Sushi Th Roku

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Special Events & Private Dining 2023

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

our philosophy

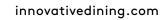
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IDG's extensive event experience will give any occasion the same style, class, and dedication to detail made famous in our restaurants.

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 afficionados 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



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

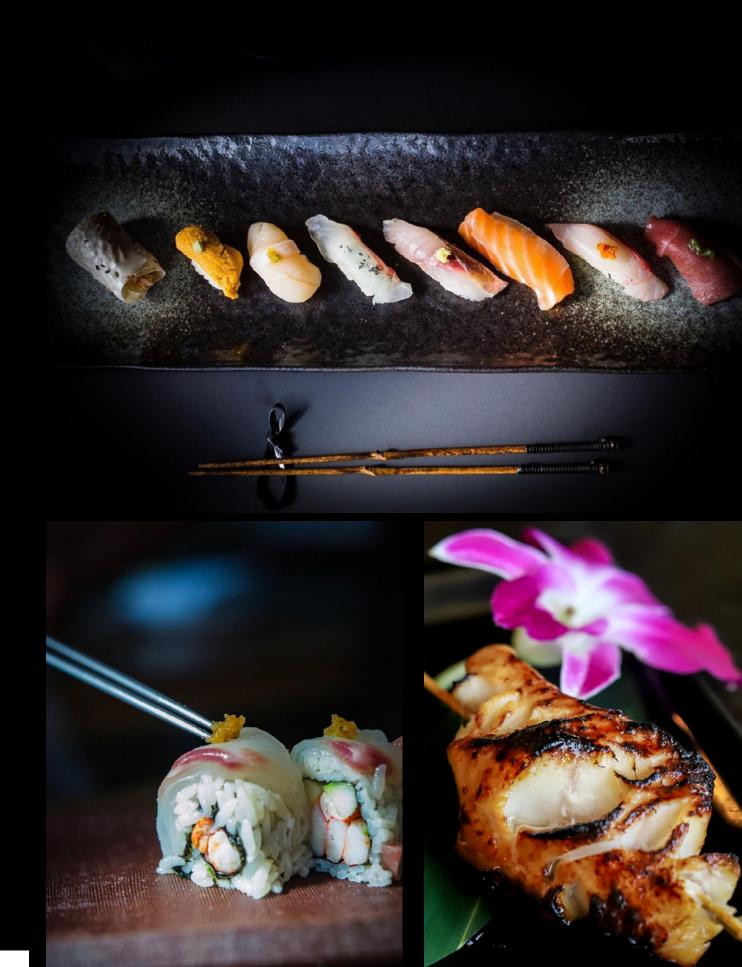


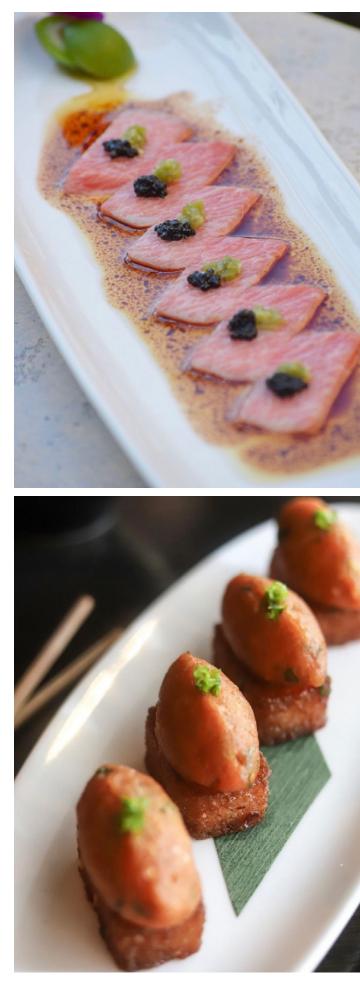






price does not include tax, gratuity, or applicable fees that also include a 3% administrative charge.





