTION AVAILABLE UPON REQUEST)

NIGIRI SUSHI

Tuna / Salmon / Yellowtail / Albacore

DESSERT

Chef's Sampler hand-crafted dessert specialties

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YOUR PLACE OR OURS



\$85++

SERVED FAMILY STYLE

STARTER

Edamame / Brussels Sprouts

APPETIZER

“Hanabi” spicy tuna on crispy rice / **Lobster Tempura** miso glaze
Blue Fin Tuna truffle, parmesan / **Fluke Kumquat** yuzu vinaigrette

ENTREE

PLEASE SELECT TWO

“Ji-Dori” Free Range Chicken Teriyaki grilled asparagus, mashed potatoes
Prime Ribeye Steak japanese style potatoes, sautéed garlic beans, soy garlic sauce
Chilean Seabass truffle miso, spinach
(VEGETARIAN OPTION AVAILABLE UPON REQUEST)

NIGIRI SUSHI

Toro / Kanpachi / Masu / Madai
one (1) piece of each item per person

DESSERT

Chef’s Sampler hand-crafted dessert specialties

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Y O U R P L A C E O R O U R S



\$95++

SERVED FAMILY STYLE

COLD STARTERS

Edamame

Yellowtail Sashimi diced chillies

Halibut Usuzukuri momiji daikon

Tuna Carpaccio sesame soy dressing

SASHIMI PLATTERS

Tuna, Yellowtail, Salmon, Albacore

one (1) piece of each item per person

HOT APPETIZERS

Shishito Pepper / Baked Cod / American Wagyu Beef Skewers

SUSHI PLATTERS

Toro, Kanpachi, Hon Maguro, Madai, Masu, Amaebi

one (1) piece of each item per person

DESSERT

Chef's Sampler hand-crafted dessert specialties

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Y O U R P L A C E O R O U R S

// BACHELORETTE PACKAGE //



\$49++ PER PERSON

INCLUDES CHAMPAGNE TOAST FOR YOUR PARTY

STARTER

Edamame

APPETIZER FROM THE SEA

SERVED FAMILY STYLE

Yellowtail diced chilies / **Popcorn Rock Shrimp Tempura** spicy miso glaze
"Hanabi" spicy tuna on crispy rice

APPETIZER FROM THE FARM

SERVED FAMILY STYLE

Beef Rib Eye-Wrapped Asparagus / **Chicken Kushiyaki Skewers**

SUSHI ROLL ASSORTMENT

california, spicy tuna & spicy panko shrimp

DESSERT

Chef's Sampler hand-crafted dessert specialties

OPEN SEATING / LOCATION NO DETERMINED IN ADVANCE.
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YOUR PLACE OR OURS

// FROM THE BAR //



KODAMA

\$35 FOR 2 HOURS / \$45 FOR 3 HOURS / \$55 FOR 4 HOURS

Vodka **Svedka** / Gin **Gordon's** / Rum **Cruzan Silver** / Bourbon **Four Roses**
Scotch **Johnnie Walker Red** / Tequila **Camarena Silver**
Beer All domestic & standard imports
Wine Management selection

HIKARI

\$40 FOR 2 HOURS / \$50 FOR 3 HOURS / \$60 FOR 4 HOURS

Vodka **Tito's** / Gin **Tanqueray** / Rum **Bacardi Silver**
Bourbon **Jack Daniels** / Canadian Whiskey **Seagram's 7**
Scotch **Johnnie Walker Red** / Tequila **Cazadores Silver**
Beer All domestic & standard imports
Wine Management selection

NOZOMI

\$50 FOR 2 HOURS / \$60 FOR 3 HOURS / \$70 FOR 4 HOURS

Vodka **Grey Goose** / Gin **Bombay Sapphire** / Rum **Captain Morgan**
Bourbon **Basil Hayden's** / Canadian Whiskey **Crown Royal**
Scotch **Johnnie Walker Black** / Tequila **Patron Silver**
Beer All domestic & standard imports
Wine Management selection

ALL PRICING: + TAX + 21% GRATUITY PER PERSON

WINE SELECTIONS MAY CHANGE WITHOUT NOTICE DUE TO AVAILABILITY. NUMBER OF BEER SELECTIONS MAY BE ALTERED WITHOUT PRIOR NOTICE. NON-ALCOHOLIC BEVERAGES, SHOTS AND SPECIALTY COCKTAILS ARE NOT INCLUDED IN THIS PRICE.

YOUR PLACE OR OURS

// 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” SCAPES

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.



TABLE LINENS / CHAIR COVERS / NAPKINS

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

\$50 ++ 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.

