



ROKU

2016 CATERING GUIDE

IDG
Innovative Dining Group
CATERING

I N T R O D U C T I O N



IDG's extensive event experience, led by Jenn Heimpel, will give any occasion the same style, class, and dedication to detail made famous in our restaurants.



By anticipating your needs and honoring your unique taste, we will communicate your vision with inspiration.



Whether it is an intimate gathering or an important corporate event, our exceptional guest service, gracious and elegant servers, and award-winning chefs guarantee that your special occasion is flawless.

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

FROM THE BAR



SOFT DRINKS

(\$5 PER HOUR)

Featuring Coke, Diet Coke & Sprite

BEER & WINE

(\$25 PER PERSON PER HOUR FOR FIRST HOUR, \$10 PER PERSON PER HOUR AFTER)

Featuring Kirin(s), Kirin Light(s), La Marca Prosecco,
Anterra Pinot Grigio, Graffigna Malbec
Laguna Chardonnay, Russian River 2013
Casa Lapostolle Merlot, Rapel Valley, Argentina 2013

Wine List Available Upon Request



PREMIUM BAR

(\$35 PER PERSON PER HOUR FOR FIRST HOUR, \$10 PER PERSON PER HOUR AFTER)

Featuring Kirin(s), Kirin Light(s), Absolute Vodka, Tanqueray Gin, Bacardi,
Sauza Tequila, Jim Beam Bourbon, Johnny Walker Black Scotch,
Laguna Chardonnay, Russian River 2013
Casa Lapostolle Merlot, Rapel Valley, Argentina 2013
Soft Drinks, Still & Sparkling Water, Juice



PLATINUM BAR

(\$45 PER PERSON PER HOUR FOR FIRST HOUR, \$10 PER PERSON PER HOUR AFTER) Grey

Featuring Kirin(s), Kirin Light(s), Grey Goose Vodka, Bombay Sapphire Gin,
Bacardi, Makers Mark Bourbon, Johnny Walker Black Scotch,
Jack Daniel's Tennessee Whiskey, Patron Silver Tequila,
Far Niente Chardonnay, "En Route," Napa Valley 2013
Achaval Ferrer Cabernet Sauvignon, Mendoza, Argentina 2012
Soft Drinks, Juice, Still & Sparkling Water

YOUR PLACE OR OURS

// TRAY PASS //



HORS D'OEUVRES

TIER ONE

Kabocha & Butternut Squash wood oven roasted, sesame chili paste
"Hanabi" crispy rice with spicy tuna
Japanese Fried Chicken "Tatsuta-Age" on skewer
Beet Tartare mango wasabi vinaigrette
Vegetable Fried Rice
California Roll / Vegetable Roll / Spicy Tuna Roll

TIER TWO

Tacos ahi tuna, crispy seaweed shell
Tuna Tartare yuzu guacamole, soy truffle on a chip
Grilled Eryngii Mushrooms almond butter
Popcorn Shrimp Tempura miso glaze

TIER THREE

Fluke Sashimi kumquat, yuzu vinaigrette, uni toast
Uni Toast lemon tarragon béchamel
Grilled Octopus kimchi vinaigrette, pickles
Sea Bass Sliders panko crust, tonkatsu tartar
Tyson's Xo Fried Rice lap cheong sausage, shellfish
Baked Crab Cut Roll

5 choices; \$35/hr. / 6 choices; \$40/hr. / 7 choices; \$45/hr.

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

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SALADS

Seaweed Salad ginger plum dressing

Spicy Sunomono Cucumber

Organic Kale Salad king oyster mushrooms, crispy shiitake, ginger plum vinaigrette

ENTREES

Baked Cod "Saikyo Yaki" sweet miso

Wood Roasted Salmon black bean sauce, celery salad

Jidori Chicken & Wild Mushrooms

Prime New York Strip-Dry Aged vegetables, yuzu kosho

Black Pepper Filet Medallions

PASTA

Udon Garlic Noodles with vegetables

Udon Garlic Noodles with shrimp / **Udon Garlic Noodles** with lobster

Vegetable Ramen

SIDES

Kabocha & Butternut Squash wood oven roasted, sesame chili paste

Roasted Seasonal Vegetables shiso pesto

Vegetable Fried Rice / **Chicken Fried Rice** / **Shrimp Fried Rice**

Wok-Fired Green Beans / **Oven Roasted Brussel Sprouts**



\$55++

APPETIZER

CHOOSE TWO (2), SERVED FAMILY STYLE

Edamame Soy Beans / **Spicy Sunomono** smashed cucumber
Seared Albacore Sashimi crispy onions, garlic ponzu
"Hanabi" spicy tuna / **Yellowtail Sashimi**

