

Stationary Hors D'Oeuvres

Vegetable Crudite with Red Miso Tahini and Coconut Ranch
Root Vegetable Spring Rolls with Duck Sauce and Spicy Mustard
Calamari with Ponzu and Chervil
Seared Albacore served with Citrus Slaw and Wonton Crisp
Cucumber Cups with Spicy Salmon and Dill
Shrimp and Eel Sausage with Fish Sauce and Radish Sprout
Spicy Tamarind Chicken Skewers with Scallion Yogurt
Rice Noodle Stuffed Chicken Wings with Sweet and Sour Sauce

Salads

Arugula with Feta, Julianne Onions and Pear Vinaigrette
Mixed Greens with Tomato, Cucumber, Croutons and Balsamic Vinaigrette
Kimchee with Toasted Sesame
Cucumber Salad with Tomato, Bok Choy, Rice Wine Vinegar, and Sesame Oil
Baby Mixed Greens with Carrot, Ginger, Onion, and Tamari Dressing

Main Dishes

Donabe Braised Beef with Carrot, Tomato, Lemongrass and Finished with Shiso
Orange Honey Tamari Marinated Chicken with Fresh Ginger and Scallion
Chicken Stir Fry with Broccoli, Carrots, Bean Sprouts, Onion, Peppers, Mushrooms, and Scallion
Habanero Glazed Pacific Fish
Pan Seared Sea Bass with Sesame Oil and Ginger
Sesame Crusted Tilapia with Lemon Butter Sauce
Roasted Honey Tamari Salmon with Shallot and Garlic

Crispy Salmon with Fennel Carrot Onion Stir Fry

White Shrimp and Pacific Scallop with Mushrooms and Asparagus on Ginger Soba

Coconut Curry with Bamboo Shoot, Carrot, Ginger, Asparagus, Red Peppers, and Peas

Roasted Duck in Red Curry with Potatoes and Ginger

Market Vegetable Pad Thai

Grilled Japanese Eggplant with Onion, Tomato, Garlic, and Scallion

Sides

Smashed Potatoes

Roasted Potatoes

Truffle Potato Puree

Traditional Fried Rice

Brown Rice

Coconut Rice

Wild Mushroom Quinoa

Grilled Summer Squash

Julienne Squash and Carrots

Glazed Carrot

Cauliflower Celery Root Puree

Sauteed Spinach with Garlic and Shallot

Stir Fried Market Vegetables with Tamari

Roasted Broccoli with Oyster Sauce

Miso Soup