\$19 ++ per person / serves four (4) pieces per person

YOUR PLACE OR OURS

// SPACE AVAILABILITY //

Capacity

280 seated; 600 cocktails

Café

40 seated; 60 cocktails

Main Dining Area

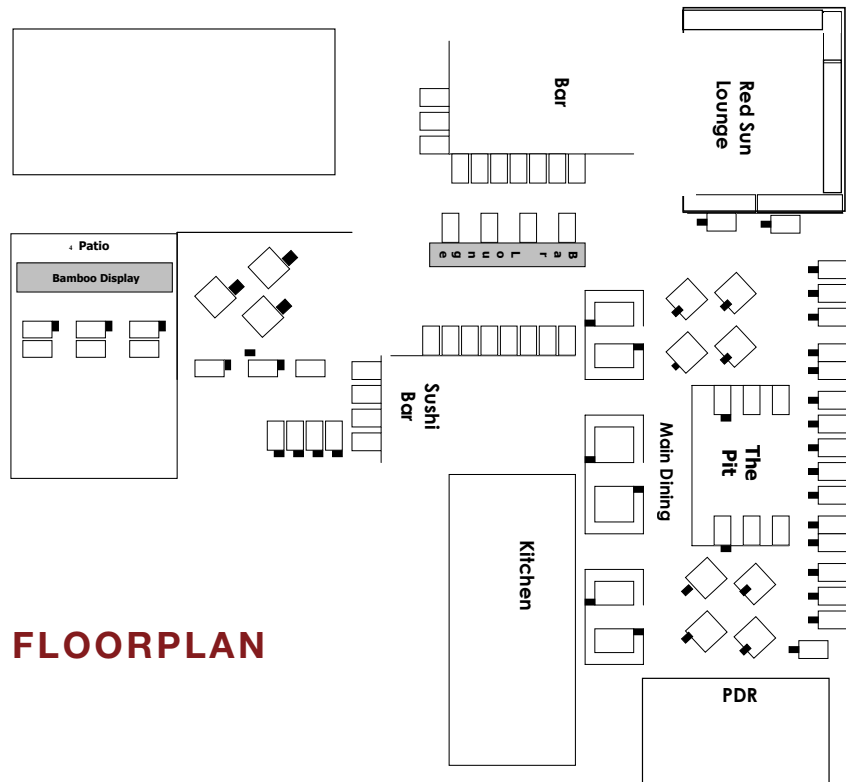
160 seated; 300 cocktails

Private Dining Room

38 seated; 50 cocktails / \$500 room rental *

Red Sun Lounge

38 seated; 50 cocktails / \$500 room rental *



FLOORPLAN

* ROOM RENTALS / F&B MINIMUMS MAY APPLY

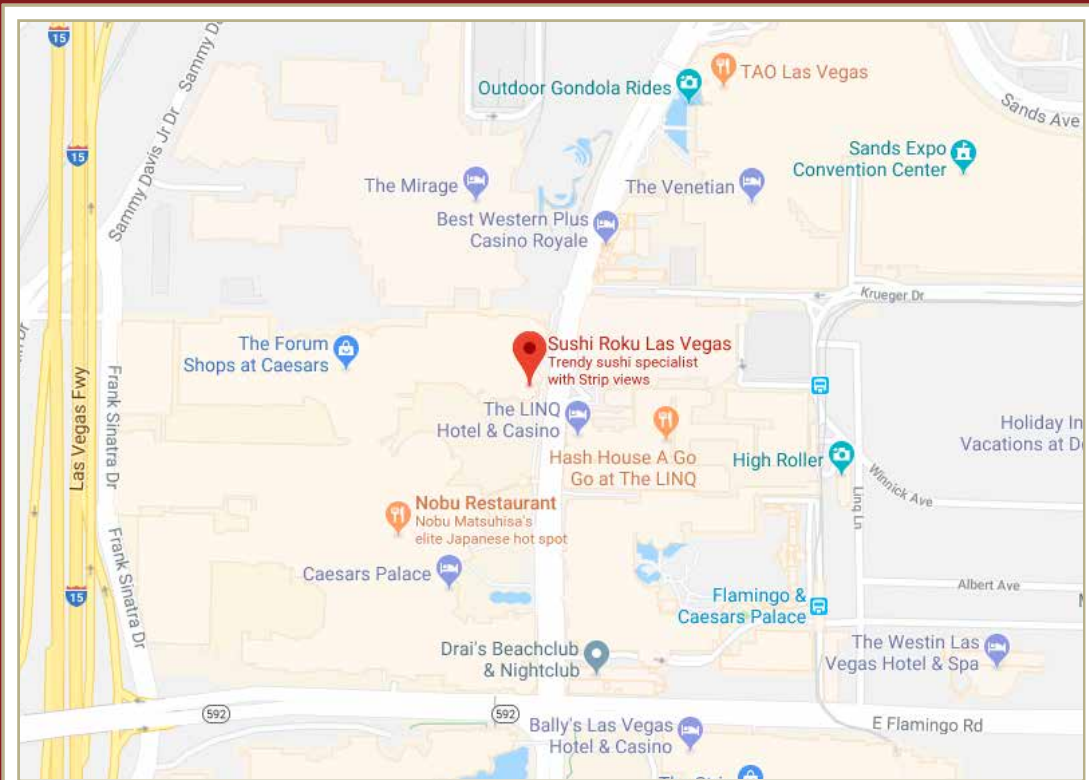
YOUR PLACE OR OURS

// PHOTO GALLERY //



YOUR PLACE OR OURS

// OUR DETAILS //



SUSHI  ROKU

LUNCH

Everyday: 12-4p

DINNER

Sunday through Thursday: 4-10pm

Friday & Saturday: 4-11pm

HAPPY HOUR




Sunday through Thursday: 4-7pm

Friday & Saturday: 4-6pm



Forum Shops at Caesars

3500 S. Las Vegas Blvd // Las Vegas, NV 89109 // 702.733.7373

   /sushirokulv

YOUR PLACE OR OURS