



SUSHI ROKU

2018 CATERING GUIDE **SCOTTSDALE**

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

// BACHELORETTE PACKAGE //



\$60++

INCLUDES SPARKLING WINE TOAST FOR YOUR PARTY

APPETIZER

SERVED FAMILY STYLE

Premium Edamame served with warm sea salt
Yellowtail Diced Chilies garlic, ponzu and a hot olive oil sear
“Hanabi” spicy tuna atop crispy rice
Ribeye-Wrapped Asparagus garlic soy mirin sauce

ENTREE

SERVED FAMILY STYLE

Popcorn Rock Shrimp Tempura
spicy miso glaze, julienne asparagus & wild mushroom mix
Chicken Yakitori Skewers served with teriyaki sauce
Sushi Roll Assortment
california, salmon avocado & shrimp tempura with asparagus

DESSERT

Mochi

OPEN SEATING • LOCATION NOT DETERMINED IN ADVANCE. PRICES ARE NOT INCLUSIVE OF TAX, SERVICE CHARGE AND BEVERAGE.
A SERVICE FEE OF 20% PLUS SALES TAX OF 8.95% IS ADDED TO ALL FOOD AND BEVERAGE ITEMS.

YOUR PLACE OR OURS

// BACHELOR OMAKASE //



\$70++

INCLUDES COMPLIMENTARY FIRST ROUND OF SPECIALTY SHOT

APPETIZER

SERVED FAMILY STYLE

- Premium Edamame** served with warm sea salt
- Fried Calamari** charred jalapeño glaze
- Tuna Pizza** crispy mushroom, balsamic, wasabi, aioli, serrano
- Popcorn Rock Shrimp Tempura** spicy miso glaze, julienne asparagus & wild mushroom mix
- American Wagyu Potstickers Gyoza** kimchee & chili soy

ENTREE

SERVED FAMILY STYLE

- “Ji-Dori” Free Range Chicken Breast**
grilled asparagus on bed of mashed potatoes, teriyaki sauce
- Prime Aged Rib Eye “Japonais”** plum baby red potatoes, garlic green beans, soy garlic sauce
- Sushi Roll Assortment**
california, spicy yellowtail, eel avocado & shrimp tempura with asparagus

DESSERT

- Chef’s Sampler** hand-crafted dessert specialties

OPEN SEATING • LOCATION NOT DETERMINED IN ADVANCE. PRICES ARE NOT INCLUSIVE OF TAX, SERVICE CHARGE AND BEVERAGE. A SERVICE FEE OF 20% PLUS SALES TAX OF 8.95% IS ADDED TO ALL FOOD AND BEVERAGE ITEMS.

YOUR PLACE OR OURS



\$55++

SERVED FAMILY STYLE

APPETIZER

Premium Edamame
served warm with sea salt

Brussel Sprout Chips
truffle oil, salt

Yellowtail Diced Chilies
garlic, ponzu, hot olive oil sear

Ribeye-Wrapped Asparagus
garlic soy mirin sauce

ENTREE

“Ji-Dori” Free Range Chicken Breast
grilled asparagus on a bed of mashed potatoes, teriyaki sauce

Grilled Salmon Filet
roku bbq sauce, garlic mashed potatoes, candid hijiki seaweed

Roku’s Signature Style Sushi
california, spicy tuna, shrimp tempura with asparagus

PRICES ARE NOT INCLUSIVE OF TAX, SERVICE CHARGE, AND BEVERAGE.
A SERVICE FEE OF 20% PLUS SALES TAX OF 8.95% IS ADDED TO ALL FOOD AND BEVERAGE ITEMS.

YOUR PLACE OR OURS



\$65++

SERVED FAMILY STYLE

APPETIZER

- Premium Edamame** served warm with sea salt
- Yellowtail Diced Chilies** garlic, ponzu, hot olive oil sear
- Kale Salad** kale & king oyster mushroom, ginger plum vinaigrette
- Eggplant Dengaku** sweet miso glaze
- Ribeye-Wrapped Asparagus** garlic soy mirin sauce

ENTREE

- Grilled Chilean Sea Bass**
truffle miso, sautéed spinach & garlic mashed potatoes
- “Ji-Dori” Free Range Chicken Breast**
grilled asparagus on a bed of mashed potatoes, teriyaki sauce
- Prime Rib Eye “Japonais”**
plum baby red potatoes, garlic green beans, soy garlic sauce
- Sushi Roll Assortment**
california, spicy tuna, shrimp tempura with asparagus

DESSERT

- Chef’s Sampler** hand-crafted dessert specialties

PRICES ARE NOT INCLUSIVE OF TAX, SERVICE CHARGE, AND BEVERAGE.
A SERVICE FEE OF 20% PLUS SALES TAX OF 8.95% IS ADDED TO ALL FOOD AND BEVERAGE ITEMS.

