

MARQUEE

DAYCLUB

• CULINARY EXPERIENCES •

ALL ARE PREPARED TABLESIDE BY OUR CHEFS

(72-HOUR NOTICE RECOMMENDED • SERVES 6-12 GUESTS)

ALL EXPERIENCES SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY

MARQUEE SURF & TURF

CAVIAR BAR ON ICE *

SERVED WITH TRADITIONAL ACCOMPANIMENTS

SEAFOOD TOWER *

SUBJECT TO SEASONAL AVAILABILITY AND SERVED WITH TRADITIONAL ACCOMPANIMENTS

LIVE MAINE LOBSTERS, ALASKAN CRAB, COLOSSAL SHRIMP, OYSTERS, CLAMS, POKES

SEARED JAPANESE A5 WAGYU *

DESSERT TOWER

CHEF'S ASSORTMENT OF SWEETS

5000

THE OMAKASE EXPERIENCE

TUNA AND/OR SALMON, LOBSTER, HAMACHI, HALIBUT, SNAPPER, SEABASS, SCALLOPS, OCTOPUS, WAKAME, TOSAKA SALAD, MOCHI ICE CREAM, JAPANESE COOKIES, ROLLS, NIGIRI, ONIGIRI & SASHIMI

SERVED ON A TOWER

1200

SIZZLING TACO BOARD

PRIME CARNE ASADA, CHICKEN AL PASTOR, CARNITAS, SHRIMP.

SERVED WITH TRADITIONAL ACCOMPANIMENTS

1000

BISTRO BY THE POOL

SERVED WITH TRADITIONAL ACCOMPANIMENTS

PRIME STEAKS & AIR-DRIED JIDORI CHICKEN (BOTH FLAMBÉD WITH HENNESSY)
MASHED POTATO BAR, SEASONAL SALAD, MACARONS

1200

UPGRADE TO JAPANESE A5 KOBE + 1000

• SURF & TURF UPGRADES •

MEXICAN WILD BLUE SHRIMP + 500 • GRILLED LOBSTER + 1000

LIVE SEASONAL SEAFOOD & SPECIALTY MEATS

Japanese A5 Kobe, Live Dungeness Crab, Live Spiny Lobsters, Alaskan Crab, and more.

ASK YOUR SERVER ABOUT CUSTOM AND SEASONAL ORDERS

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals. With certain health, conditions may be a higher risk if these foods are consumed raw or undercooked.

An 8.375% sales tax and 14% admin fee are automatically added to all table service.
26.03.04

MARQUEE

DAYCLUB

ADVANCE ORDERS

TACO PLATTER

PRIME CARNE ASADA,
CHICKEN AL PASTOR,
CHIPOTLE SHRIMP.

CHURROS WITH CHOCOLATE SAUCE
TRADITIONAL SALSAS AND GARNISHES

(SERVES 2) **90**

(SERVES 4) **140**

THE GIANT BIRTHDAY CUPCAKE

120

(SERVES 6-8)

MARQUEE SEAFOOD TOWER*

SERVED WITH COCKTAIL SAUCE, LEMONS,
SPICY JAPANESE MAYO, SEAWEED SALAD

OSSETRA CAVIAR SHOTS

2LB STEAMED MAINE LOBSTER

2LBS. JUMBO ALASKAN CRAB

(8) WEST COAST OYSTERS

(8) WILD MEXICAN BLUE SHRIMP

BAY SCALLOPS IN THE SHELL

(4) SALMON, AVOCADO TARTARE

550 (SERVES 4)

MAKE IT MEGA!

DOUBLE EVERYTHING ABOVE **1000** (SERVES 8)

"THE ONLY®" WHITE STURGEON CAVIAR*

SERVED WITH BLINIS & CLASSIC GARNISHES

200

DRAGON YACHT*

SERVED WITH EDAMAME, TRADITIONAL SAUCES & GARNISHES

(6) "OMAKASE" ROLLS (CHEF'S CHOICE)

CRAB CAKES
JAPANESE AIOLI

LOBSTER EGG ROLLS
PINEAPPLE SAUCE

CHICKEN KATSU SKEWERS
CURRY SAUCE

SWEET POTATO FRIES
TOGARASHI CREAM

JAPANESE COOKIES & MOCHI ICE CREAM

(SERVES 4)

400

ULTIMATE DRAGON YACHT*

SERVED WITH EDAMAME, TRADITIONAL SAUCES & GARNISHES

TWICE AS MUCH

AS THE

DRAGON YACHT

AND

SERVED ON A 7-FOOT

WOODEN SUSHI BOAT

(SERVES 8)

800

VE VEGETARIAN

V VEGAN

GF GLUTEN FREE

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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26.03.06