

UNI PRIVATE DINING MENUS

FALL 2019

UNI



PASSED & STATIONARY APPETIZERS

OPTION #1 - \$50 PER GUEST

OPTION #2 - \$75 PER GUEST

OPTION #3 - \$100 PER GUEST



SEATED FAMILY STYLE DINNER

OPTION #1 - \$100 PER GUEST

OPTION #2 - \$150 PER GUEST

OPTION #3 - \$200 PER GUEST

All packages include Coconut Klondike dessert.

Menu Selections on following pages.

Per guest pricing does not include taxes or fees.

PASSED & STATIONARY APPETIZERS

OPTION #1 - \$50 PER GUEST

SELECT TWO OF THE FOLLOWING:

MAKIMONO

Ume Roll

cucumber, shiso tempura

Mushroom Katsu Roll

aji panca, hajikami ginger

***Salmon and Cucumber Roll**

barely cooked carpaccio,
miso cream cheese, sesame

***Hamachi Negima Roll**

mala oil, grapefruit, scallion

***Spicy Tuna Roll**

rocoto pepper, avocado,
tenkasu

King Crab California Roll

tobiko, avocado

SELECT TWO OF THE FOLLOWING:

HOT + COLD ITEMS

Wagyu Beef Dumplings

cheddar dashi, braised lettuce

Mini Pork Spare Ribs

spicy kabayaki, peanuts

Berkshire Pork Belly Steam Bun

chile aioli, japanese bbq sauce,
korean chile threads

Seasonal Salad Spoon

chef's accompaniments

** a Tomahawk Ribeye carving station may be added to any
passed/stationary menu for an additional \$65 per guest.*

PASSED & STATIONARY APPETIZERS

OPTION #2 - \$75 PER GUEST

SELECT TWO OF THE FOLLOWING:

MAKIMONO

***Salmon and Cucumber Roll**
barely cooked carpaccio,
miso cream cheese, sesame

Enter the Dragon Roll
shrimp katsu, unagi,
avocado

***Hamachi Negima Roll**
mala oil, grapefruit, scallion

Snow Crab Tempura Roll
avocado, chile, basil

***Spicy Tuna Roll**
rocoto pepper, avocado,
tenkasu

Lobster BLT Roll
brown butter mayonnaise,
pickled celery

SELECT ONE OF THE FOLLOWING:

NIGIRI

***Sake - Ora King Salmon**
beet, gochujang

***Hamachi - Yellowtail**
ponzu powder, pickled chili

***Maguro - Bluefin Tuna**
nuta, fig miso

SELECT TWO OF THE FOLLOWING:

HOT + COLD ITEMS

Wagyu Beef Dumplings
cheddar dashi, braised lettuce

Mini Chiang Mai Duck Carnitas
green papaya salsa,
scallion pancake

Crispy Rock Shrimp
chile aioli, korean chile threads

Seasonal Salad Spoon
chef's accompaniments

** a Tomahawk Ribeye carving station may be added to any passed/stationary menu for an additional \$65 per guest.*

PASSED & STATIONARY APPETIZERS

OPTION #3 - \$100 PER GUEST

SELECT TWO OF THE FOLLOWING:

MAKIMONO

***Salmon and Cucumber Roll**
barely cooked carpaccio,
miso cream cheese, sesame

Enter the Dragon Roll
shrimp katsu, unagi,
avocado

***Hamachi Negima Roll**
mala oil, grapefruit, scallion

Snow Crab Tempura Roll
avocado, chile, basil

***Spicy Tuna Roll**
rocoto pepper, avocado,
tenkasu

Lobster BLT Roll
brown butter mayonnaise,
pickled celery

SELECT TWO OF THE FOLLOWING:

NIGIRI

***Sake - Ora King Salmon**
beet, gochujang

***Hamachi - Yellowtail**
ponzu powder, pickled chili

***Toro - Fatty Tuna**
uni powder, nori reduction

SELECT TWO OF THE FOLLOWING:

