



SPECIAL EVENTS &  
PRIVATE DINING  
2025

LAS VEGAS

[SUSHIROKU.COM](http://SUSHIROKU.COM)  
[INNOVATIVEDINING.COM](http://INNOVATIVEDINING.COM)



## INTRODUCTION

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, Palo Alto and Austin tastemakers as well as guests from around the world.

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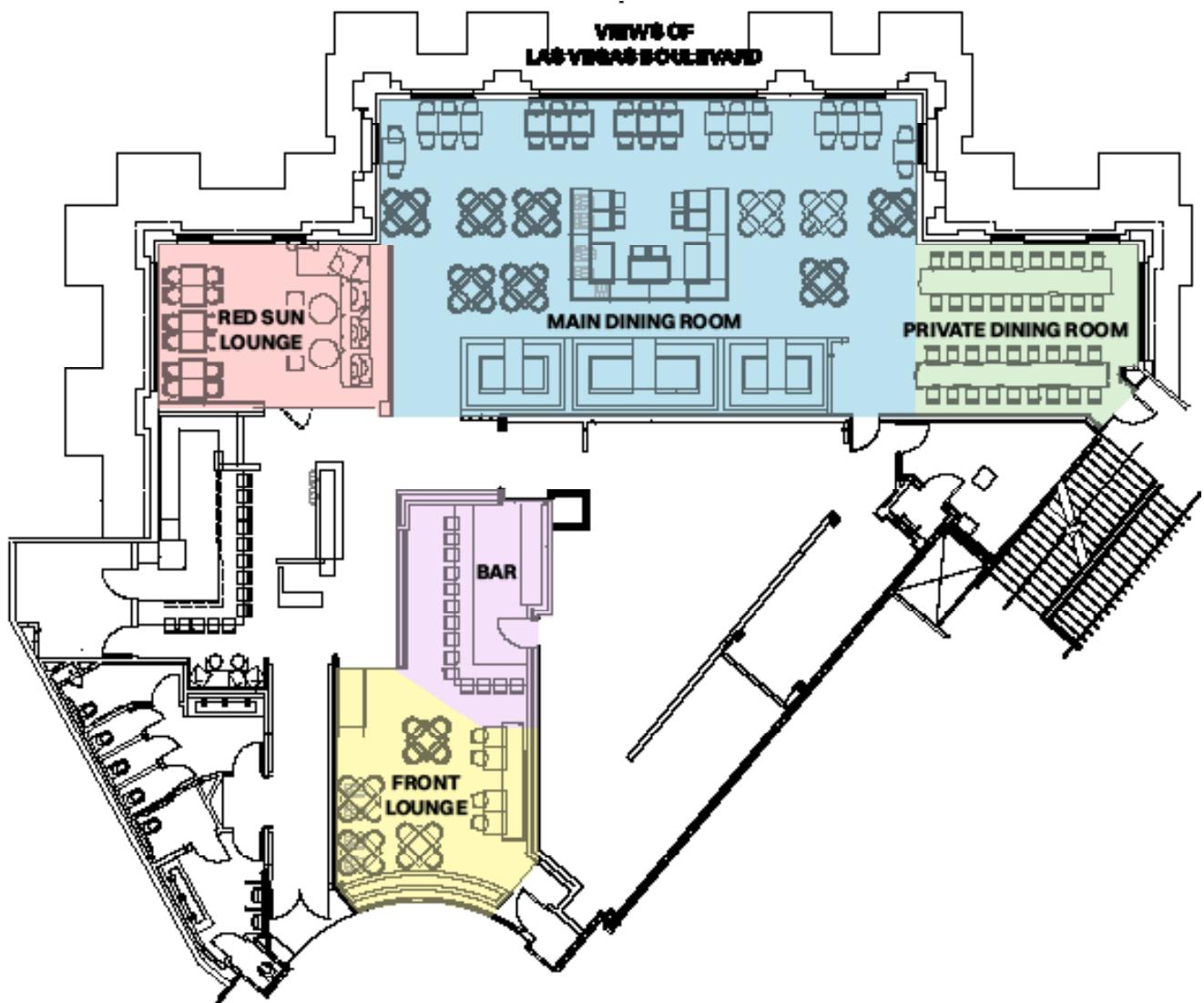
Known for pioneering the art of serving sushi in a sleek, sophisticated environment worthy of one of the most artistic and sensual cuisines in the world, Sushi Roku's approach to dining will offer rare and exotic specialties, with options for everyone from sushi aficionados to sushi novices.

