



FIVE COURSE

PROVISIONS

Hors d'Oeuvres | Pick 4

Cabbage Spring Roll Vegan / GF
Mango Sweet & Sour

Loco Moco Slider
Brioche, Beef Patty, Gravy, Sunny Side Quail Egg

Spam Masubi
Nori, Sesame, Pineapple Soy Glaze

Mushroom Croquette *vegetarian*
Five Spice, Scallion, Seaweed Mayo

Tuna Poke Tostada
Crispy Seaweed Tortilla, Wasabi Aioli

Plated Salad & Bread Course

Sweet Dinner Rolls & Whipped Kimchi Butter

Spinach Salad Vegan / GF
Pineapple, Cucumber, Macadamia, Coconut, Red Bellpepper, Cilantro, Mint
Mango Sesame Vinaigrette

Or

Soba Noodles Vegan / GF
Bell Peppers, Carrot, Daikon, Persian Cucumber, Nori, Peanut
Ginger-Sesame Vin

Mains | Pick 2

Huli Huli Salmon

*Ginger Soy Marinade, Fermented Chili Honey Glaze
\$5 per guest supplement*

Grilled Chicken Adobo GF

Redpepper, Vinegar, Coconutmilk

Hunan Beef

*Hanger Steak, Caramelized Onion, Thai Chile, Shaoxing Demi
\$5 per guest supplement*

Roasted Heirloom Carrots Vegan / GF

Gojuchang, Lime Cilantro

Sides

Mac Salad Vegetarian

Elbow Noodle, Honey, Dijon, Vinegar

Chow Fun Vegetarian

Scallion, Bean Sprouts, Truffled Hoisin Sauce

Jasmine Rice Vegetarian / GF

Chive, Black Sesame

*Guest w/ Food allergies please be aware that our food may contain or come into contact w/ common allergies
such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat, consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness*