



modita®

Private & Semi-Private Dining Guide

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850 Massachusetts Ave, Suite 110, Indianapolis, IN 46204

317.316.0470 / [modita@crgdining.com](mailto:modita@crgdining.com) / [modita.com](http://modita.com)



modita means  
**delight**

Modita is a full-service, Asian-inspired restaurant located in the historic Bottleworks Hotel & District of Mass Ave.

We offer two private dining rooms and semi-private dining in any area of the restaurant.

To book a private dining event please contact [modita@crgdining.com](mailto:modita@crgdining.com) or call 317.316.0470



## tea room

seats up to 10

## features

private dining room

second floor view of restaurant space

ideal for intimate dining events





## saké room

seats up to 12

### features

private dining room

first floor access

ideal for intimate dining events





## bamboo room

seats up to 30

### features

- semi-private dining area
- spacious event space
- ideal for larger gatherings
- customizable seating arrangements



## first starters

choose two / served family style

**Ginger Miso Salad** GF,V  
cucumber, carrot, radish

**Naan** VG  
garlic confit, cilantro-mint chutney,  
garam masala hummus, whipped feta

**Edamame** GF,V  
sweet chili sauce, sea salt

**Blistered Shishito Peppers** GF,VG  
yuzu aioli

## second dim sum ■ sushi

choose three / served family style

**Kimchi Mandu** V  
tofu, bean sprout, matsutake shoyu

**Shrimp Toast**  
sweet and spicy mustard

**Pho Soup Dumpling**  
pork, coconut nuoc cham, sriracha, thai basil oil

**Bao Bun**  
grilled pork belly, asian slaw, miso aioli

**Tuna Nigiri\*** GF yukari

**Salmon Nigiri\*** GF ponzu

**Hamachi Uramaki Roll\***  
cucumber, shishito aioli, pickled daikon,  
togarashi panko, yuzu tobiko

**Tempura Shrimp Maki Roll**  
cucumber, avocado, spicy mayo

# private dining menu

65 per person

## third entrées

choose two / served family style

**NY Strip Bulgogi\*** / +10  
crispy kimchi potato, cucumber, gochujang glaze

**Chicken Udon Noodles**  
shiitake, onion, bok choy, miso

**Ahi Tuna\*** GF / +5  
pineapple relish, asian slaw, chili-ponzu sauce

**Mapo Tofu** GF,V  
lotus root, scallion, spicy bean sauce

**General Chao's Chicken**  
water chestnut, broccoli, onion, carrot

**Shrimp Drunken Noodles** GF  
red pepper, scallion, egg, thai basil, lemongrass oil

## fourth dessert

optional / served family style

**Chef's Choice**  
two desserts

V vegan / VG vegetarian / GF gluten free

\*These foods may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of allergy concerns.