

## CHEF EXPERIENCES

### SURF & TURF EXPERIENCE

*(Requires 72-hour Notice • serves 8-15)*

**Cooked and Served Tableside by Chef**

#### MEATS

A5 Wagyu Striploin  
(2) Whole Racks of Lamb  
Double-Bone Tomahawk (~3.5lbs)

#### SEAFOOD TOWER

Lobster  
Scallops  
Colossal Shrimp  
King Crab  
Caviar  
Tuna  
Shrimp  
Uni  
Oysters on the Half Shell

#### SIDES & SAUCES

Spring Onions  
Japanese Eggplant  
Bok Choy  
Kimchi  
Mushrooms  
Asparagus  
Fries  
Sweet Potatoes  
Truffles for Shaving

*Served with Traditional Sauces & Condiments*

### DIM SUM MASTER

*serves 4-8*

**CRISPY PORK BAO BUNS**

**STEAMED CHICKEN GYOZA**

**PORK POT STICKERS**

**VEGETABLE DUMPLINGS**

**PEKING DUCK SPRING ROLLS**

**SHU MAI DUMPLINGS**

*Served with a Variety of Sauces*

### SUSHI MODEL SERVICE

*(Requires One-Week Notice • serves 8-12)*

**Includes Tableside Preparation  
by (1) Sushi Chef**

**plus Live Model as Display**

**OMAKASE-STYLE SUSHI SERVICE**

Sushi & Nigiri Presented on Model  
Platter of Nigiri and Hand Rolls

#### SEAFOOD TOWER

Lobster  
Shrimp  
Oysters

### SUSHI CRUISE LINE\*

*(Requires 72-hour Notice • serves 4-8)*

*(Requires 72-hour Notice)*

**SEASONAL ASSORTMENT OF NIGIRI & SASHIMI**

Tuna  
Salmon  
Yellowtail  
Chu Toro  
O Toro  
Fresh Wasabi

**SEASONAL ASSORTMENT OF ROLLS**

Chef's  
Salmon  
Tuna  
Spicy Yellowtail

**LIVE 3 POUND LOBSTER SASHIMI**

**4 OUNCES CAVIAR**

**FRESH SEAFOOD**

King Crab  
Snow Crab Claw  
Cocktail Shrimp  
Oysters on the Half Shell  
*Served with Traditional Sauces & Condiments*

*Menu Items Subject to Change with Seasonality*