



# SUSHI ROKU

2017 CATERING GUIDE

**IDG**  
Innovative Dining Group  
CATERING

// INTRODUCTION //



IDG's extensive event experience 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.

YOUR PLACE OR OURS



\$50++

SERVED FAMILY STYLE

### APPETIZER

**Premium Edamame** okinawa sea salt  
**Shishito Japanese Peppers**  
**Yellowtail Diced Chiles** yuzu ponzu  
**Albacore Sashimi Ponzu** crispy onions  
**Beef Rib Eye-Wrapped Asparagus**  
**Baked Cod 'Saikyo-Yaki'**  
**Miso Glazed Popcorn Shrimp Tempura**  
**Hanabi** spicy tuna on crispy rice

### SUSHI & ROLLS

**Tuna, Fluke, Salmon**  
**Katana Roll** spicy tuna, shrimp tempura, tuna, yellowtail  
**Baked Lobster Roll** creamy miso sauce

### DESSERT

**Chocolate Volcano**

YOUR PLACE OR OURS



\$65++

SERVED FAMILY STYLE

### APPETIZER

- Premium Edamame** okinawa sea salt
- Shishito Japanese Peppers**
- Fluke Kumquat Sashimi** yuzu vinaigrette
- Yellowtail Diced Chiles** yuzu ponzu
- Salmon Carpaccio** soy truffle oil
- Hanabi** spicy tuna on crispy rice
- Beef Rib Eye-Wrapped Asparagus**
- American Kobe Beef Skewer** black pepper sauce
- Miso Glazed Popcorn Shrimp Tempura**

### SUSHI & ROLLS

- Tuna, Yellowtail, Salmon**
- Katana Roll** spicy tuna, shrimp tempura, tuna, yellowtail
- Tuna Jalapeño Roll** spicy tuna topped with tuna, yuzu olive oil
- Baked Lobster Roll** creamy miso sauce

### DESSERT

- Chocolate Volcano**

YOUR PLACE OR OURS



\$85++

SERVED FAMILY STYLE

### APPETIZER

- Premium Edamame** okinawa sea salt
- Shishito Japanese Peppers**
- Fluke Kumquat Sashimi** yuzu vinaigrette
- Yellowtail Diced Chiles** yuzu ponzu
- Salmon Carpaccio** soy truffle oil
- Blue Crab Tartare** uni & caviar
- Hanabi** spicy tuna on crispy rice
- Beef Rib Eye-Wrapped Asparagus**
- American Kobe Beef Skewer** black pepper sauce
- Miso Glazed Popcorn Shrimp Tempura**
- Chilean Seabass** truffle miso glaze

### SUSHI & ROLLS

- Toro, Yellowtail, Salmon**
- Katana Roll** spicy tuna, shrimp tempura, tuna, yellowtail
- Tuna Jalapeño Roll** spicy tuna topped with tuna, yuzu olive oil
- Baked Lobster Roll** creamy miso sauce

### DESSERT

- Chocolate Volcano**

YOUR PLACE OR OURS

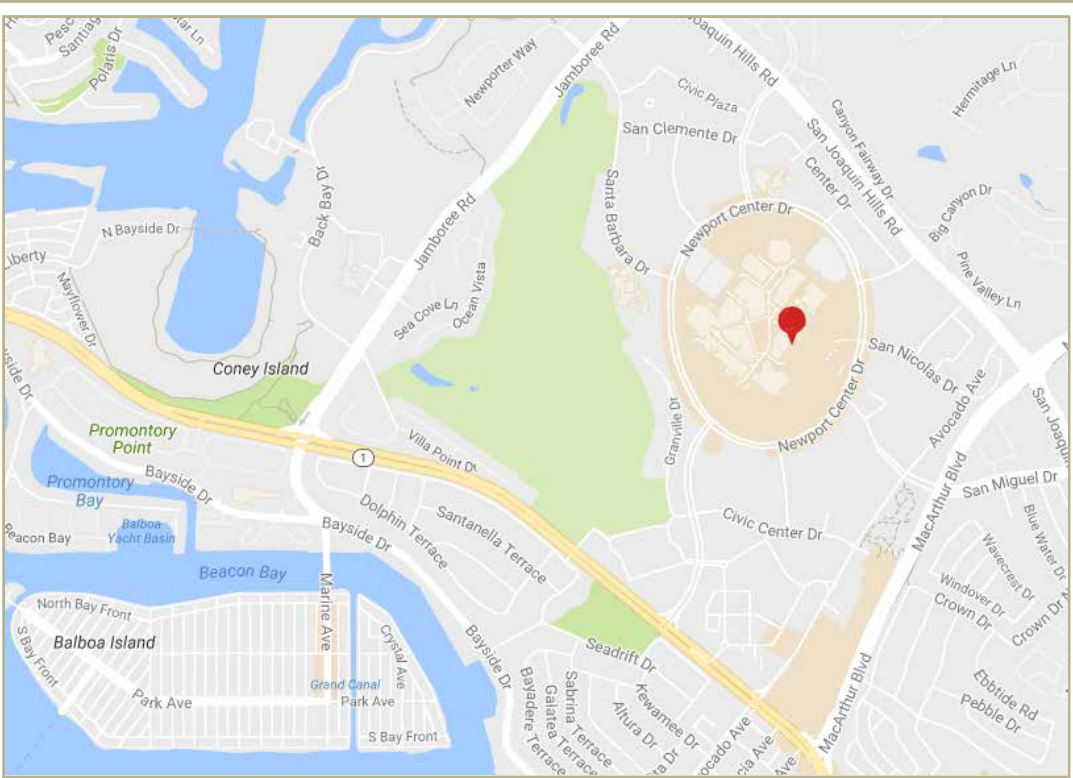


// PHOTO GALLERY //



YOUR PLACE OR OURS

// OUR DETAILS //



**SUSHI  ROKU**

**DINNER**

Sunday through Thursday: 11:30 am-9:30pm

Friday & Saturday: 11:30 am-10:30pm




**HAPPY HOUR**

Everyday 3-6 pm



Fashion Island

327 Newport Center Drive // Newport Beach, CA 92660 // 949.706.3622

   /sushirokunb

YOUR PLACE OR OURS