YOUR CULINARY JOURNEY AWAITS AT ROY'S SAN FRANCISCO

Culinary pioneer and Roy's founder Roy Yamaguchi was born in Tokyo. It was while visiting his grandparents on Maui that he had his first taste of seafood bought fresh at seaside piers - fond memories that would shape his future career.

Roy Yamaguchi is regarded as an international culinary visionary, creating fusion cuisine at his original Roy's in Honolulu in 1988. Blending classic techniques with adventurous Pacific Rim flavors, he created an entirely new approach to fine dining.

Today, Roy's rich culinary tradition continues in San Francisco. Our local Chef Partner prepares Roy's signature dishes with exacting precision, but the menu is also peppered with new, adventurous dishes and exclusive creations by Chef Bart Yunker.

Located in bustling SoMa (South of Market for our visitors), Roy's San Francisco is conveniently located just two blocks from the Moscone Center, near the financial district and within walking distance to the harbor, Union Square and most major hotels.

Create your next extraordinary event at Roy's San Francisco; call today!

ROY'S SAN FRANCISCO
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Whether your plans call for a business meeting or social gathering, luncheon or all-day meeting, fundraising gala or gathering with family and friends, an event at Roy's is only limited by your imagination! Roy's San Francisco offers beautifully appointed semi-private dining options for your next event with a variety of seating options including rounds, classroom, conference-style, theatre and more.

Coconut Grove Room
Seated Dinner - 40 guests
Cocktail Reception - 75 guests and more

Hoku Room
Seated Dinner - 80 guests
Cocktail Reception - 120 guests and more

Main Dining Room; Semi-Private
Seated Dinner - 12-120 guests
Cocktail Reception - 150 guests and more

Entire Restaurant
Enjoy the exclusivity of hosting your event in our entire restaurant. From our beautifully appointed lounge and Chef's counter, main dining room and private dining areas, the flexibility of our spaces provides unlimited opportunities for hosting groups of any size from a small ultra-exclusive experience to 300 or more for a large-scale celebration.

LET US HOST YOUR PERFECT RECEPTION

HOT APPETIZERS

Szechuan Spiced Pork Rib	*Smoked & Glazed in Roy's Original Mongolian Sauce*	*4.25*
Crispy Wagyu Beef Dumplings	*Firecracker Sauce*	*3.5*
Thai Chicken Satay	*Bangkok Style Peanut Dipping Sauce*	*3.5*
Grilled Beef Yakatori	*Marinated & Brushed with Yuzu Kosho*	*4*
Coconut Crusted Shrimp Skewers	*Sweet & Sour Dipping Sauce*	*4.5*
Crunchy Golden Lobster Potstickers	*Spicy Togarashi Miso Butter Sauce*	*4*
Mini Crab Cake	*Japanese Citrus Aïoli*	*4.5*
Crispy Chicken Spring Roll	*Citrus Black Bean Dragon Sauce*	*4*
Vegetable Spring Roll	*Mushrooms – Sesame – Bok Choy – Bibb Lettuce – Sweet Chili Sauce*	*3.5*
Edamame	*Togarashi – Sea Salt – Sugar*	*30/25 guests*
Togarashi Spicy Roasted Chickpeas	*Butter Leaf Lettuce – Yuzu Honey Vinaigrette*	*30/25 guests*

COLD APPETIZERS

Tomato Avocado Crostini	*Grape Tomato – Fresh Lemon – Micro Greens*	*2.5*
Salmon Tataki Crostini	*Lomi Lomi Tomato – Micro Greens – Ponzu Gel*	*3.5*
Coconut Prawn Ceviche	*Marinated Prawns – Thai Coconut Milk – Fresh Lime*	*4*
Asian Chilled Shrimp	*Spicy Lime Cocktail Sauce*	*4.5*
Vegetable Poke	*Crispy Wonton Chips – Maui Onion – Inamona Jus*	*2.5*
Tuna Poke	*Crispy Wonton Chips – Maui Onion – Inamona Jus*	*4.25*
International & Domestic Cheese Display	*Crackers – Fresh Fruit*	*120/25 guests*
Garden Fresh Vegetable Crudite	*House-made Ranch*	*75/25 guests*
Seasonal Fresh Fruit Display		*75/25 guests*

DESSERT ENHANCEMENTS

Kaffir Lime Tart	*Crème Anglaise*	*3*
Macadamia Nut Tart	*Caramel Sauce*	*3*
Petite Belgian Chocolate Torte	*Fresh Berries – Raspberry Sauce*	*3*
Haupia Coconut Panna Cotta	*Passion Fruit*	*3*

GF Gluten Free V Vegetarian

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SUSHI

ROY'S SIGNATURE SUSHI

Ebi Roll *Shrimp Tempura – Coconut – Avocado – Cream Cheese – Habanero Aïoli Nitsume – Mango* 16

Vegetable Caterpillar Roll *Scallion – Cucumber – Avocado – Sesame* 12

Auntie Lei's Aloha Roll* *Spicy Tuna – Cucumber – Yellowtail – Salmon – Avocado Garlic Ponzu* 18

