

private dining room menu

Private dining room holds 12-16 guests. Serves 6-8 people per order.

Hot tea is included.

Edamame 30

Chili flakes, garlic, ginger, salt (V)

Beef Pot Stickers 40

Glass noodles, mixed vegetables, soy vinegar, steamed or fried

Mochiko Fried Chicken 40

Garlic soy marinated bites, sweet Kewpie mayo

Sushi Platter 80

Chef's choice

Sesame Miso Salad 45

Spring mix, beet, carrot, cabbage, crispy wonton (V)

Add teriyaki chicken 5

Add shrimp or tuna 7

Egg Flower Soup 40

House-made vegetable broth, green onion

Rice

Garlic 25

Kimchi 25

White 15

(V) = Vegetarian

Teriyaki Chicken 70

Grilled chicken thigh, yellow & green onions, sesame seeds

Dan Dan Noodles 70

Ground pork, udon noodles, bell pepper, bean sprouts, green onion, chili oil, sesame seeds

Vegan Yam Noodles 65

Yellow & green onions, carrot, bean sprouts, bell pepper, gluten-free sauce (V)

Yakisoba Noodles 60

Soy, yellow & green onions, carrot, bean sprouts, bell pepper

Honey Walnut Shrimp 80

Tempura shrimp, candied walnuts, creamy glaze, green onion

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, sesame, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu. Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses. Rev 6/11/26

