

The logo features a red circle with the Japanese characters '寿司' (sushi) in white.

SUSHI ROKU

SPECIAL EVENTS &
PRIVATE DINING
2025

LAS VEGAS

SUSHIROKU.COM
INNOVATIVEDINING.COM

The logo consists of the letters 'IDG' in a stylized, bold font, with the 'I' and 'D' connected.

IDG
Innovative Dining Group

INTRODUCTION

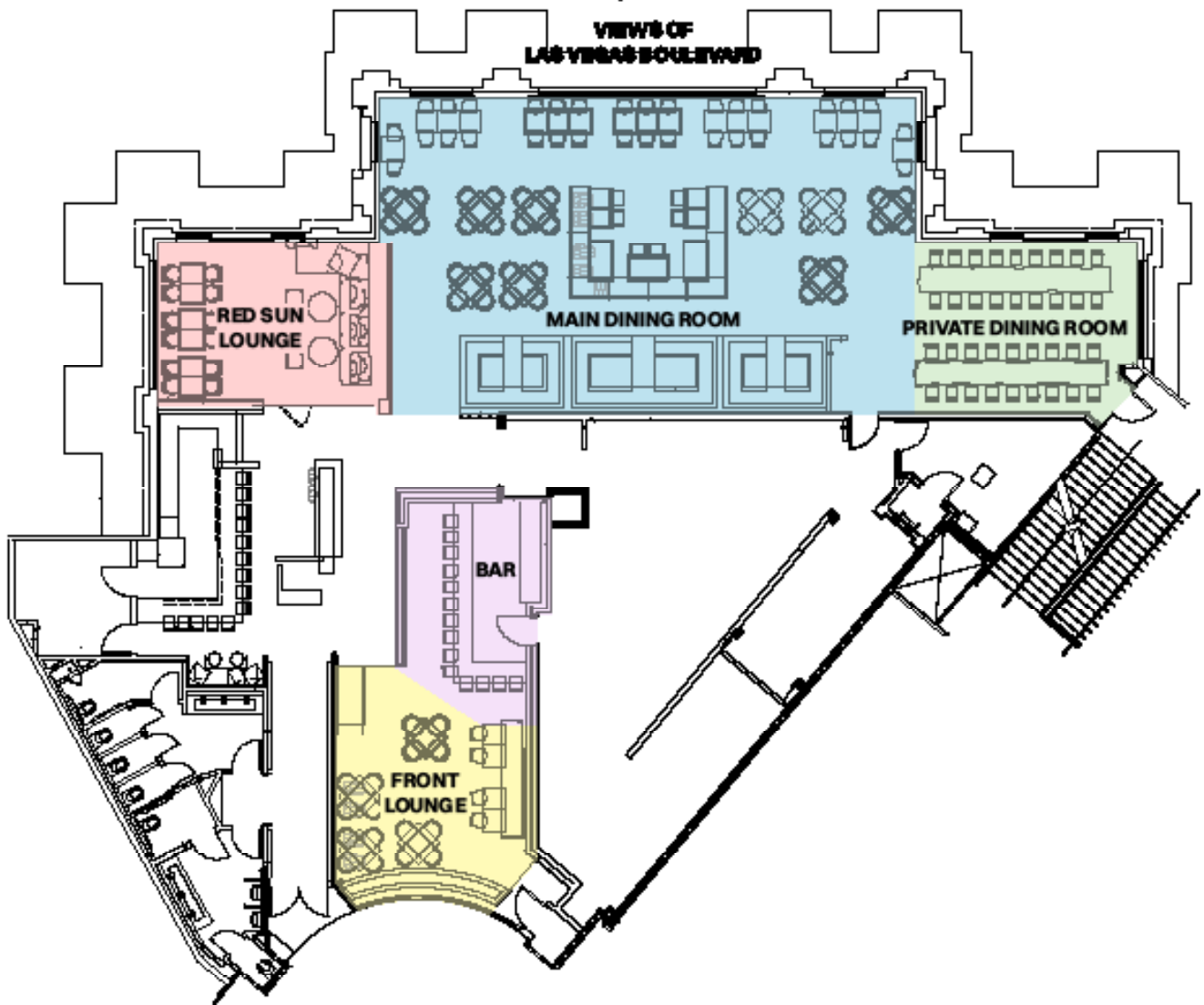
Sushi Roku has transformed the traditional sushi bar into a hip and cutting edge dining affair utilizing beautiful design, unique and creative dishes, and a relaxing dining atmosphere making it a favorite for Los Angeles, Las Vegas, Palo Alto and Austin tastemakers as well as guests from around the world.

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.

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

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

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

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



KOTOBUKI / \$125++

SERVED FAMILY STYLE

Cold Starters

EDAMAME okinawa sea salt

YELLOWTAIL DICED CHILES olive oil, ginger, ponzu

FLUKE KUMQUAT yuzu vinaigrette

TORO CARPACCIO

osietra 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

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

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

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.