Tempura-Crusted Ahi Roll* *Spicy Togarashi Miso Butter Sauce* 15

Sunrise at Haleakala Roll* *Tuna – Yellowtail – Salmon – Avocado – Asparagus Crunchy Panko Crust* 16

Lakanilau Roll* *Wagyu Beef – Snow Crab – Tempura Asparagus – Avocado Sesame Miso – Truffled Greens* 19

Lobster California Roll *Avocado – Cucumber – Tobiko* 16

RECEPTION MENUS

MENU 1: THE IRAZO

2 Tempura-Crusted Ahi Roll* *Spicy Togarashi Miso Butter Sauce*

2 Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*

2 Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

2 Vegetable Spring Roll *Mushrooms – Sesame – Bok Choy – Bibb Lettuce – Sweet Chili Sauce*

3 Salmon Tataki Crostini *Lomi Lomi Tomato – Micro Greens – Ponzu Gel*

$40 per Guest, Minimum orders apply

MENU 2: THE RANIER

2 Ebi Sushi Roll *Shrimp Tempura – Coconut – Cream Cheese – Habañero Aïoli*

2 Mini Crab Cakes *Japanese Citrus Aïoli*

2 Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*

2 Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

2 Vegetable Spring Roll *Mushrooms – Sesame – Bok Choy – Bibb Lettuce – Citrus Nam Pla*

2 Tuna Poke *Crispy Wonton Chips – Maui Onion – Inamona Jus*

2 Crunchy Golden Lobster Potstickers *Spicy Togarashi Miso Butter Sauce*

$48 per Guest, Minimum orders apply

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INSPIRED PRIVATE DINING EVERY SINGLE NIGHT

From enticing appetizers to irresistible entrées and decadent desserts, we invite you to experience the bold and exotic flavors of the Pacific Rim. Each of our 4-course prix fixe dinner menus features the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners. Of course, we are always pleased to create a menu just for your event.

Roy's features an array of beautifully appointed private and semi-private dining areas perfect for groups of 12 to 300 and more. Whether your plans call for a dinner meeting, cocktail reception or celebratory dinner, we'll assist you with every detail to ensure your perfect experience.

ATOLL DINNER MENU

$69

APPETIZERS

Served Family Style

Salmon Tataki Crostini *Lomi Lomi Tomato – Micro Greens – Ponzu Gel*

Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

Crispy Wagyu Beef Dumpling *Firecracker Sauce*

SALAD

Roy's Caesar Salad

Brioche Croutons – Parmesan Cheese – Creamy Togarashi Garlic Dressing

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Hibachi Grilled Atlantic Salmon*

Cucumber Namasu – Onigiri - Japanese Citrus Ponzu Sauce

Jumbo Tiger Shrimp

Garlic Shoyu Udon Noodles – Shiitake Mushrooms – Cilantro

Braised Short Ribs of Beef [GF]

Honey Mustard – Yukon Mash – Broccolini – Natural Braising Sauce

Katsu Chicken

Tonkatsu Sauce – Toban Djan Aïoli – Grilled Musubi

ENTRÉE ENHANCEMENTS

Entrée enhancements priced additionally per person

Broiled Lobster Tail *22* Teppanyaki Shrimp *10* Blackened Island Ahi* *14*

DESSERT & BEVERAGES

Belgian Chocolate Torte

Raspberry Sauce – Seasonal Fresh Berries – Vanilla Whipped Cream

Fresh Roasted Coffee, Iced Tea, Soft Drinks

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OCEANIA DINNER MENU

$79

APPETIZERS

Served Family Style

Tempura-Crusted Ahi Roll* *Spicy Togarashi Miso Butter Sauce*

Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*

Crispy Chicken Spring Rolls *Citrus Black Bean Dragon Sauce*

SALAD

Fresh Local Greens Salad V GF

Shaved Carrot – Heirloom Tomatoes – Dean Okimoto's Creamy Herb Dressing

ENTRÉE SELECTIONS

Please Select Four for Your Guests

Blackened Island Ahi*

Baby Bok Choy – Furikake Rice – Spicy Soy Mustard Butter Sauce

Roasted Macadamia Nut Crusted Mahi Mahi*

Asparagus – Butter Braised Red Potatoes – Lobster Cream Sauce

Katsu Chicken

Tonkatsu Sauce – Toban Djan Aïoli – Grilled Musubi

Grilled Filet Mignon*, 8oz

Gruyere Scalloped Potatoes – Szechuan Vegetables – Truffle Onion Misoyaki Demi-Glace

