

The image shows the interior of a restaurant, likely Sushi Roku, featuring a modern and natural aesthetic. The space is filled with various green plants in pots, some of which are large and leafy. The ceiling is high and features a grid of wooden beams with several small, warm-toned pendant lights hanging from it. The walls are a mix of dark wood and brickwork. In the foreground, there are several tables and chairs, some of which are set with dishes. The overall atmosphere is warm and inviting.

Sushi  Roku

Special Events & Private Dining
2023

manhattan beach • santa monica
pasadena • newport beach • las vegas



our philosophy

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.





the experience

Sushi Roku has transformed the traditional sushi bar into a hip and cutting edge dining affair utilizing beautiful design, unique and creative dishes, and a relaxing dining atmosphere making it a favorite for Los Angeles, Las Vegas and Scottsdale tastemakers as well as guests from around the world.



the cuisine

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.





ume | \$75++
served family style

starter

Edamame
okinawa sea salt

Brussels Sprouts Chips
truffle oil, salt

appetizers

Yellowtail Diced Chiles
olive oil, ginger, ponzu

Tuna Crudo
avocado, micro greens, garlic chips, sesame soy, aji amarillo

Popcorn Shrimp Tempura
miso glaze

main course

select two (2), served with seasonal vegetables and mashed potatoes

"Ji-Dori" Free Range Chicken
teriyaki sauce

Grilled Salmon
teriyaki sauce

Vegetarian Option Available Upon Request

rolls

Popcorn Shrimp
with asparagus

Spicy Tuna

California

dessert

Chef's Sampler
hand-crafted dessert specialties

take | \$85++
served family style

starter

Edamame
okinawa sea salt

Brussels Sprouts Chips
truffle oil, salt

appetizers

Yellowtail Diced Chiles
olive oil, ginger, ponzu

Burrata & Cured Salmon
walnuts, fresh dill vinaigrette

Beef Ribeye Wrapped Asparagus

main course

select two (2), served with seasonal vegetables and mashed potatoes

Filet Mignon "Japonais"

"Ji-Dori" Free Range Chicken
teriyaki sauce

Grilled Salmon
teriyaki sauce

Vegetarian Option Available Upon Request

nigiri sushi

Tuna
Salmon
Yellowtail
Albacore

dessert

Chef's Sampler
hand-crafted dessert specialties



price does not include tax, gratuity, or applicable fees that also include a 3% administrative charge.



matsu | \$105++
served family style

starter

Edamame
okinawa sea salt

Brussels Sprouts Chips
truffle oil, salt

appetizers

Fluke Kumquat
yuzu vinaigrette

Toro Carpaccio
truffle soy, kizami wasabi, oscietra caviar

Hanabi
spicy tuna atop crispy rice cakes

Popcorn Shrimp Tempura
miso glaze

main course

select two (2), served with seasonal vegetables and mashed potatoes

“Ji-Dori” Free Range Chicken
teriyaki sauce

Filet Mignon “Japonais”

Chilean Seabass
truffle miso

Vegetarian Option Available Upon Request

sushi

Chef’s Choice Premium Nigiri
Chef’s Choice Premium Rolls

dessert

Chef’s Sampler
hand-crafted dessert specialties

price does not include tax, gratuity, or applicable fees that also include a 3% administrative charge.

kotobuki | \$105++

served family style

cold starters

Edamame

okinawa sea salt

Yellowtail Diced Chiles

olive oil, ginger, ponzu

Fluke Kumquat

yuzu vinaigrette

Tuna Crudo

avocado, micro greens, garlic chips, sesame soy, aji amarillo

sashimi

Chef's Choice Premium Sashimi

hot appetizers

Shishito Peppers

oyster sauce, garlic, sesame oil

Baked Cod

sweet miso

Wagyu Beef Skewers

teriyaki sauce

sushi

Chef's Choice Premium Nigiri

Chef's Choice Premium Rolls

dessert

Chef's Sampler

hand-crafted dessert specialties





hors d'oeuvres

served family style

tray passed

Selection of 3
\$27 per person

Selection of 4
\$36 per person

Selection of 5
\$45 per person

cold

Fluke Kumquat
yuzu vinaigrette

Hamachi Serrano
garlic, yuzu ponzu

Burrata & Cured Salmon
walnuts, fresh dill vinaigrette

Hanabi
spicy tuna atop crispy rice cakes

Tuna Crudo
avocado, micro greens, garlic chips, sesame soy, aji amarillo

hot

Fried Chicken "Tatsuya Age"

Skewers
shrimp, bacon, beef, seabass

Popcorn Shrimp Tempura
miso glaze

Lamb Chops
ginger, soy garlic

American Wagyu Potsticker "Gyoza"



price does not include tax, gratuity, or applicable fees that also include a 3% administrative charge.

tray passed sushi

served reception style

nigiri

Selection of 2
\$20 per person

Selection of 3
\$25 per person

Tuna
Yellowtail
Salmon
Albacore

sushi rolls

Selection of 3
\$25 per person

Selection of 4
\$30 per person

California
Spicy Tuna
Toro Jalapeño
Vegetable Roll





from the bar

served family style

kodama

\$30 pp per hour

- Vodka** drake's organic
- Gin** aviation
- Rum** bacardi superior
- Bourbon** jim beam black
- Scotch** johnny walker red
- Tequila** hornitos
- Beer** all domestic & standard imports
- Wine** management selection

nozomi

\$50 pp per hour

- Vodka** haku
- Gin** roku
- Rum** bacardi superior
- Bourbon** basil hayden's
- Japanese Whiskey** toki
- Scotch** johnny walker black
- Tequila** patron silver
- Beer** all domestic & standard imports
- Wine** management selection

price does not include tax, gratuity, or applicable fees that also include a 3% administrative charge.