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

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

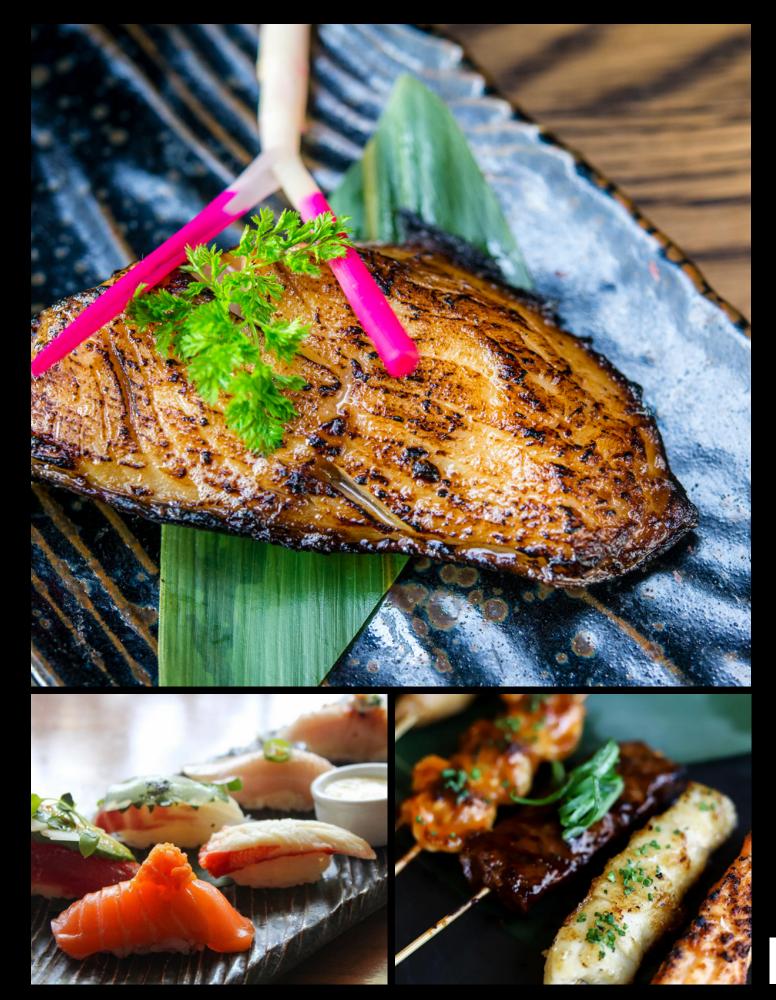
Chef's Choice Premium Nigiri Chef's Choice Premium Rolls

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"

tray passed sushi

served reception style

nigiri

Selection of 2 \$20 per person

Selection of 3 \$25 per person

Tuna Yellowtail Salmon Albacore

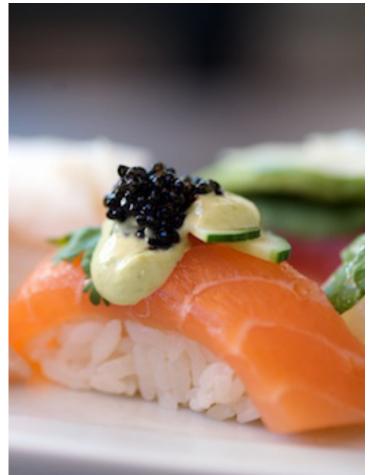
sushi rolls

Selection of 3 \$25 per person

Selection of 4 \$30 per person

California Spicy Tuna Toro Jalapeño Vegetable Roll









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





from the bar

served family style

kodama

\$30 pp per hour

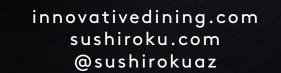
Vodka drake's organic Gin aviation Rum bacardi superior Bourbon jim beam black Scotch johnny walker red Tequila hornitos Beer all domestic & standard imports Wine management selection

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





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