HOT + COLD ITEMS

Wagyu Beef Dumplings
cheddar dashi, braised lettuce

Singapore Chili Lobster
scallion pancake

Mini Chiang Mai Duck Carnitas
green papaya salsa, scallion pancake

Seasonal Salad Spoon
chef's accompaniments

** a Tomahawk Ribeye carving station may be added to any passed/stationary menu for an additional \$65 per guest.*

SEATED FAMILY STYLE DINNER

OPTION #1 - \$100 PER GUEST

Shishito Peppers

kabayaki, smoked salt, sesame

Chef's Selection of Sushi5 pieces per guest***Brussels Sprouts**

nuoc cham, thai herbs, puffed rice

Rock Shrimp Tempura

chile aioli, korean chile threads

***Spicy Tuna & Foie Gras Tataki**

aji amarillo, pickled huckleberry, black walnut

Kalbi Braised Shortrib

korean ricecakes, kimchee butter, gremolata

Smoked Ricotta Cacio e Pepe Dumplings

corn, chanterelles

Crab Fried Rice

koshihikari-forbidden rice blend, gobo, pineapple

Coconut Klondike

almond, coconut jam, lime

SEATED FAMILY STYLE DINNER

OPTION #2 - \$150 PER GUEST

***Nonesuch Oyster**

concord grape granita

Shishito Peppers

kabayaki, smoked salt, sesame

Chef's Selection of Sushi5 pieces per guest***Brussels Sprouts**

nuoc cham, thai herbs, puffed rice

Rock Shrimp Tempura

chile aioli, korean chile threads

***Spicy Tuna & Foie Gras Tataki**

aji amarillo, pickled huckleberry, black walnut

Kalbi Braised Shortrib

korean ricecakes, kimchee butter, gremolata

Smoked Ricotta Cacio e Pepe Dumplings

corn, chanterelles

Crab Fried Rice

koshihikari-forbidden rice blend, gobo, pineapple

Whole Roasted Lobster

singapore chile

Coconut Klondike

almond, coconut jam, lime

SEATED FAMILY STYLE DINNER

OPTION #3 - \$200 PER GUEST

***Uni Spoon**

osetra caviar, quail egg, yuzu

Seasonal Salad

chef's accompaniments

***Raw Scottish Langoustine**

kaffir lime, loomi, citrus oil

*Select two of the following sashimi:****Hirame - Fluke**concord grape, peanut,
sea beans***Tai - Sea Bream**charcoal lemonade,
ginger crema, haskap berry***Hamachi Duet - Yellowtail**banana, black truffle,
pork belly croutons***Hiramasa - Kingfish**tamarind-brown butter, shallot
pakora, fig***Lubina - Spanish Sea Bass**green chermoula, sultanas,
preserved lemon gremolata***Spicy Tuna & Foie Gras Tataki**

aji amarillo, pickled huckleberry, black walnut

Chef's Selection of Nigiri3 pieces per guest***Mongolian Beef**

romano beans, kai lan, mung beans

Whole Roasted Lobster

singapore chile

Coconut Klondike

almond, coconut jam, lime

PRIVATE DINING BEVERAGE OPTIONS

ALL PACKAGES ARE BASED UPON A 3 HOUR EVENT

\$60 per guest | wine, beer, select sake

\$80 per guest | wine, beer, select sake, & standard liquor

VODKA: Tito's

GIN: Citadel

TEQUILA: Altos Blanco

BOURBON: Four Roses

RYE: Rittenhouse

RUM: Plantation 3-Star

SAKE: Wakatake Onikoroshi

\$120 per guest | wine, beer, select sake, & premium liquor

All of the above items plus

VODKA: Nikka

GIN: Drumshambo Gunpowder

TEQUILA: Fortaleza Blanco

JAPANESE WHISKEY: Suntori Toki

BOURBON: Basil Hayden

RYE: Knob Creek

SCOTCH: Compassbox Glasgow Blend

RUM: Privateer New England White

All beverage packages are based on a three hour event and are subject to taxes and fees.

Add a signature cocktail to any bar package!

Add \$8pp for 1 signature cocktail or \$12pp for two signature cocktails.

PRIVATE DINING BEVERAGE OPTIONS

BEVERAGES UPON CONSUMPTION

You may also opt for beverages upon consumption. Prices for liquor can vary greatly, but here is a snapshot of some of our selections to help you decide which options work best for you. Should you select this option, all beverages will be billed upon consumption and a minimum must be met.

Bottled Wine

House wines are \$60-\$70 per bottle unless you opt for another option from our list. In order to ensure inventory, wine must be pre-ordered.

Bottled Beer

From local craft beer to selections from Japan, our beer ranges from \$7 - \$15 per can or bottle. In order to ensure inventory, beer must be pre-ordered.

Cocktail

Liquor drinks start at \$15. If told in advance, we can put a cap on your guests' consumption. Please inquire if you are interested in this restriction.