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Please review the menus attached and let me know your thoughts, as they contain both our traditional Japanese fare as well as our Continental interpretations. All of the offerings can be altered and adjusted to meet your needs.



# FLOORPLAN





**MAIN DINING // 120 SEATED, 200 RECEPTION**



FULL RESTAURANT // 500 RECEPTION



PRIVATE DINING ROOM // 36 SEATED, 50 RECEPTION



RED SUN ROOM // 36 SEATED, 50 RECEPTION

# UME / \$85++

SERVED FAMILY STYLE

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## Starter

EDAMAME okinawa sea salt

BRUSSELS SPROUT 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

SERVED WITH SEASONAL VEGETABLES AND MASHED POTATO

"JI-DORI" FREE RANGE CHICKEN teriyaki sauce

GRILLED SALMON teriyaki sauce

VEGETARIAN OPTION AVAILABLE UPON REQUEST.

## Rolls

POPCORN SHRIMP with asparagus

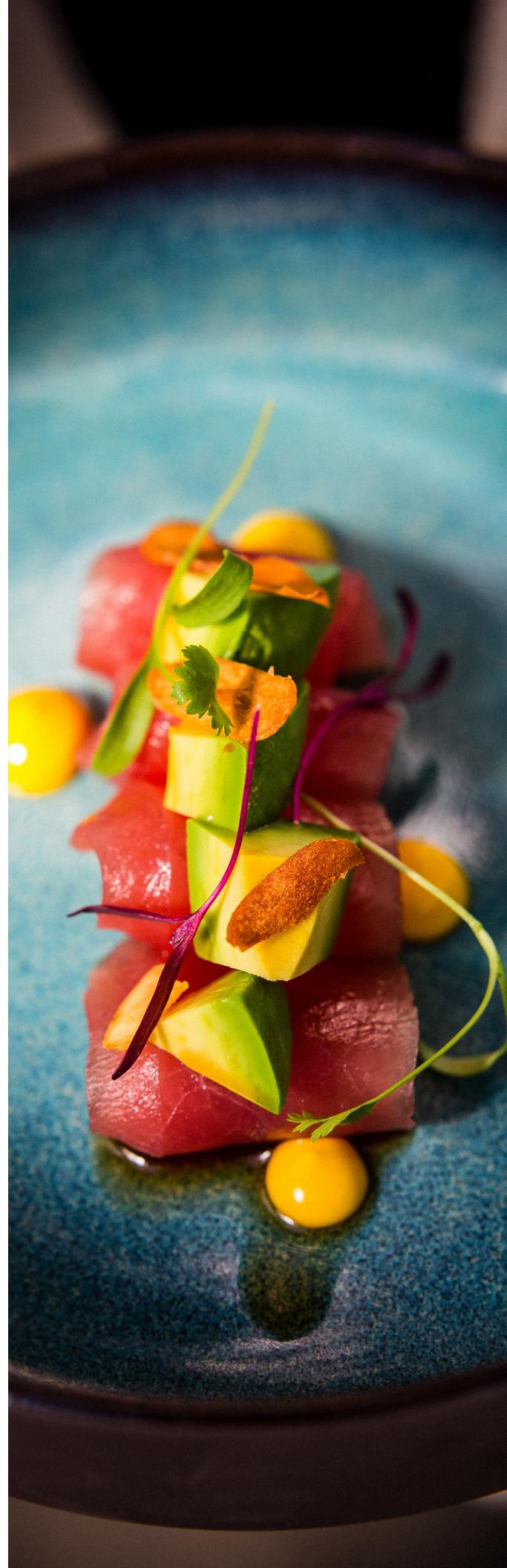
SPICY TUNA

CALIFORNIA

## Dessert

CHEF'S SAMPLER hand-crafted dessert specialties

Price does not include tax, gratuity or applicable fees that also include a 5% administrative charge.



# TAKE / \$95++

SERVED FAMILY STYLE

## Starter

EDAMAME okinawa sea salt

BRUSSELS SPROUT CHIPS truffle oil, salt

## Appetizers

YELLOWTAIL DICED CHILES olive oil, ginger, ponzu

SALMON TRUFFLE CARPACCIO tomatoes, frisee

BEEF RIBEYE WRAPPED ASPARAGUS

## Main Course

SERVED WITH SEASONAL VEGETABLES AND  
MASHED POTATO

"JI-DORI" FREE RANGE CHICKEN teriyaki sauce

FILET MIGNON "JAPONAIS"

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 5% administrative charge.