SALAD

SERVED FAMILY STYLE

Organic Garden Salad

ENTREE

CHOOSE TWO (2), SERVED FAMILY STYLE

Baked Cod "Saikyo Yaki" sweet miso
Wood Roasted Salmon black bean sauce, celery salad
Chicken & Wild Mushroom
Flat Iron Steak grilled vegetables

NIGIRI & ROLLS

SERVED FAMILY STYLE

California / **Spicy Tuna** / **Vegetable** / **Salmon Nigiri** / **Yellowtail Nigiri**

DESSERT

SERVED FAMILY STYLE

Mini Chocolate Volcano

YOUR PLACE OR OURS

\$65++

APPETIZER

CHOOSE TWO (2), SERVED FAMILY STYLE

Edamame Soy Beans

Spicy Sunomono smashed cucumber

Seared Albacore Sashimi crispy onions, garlic ponzu

"Hanabi" spicy tuna

Kabocha & Butternut Squash wood oven roasted, sesame chili paste

Japanese Fried Chicken "Tatsuta-Age" "big fish sauce"

Yellowtail Sashimi

SALAD

CHOOSE ONE (1), SERVED FAMILY STYLE

Organic Kale Salad / Organic Garden Salad

ENTREE

CHOOSE TWO (2), SERVED FAMILY STYLE

Baked Cod "Saikyo Yaki" sweet miso

Wood Roasted Salmon black bean sauce, celery salad

Chicken & Wild Mushroom

Tyson's Xo Fried Rice lap cheong sausage, shellfish

NY Strip Steak grilled vegetables

NIGIRI & ROLLS

SERVED FAMILY STYLE

California Roll

Spicy Tuna Roll

Shrimp Tempura Asparagus

Tuna Nigiri / Salmon Nigiri / Yellowtail Nigiri

DESSERT

SERVED FAMILY STYLE

Green Tea Tiramisu / Mini Chocolate Volcano

\$75++

APPETIZER

CHOOSE THREE (3), SERVED FAMILY STYLE

Edamame Soy Beans

Spicy Sunomono smashed cucumber

Seared Albacore Sashimi crispy onions, garlic ponzu

“Hanabi” spicy tuna

Kabocha & Butternut Squash wood oven roasted, sesame chili paste

Grilled Eryngii Mushrooms almond butter

Seabass Sliders panko crust, tonkatsu tartar

Japanese Fried Chicken “Tatsuta-Age” “big fish sauce”

SALAD

CHOOSE ONE (1), SERVED FAMILY STYLE

Organic Kale Salad / Seaweed Salad / Organic Garden Salad

ENTREE

CHOOSE TWO (2), SERVED FAMILY STYLE

Baked Cod “Saikyo Yaki” sweet miso

Wood Roasted Salmon black bean sauce, celery salad

Chicken & Wild Mushroom

Tyson’s Xo Fried Rice lap cheong sausage, shellfish

Sauteed Squid yuzu butter, seasonal vegetables

Lobster Garlic Noodles

NY Strip Steak grilled vegetables

NIGIRI & ROLLS

SERVED FAMILY STYLE

Katana Roll / Baked Crab Handroll

Tuna Nigiri / Salmon Nigiri / Yellowtail Nigiri

DESSERT

SERVED FAMILY STYLE

Green Tea Tiramisu / Mini Chocolate Volcano

YOUR PLACE OR OURS

\$85++

APPETIZER

CHOOSE THREE (3), SERVED FAMILY STYLE

Edamame Soy Beans

Spicy Sunomono smashed cucumber

Seared Albacore Sashimi crispy onions, garlic ponzu

“Hanabi” spicy tuna

Kabocha & Butternut Squash wood oven roasted, sesame chili paste

Grilled Eryngii Mushrooms almond butter

Seabass Sliders panko crust, tonkatsu tartar

Fluke Sashimi

Tuna Poke

Japanese Fried Chicken “Tatsuta-Age” “big fish sauce”

SALAD

CHOOSE ONE (1), SERVED FAMILY STYLE

Organic Kale Salad / **Seaweed Salad** / **Organic Garden Salad**

ENTREE

CHOOSE TWO (2), SERVED FAMILY STYLE

Baked Cod “Saikyo Yaki” sweet miso

Wood Roasted Salmon black bean sauce, celery salad

Chicken & Wild Mushroom

Tyson’s Xo Fried Rice lap cheong sausage, shellfish

Sauteed Squid yuzu butter, seasonal vegetables

Lobster Garlic Noodles

Black Pepper Filet Mignon seasonal vegetables

Chilean Sea Bass sweet thai chili sauce

NY Strip Steak grilled vegetables

Nigiri Sampler: Tuna, Salmon, Yellowtail

SPECIALTY ROLLS

SERVED FAMILY STYLE

Shima Roll / **Katana Roll** / **Baked Crab Handroll**

DESSERT

SERVED FAMILY STYLE

Green Tea Tiramisu / **Mini Chocolate Volcano** / **Salted Caramel Pot de Crème**

YOUR PLACE OR OURS

PHOTO GALLERY



YOUR PLACE OR OURS

THE SPACE

SEMI-PRIVATE SUSHI BAR AREA seats up to 20 guests.