YOUR PLACE OR OURS

\$75++

STARTER

Premium Edamame served warm with sea salt

COLD APPETIZER

SELECT THREE, TO BE SERVED FAMILY STYLE

- Fluke Kumquat** yuzu vinaigrette, black lava salt, cilantro
- Seared Salmon** togarashi crust, avocado, cilantro jalapeno salad
- Octopus Crudo** yuzu kosho, olive oil, lemon
- Seared Albacore** ponzu, crispy onions
- Salmon Carpaccio** soy vinaigrette & black truffles
- Garden Salad** yuzu ginger dressing
- Seaweed Salad** ginger dressing

HOT APPETIZER

SELECT THREE, TO BE SERVED FAMILY STYLE

- Popcorn Rock Shrimp Tempura** spicy miso glaze, julienne asparagus & wild mushroom mix
- Baked Cod** miso marinated
- "Hanabi"** spicy tuna served atop crispy rice
- Chicken Yakitori Chicken Skewers** teriyaki sauce
- Filet Tobanyaki** garlic truffle ponzu, asparagus, mixed mushrooms
- Ribeye-Wrapped Asparagus** garlic soy mirin sauce
- Eggplant Dengaku** sweet miso glaze

SUSHI ROLLS

- Spicy Scallop**
- Spicy Tuna**
- Shrimp Tempura & Asparagus**
- Tuna Jalapeño** crispy onions, yuzu ponzu

PRICES ARE NOT INCLUSIVE OF TAX, SERVICE CHARGE, AND BEVERAGE.
A SERVICE FEE OF 20% PLUS SALES TAX OF 8.95% IS ADDED TO ALL FOOD AND BEVERAGE ITEMS.

// PREMIUM //



\$80++

SERVED FAMILY STYLE

APPETIZER

Shishito Peppers garlic oyster sauce, sesame

Hamachi Serrano garlic, yuzu ponzu

Bigeye Tuna Sashimi Truffle baby arugula, shaved parmesan, wasabi soy truffle

Ribeye-Wrapped Asparagus garlic soy mirin sauce

ENTREE

Grilled Filet Mignon

house made teriyaki, garlic green beans and garlic mashed

Nova Scotia Lobster Tail

yuzu citrus butter and sweet miso glaze

Roku's Sushi Assortment

tuna, yellowtail, shrimp, fluke, salmon, albacore

DESSERT

Chef's Sampler hand-crafted dessert specialties

PRICES ARE NOT INCLUSIVE OF TAX, SERVICE CHARGE, AND BEVERAGE.
A SERVICE FEE OF 20% PLUS SALES TAX OF 8.95% IS ADDED TO ALL FOOD AND BEVERAGE ITEMS.

YOUR PLACE OR OURS

// SPACE AVAILABILITY //

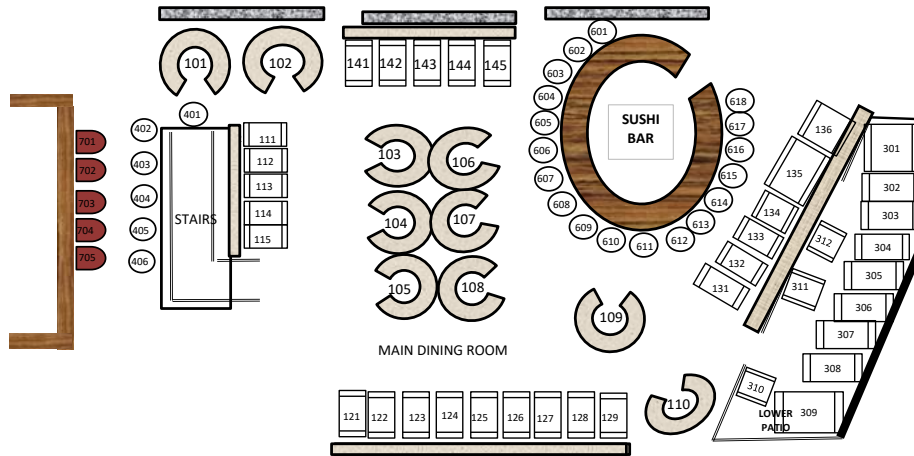
Capacity
185 seated
275 reception



Main Dining Area + Sushi Bar
140 seated
200 reception



Outside Patio
25 seated
50 reception



FLOORPLAN

YOUR PLACE OR OURS

// PHOTO GALLERY //



YOUR PLACE OR OURS

// OUR DETAILS //



SUSHI  ROKU

BREAKFAST

Daily 7-11a

LUNCH

Daily 11-2:30p

DINNER

Sunday-Thursday 5:30-10:30pm / Friday & Saturday: 5:30-11:30pm

HAPPY HOUR

Monday-Friday: 4-6:30pm / Saturday: 2:30-6:30pm / Sunday: 2:30-close



7277 E. Camelback Rd. // Scottsdale, AZ 85251 // 480.970.2121

   /sushirokuaz

YOUR PLACE OR OURS