# MATSU / \$115++

SERVED FAMILY STYLE

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## Starter

EDAMAME okinawa sea salt

BRUSSELS SPROUT CHIPS truffle oil, salt

## Appetizers

FLUKE KUMQUAT yuzu vinaigrette

BLUEFIN TUNA TRUFFLE

parmesan cheese, avocado, wasabi truffle soy

AMERICAN WAGYU BEEF SKEWERS

black pepper sauce

POPCORN SHRIMP TEMPURA miso glaze

## Main Course

SELECT TWO, SERVED WITH SEASONAL VEGETABLES  
AND MASHED POTATO

"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 SIGNATURE ROLLS

## Dessert

CHEF'S SAMPLER hand-crafted dessert specialties

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a 5% administrative charge.



# KOTOBUKI / \$125++

SERVED FAMILY STYLE

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## Cold Starters

EDAMAME okinawa sea salt

YELLOWTAIL DICED CHILES olive oil, ginger, ponzu

FLUKE KUMQUAT yuzu vinaigrette

TORO CARPACCIO

oscietra caviar, kizami wasabi, truffle soy

## Sashimi

CHEF'S CHOICE PREMIUM SASHIMI

## Hot Appetizers

SHISHITO PEPPERS oyster sauce, garlic, sesame oil

BAKED COD sweet miso

AMERICAN WAGYU CHIMICHURRI

## Sushi

CHEF'S CHOICE PREMIUM NIGIRI

CHEF'S CHOICE SIGNATURE ROLLS

## Dessert

CHEF'S SAMPLER hand-crafted dessert specialties

Price does not include tax, gratuity or applicable fees that also include a 5% administrative charge.



# HORS D'OEUVRES

RECEPTION STYLE / PER HOUR

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## Tray passed

SELECTION OF 3 - \$30 per person

SELECTION OF 4 - \$40 per person

SELECTION OF 5 - \$50 per person

## Cold

FLUKE KUMQUAT yuzu vinaigrette

HAMACHI SERRANO garlic, yuzu ponzu

SALMON TRUFFLE CARPACCIO tomatoes, frisee

HANABI spicy tuna atop crispy rice cakes

TUNA CRUDO aji amarillo, sesame soy

## Hot

FRIED CHICKEN "TATSUTA AGE"

SKEWERS - shrimp bacon, beef or seabass

POPCORN SHRIMP TEMPURA miso glaze

LAMB CHOPS ginger, soy garlic

AMERICAN WAGYU POTSTICKER "GYOZA"



Price does not include tax, gratuity or applicable fees that also include a 5% administrative charge.

# TRAY PASSED SUSHI

RECEPTION STYLE / PER HOUR

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## Nigiri

SELECTION OF 2 | \$25 PER PERSON

SELECTION OF 3 | \$30 PER PERSON

TUNA

YELLOWTAIL

SALMON

ALBACORE

## Sushi Rolls

SELECTION OF 3 | \$30 PER PERSON

SELECTION OF 4 | \$35 PER PERSON

CALIFORNIA

SPICY TUNA

TORO JALAPENO

VEGETABLE ROLL

Price does not include tax, gratuity or applicable fees that also include a 5% administrative charge.



# FROM THE BAR

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## Beer & Wine

\$25 PER PERSON, PER HOUR, 2 HR MINIMUM  
MANAGEMENT SELECTION

## Kodama

\$35 PER PERSON, PER HOUR, 2 HR MINIMUM

VODKA svedka  
GIN ford's london dry  
RUM bacardi superior  
BOURBON jim bean black  
SCOTCH johnnie walker red  
TEQUILA campo bravo  
MEZCAL amaras verde  
BEER all domestic & standard imports  
WINE management selection

## Nozomi

\$50 PER PERSON, PER HOUR, 2 HR MINIMUM

VODKA haku  
GIN roku  
RUM bacardi superior  
BOURBON pendleton original  
JAPANESE WHISKEY toki  
SCOTCH johnnie walker black  
TEQUILA patron silver  
MEZCAL amaras verde  
BEER all domestic & standard imports  
WINE management selection



Price does not include tax, gratuity or applicable fees that also include a 5% administrative charge.