There is a \$1,800 food and beverage minimum (Sunday-Wednesday) and a \$2,500 food and beverage minimum (Thursday-Saturday) plus tax and gratuity.

You may select a reservation time of 6-9 p.m.
or 9:30 p.m. until close.



THE SEMI-PRIVATE MAIN DINING ROOM AREA

seats up to 26 guests. There is a \$1,800 food and beverage minimum (Sunday-Wednesday) and a \$2,500 food and beverage minimum (Thursday-Saturday) plus tax and gratuity.

You may select a reservation time of 6-9 p.m.
or 9:30 p.m. until close.



THE TEPPAN AREA seats up to 28 guests.

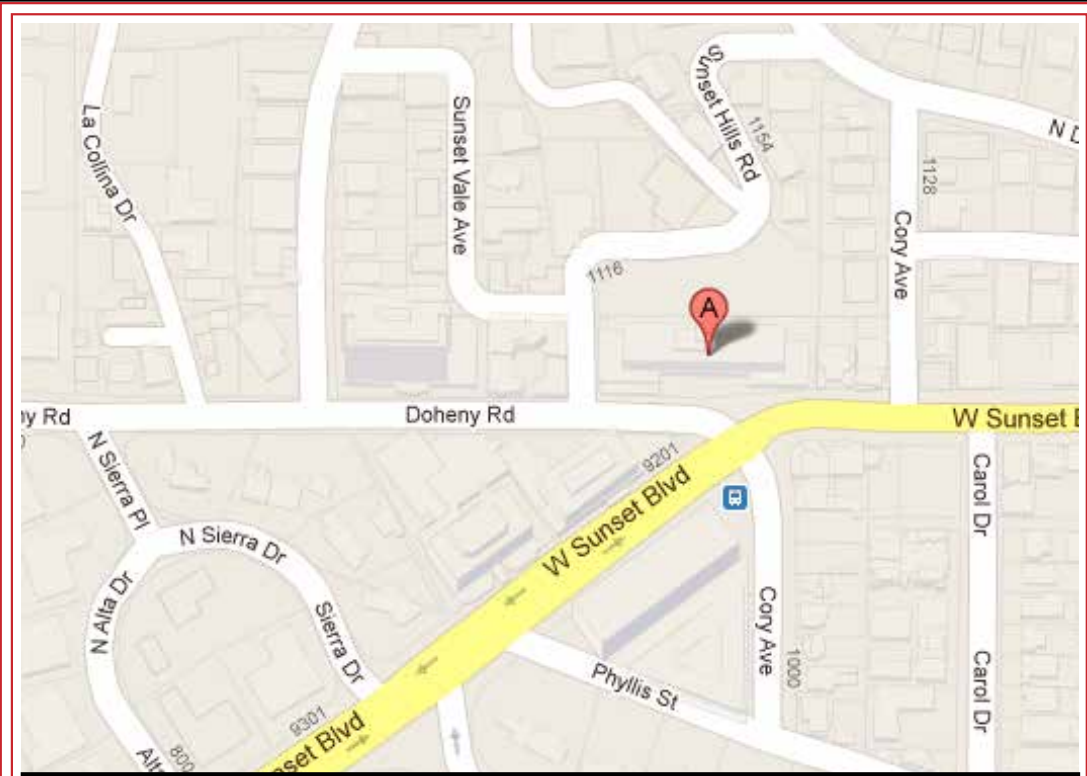
There is a \$2,800 food and beverage minimum (Sunday-Wednesday) and a \$4,000 food and beverage minimum (Thursday-Saturday) plus tax and gratuity.

You may select a reservation time of 6-9 p.m.
or 9:30 p.m. until close.



YOUR PLACE OR OURS

THE LOCATION



ROKU

Restaurant Hours

LUNCH

Monday-Friday: 11:30 am-2:30 pm

DINNER

Monday & Sunday: 5:30 pm-10:30 pm

Tuesday-Wednesday: 5:30 pm-11 pm

Thursday-Saturday: 5:30 pm-12 am

HAPPY HOUR

Monday-Friday: 5-7 pm

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