



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

// JAPANESE TAPAS TASTING //



\$35++

APPETIZER

SERVED FAMILY STYLE

Edamame Soy Beans

Albacore Sashimi Ponzu crispy onions & sesame soy

Hanabi spicy tuna on crispy rice

Miso Eggplant Dengaku

ENTRÉE

EACH GUEST MAY CHOOSE ONE (1)

6 Piece Sushi Combo

tuna, yellowtail, salmon, albacore, shrimp, sea bream & california roll

Grilled Salmon Filet

Roku BBQ sauce & mashed potatoes

“Ji-Dori” Free Range Chicken Teriyaki

grilled asparagus & mashed potatoes

YOUR PLACE OR OURS

// THE BEGINNING //



\$40++

SERVED FAMILY STYLE

COLD APPETIZERS

Tuna Sashimi Carpaccio sesame soy & garlic chips
Yellowtail Sashimi diced chillies

HOT APPETIZERS

Mixed Vegetable Tempura
Shishito Japanese Peppers
Beef Rib Eye wrapped Asparagus soy mirin sauce

SUSHI ASSORTMENT

Tuna, Yellowtail, Salmon, Spicy Tuna Roll & Shrimp Tempura Roll

YOUR PLACE OR OURS

// PREMIUM //



\$55++

SERVED FAMILY STYLE

COLD APPETIZERS

Edamame Soy Beans

Yellowtail Diced Chillies olive oil & garlic ponzu

Seared Albacore Sashimi crispy onions & sesame soy

Garden Salad

HOT APPETIZERS

Chilean Seabass truffle miso glaze

Shishito Japanese Peppers

Beef Rib Eye-Wrapped Asparagus soy mirin sauce

SUSHI & ROLLS

Salmon Sashimi Carpaccio

Toro & Jalapeño

Seared Albacore Sashimi

Baked Lobster Roll

Vegetable Roll

Spicy Tuna Roll

YOUR PLACE OR OURS



\$70++

SERVED FAMILY STYLE

COLD APPETIZERS

Edamame Soy Beans

Yellowtail Diced Chilies olive oil & garlic ponzu

Seared Albacore Sashimi crispy onions & garlic ponzu

Tuna & Beet Carpaccio goat cheese & yuzu miso

SALAD

Organic Kale Salad

king oyster mushrooms, crispy shiitake & ginger plum vinaigrette & garlic ponzu

HOT APPETIZERS

Shishito Japanese Peppers soy garlic

Chilean Seabass truffle miso glaze

SUSHI & ROLLS

Salmon Sashimi Carpaccio

Toro & Jalapeño

Seared Albacore Sashimi

Katana Roll

Baked Lobster Roll

Vegetable Roll

Spicy Tuna Roll

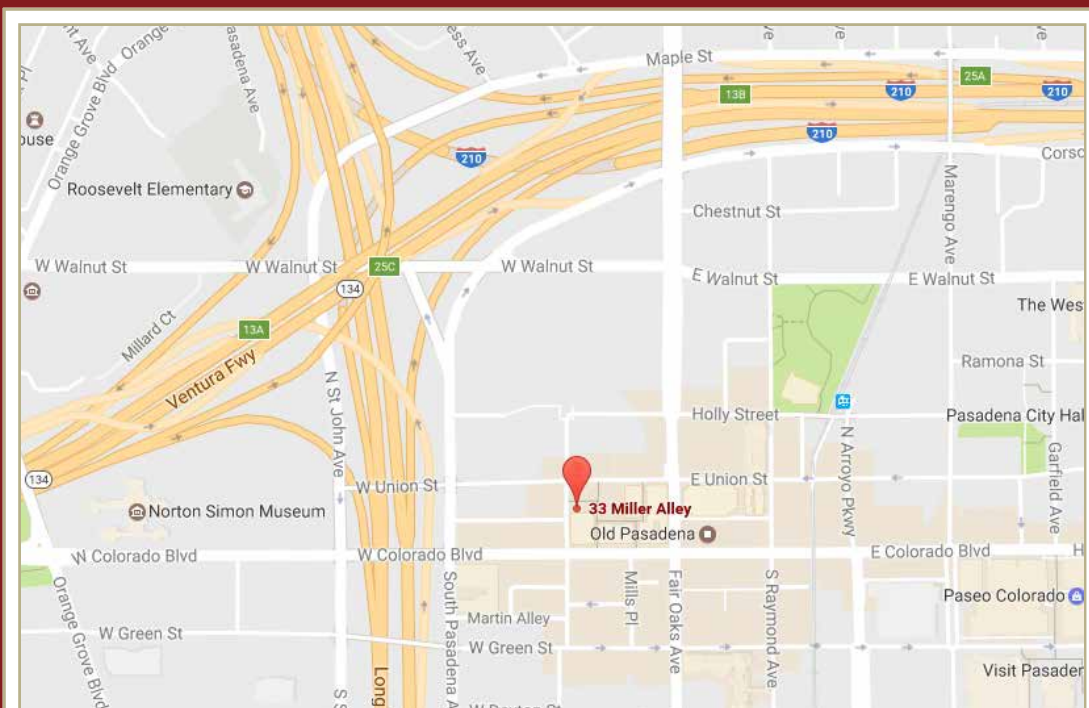
YOUR PLACE OR OURS

// PHOTO GALLERY //



YOUR PLACE OR OURS

// OUR DETAILS //



SUSHI ROKU

LUNCH

Monday-Friday: 11:30am-2 pm
Saturday & Sunday: 12-4 pm

DINNER


Monday-Thursday: 5:30-9:30 pm
Friday: 5:30-10 pm
Saturday: 4-10 pm
Sunday: 4-9 pm

HAPPY HOUR

Sunday-Monday: 5-9 pm (all night, excluding holidays & special events)
Tuesday-Saturday: 5-7 pm



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   /sushirokupas

YOUR PLACE OR OURS