Katsu Chicken & Teppanyaki Shrimp

Tonkatsu Sauce – Toban Djan Aïoli – Grilled Musubi

ENTRÉE ENHANCEMENTS

Entrée Enhancements priced additionally per person

Broiled Lobster Tail *22* Teppanyaki Shrimp *10* Blackened Island Ahi* *14*

DESSERT & BEVERAGES

Dessert Duo

Kaffir Lime Tart and Belgian Chocolate Torte

Raspberry Sauce – Seasonal Fresh Berries – Crème Anglaise

Fresh Roasted Coffee, Iced Tea, Soft Drinks

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ISLAND DINNER MENU

$89

APPETIZERS

Served Family Style

Crunchy Golden Lobster Potstickers *Spicy Togarashi Miso Butter Sauce*

Coconut Crusted Shrimp *Sweet & Sour Dipping Sauce*

Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*

Tempura-Crusted Ahi Roll* *Spicy Togarashi Miso Butter Sauce*

FIRST COURSE

Wedge Salad

Heirloom Tomatoes – Red Onion – Egg – Applewood Bacon – Blue Cheese

ENTRÉE SELECTIONS

Please Select Four for Your Guests

Misoyaki "Butterfish" GF

Alaskan Black Cod – Baby Bok Choy – Furikake Rice

Blackened Island Ahi*

Baby Bok Choy – Furikake Rice – Spicy Soy Mustard Butter Sauce

USDA Prime New York Strip Steak*, 14oz

Gruyere Scalloped Potatoes – Thai Basil Wild Mushroom Cream Sauce

Grilled Filet Mignon* & Teppanyaki Shrimp

Gruyere Scalloped Potatoes – Szechuan Vegetables – Truffle Onion Misoyaki Demi-Glace

Broiled Lobster Tail

Togarashi Miso Butter Sauce

DESSERT & BEVERAGES

Dessert Duo

Kaffir Lime Tart and Belgian Chocolate Torte

Raspberry Sauce – Seasonal Fresh Berries – Crème Anglaise

Fresh Roasted Coffee, Iced Tea, Soft Drinks

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PARADISE DINNER MENU

$99

APPETIZERS

Served Family Style

Mini Crab Cakes *Japanese Citrus Aïoli*

Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*

Vegetable Caterpillar Roll *Scallion – Cucumber – Avocado – Sesame*

Sunrise at Haleakala Roll* *Tuna – Yellowtail – Salmon – Avocado – Asparagus*
Crunchy Panko Crust

SALAD

Maui Wowie Salad
Shrimp – Feta – Butter Leaf Lettuce – Avocado – Caper Lime Vinaigrette

ENTRÉE SELECTIONS

Please Select Five for Your Guests

Misoyaki "Butterfish" GF
Alaskan Black Cod – Baby Bok Choy – Furikake Rice

Roasted Macadamia Nut Crusted Mahi Mahi*
Asparagus – Butter Braised Red Potatoes – Lobster Cream Sauce

Grilled Filet Mignon* & Broiled Lobster Tail
Gruyere Scalloped Potatoes – Szechuan Vegetables – Truffle Onion Misoyaki Demi-Glace

Butter Seared Georges Bank Sea Scallops*
Garlic Shoyu Udon Noodles – Shiitake Mushrooms – Cilantro

Roy's Classic Combo
Misoyaki Marinated Alaskan Black Cod – Honey Mustard Grilled Short Ribs of Beef

USDA Prime New York Strip Steak*, 14oz
Gruyere Scalloped Potatoes – Thai Basil Wild Mushroom Cream Sauce

DESSERT

Trio of Seasonal Desserts

Fresh Roasted Coffee, Iced Tea, Soft Drinks

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BAR PACKAGES

	1-HOUR	2-HOUR	3-HOUR	4-HOUR
BEER/WINE	$22/PP	$28/PP	$34/PP	$39/PP

BEER: *Kona Long Board and Big Wave*
WINE: *Choice of three for your guests: Estancia Pinot Grigio, Roy's Chardonnay, DeLoach Pinot Noir, Roy's Cabernet Sauvignon*

CALL	$30/PP	$40/PP	$50/PP	$58/PP

BEER: *Kona Long Board and Big Wave*
WINE: *Choice of three for your guests: Estancia Pinot Grigio, Roy's Chardonnay, DeLoach Pinot Noir, Roy's Cabernet Sauvignon, Diseno Malbec*
SPIRITS: *SKYY Vodka, Beefeater Gin, Lunazul Tequila, Cruzan Rum, J&B Scotch, Jim Beam*

PREMIUM	$40/PP	$52/PP	$64/PP	$74/PP

BEER: *Kona Long Board and Big Wave*
WINE: *Choice of four for your guests: Mionetto Il Prosecco, Pacific Rim Riesling, Brancott Sauvignon Blanc, Franciscan Chardonnay, Lyric by Etude Pinot Noir, Greystone Merlot, Wente Cabernet Sauvignon, Boneshaker Zinfandel*

SPIRITS: *Absolut Vodka, Titos Vodka, Cabo Wabo Tequila, Bombay Gin, Bacardi Rum, Johnny Walker Red Scotch, Makers Mark, Crown Royal*

SUPER PREMIUM	$43/PP	$55/PP	$67/PP	$75/PP

BEER: *Kona Long Board and Big Wave*
WINE: *Choice of four for your guests: Mionetto Il Prosecco, Conundrum White Blend, Whitehaven Sauvignon Blanc, Landmark Overlook Chardonnay, Four Graces Pinot Noir, Wente "Sandstone" Merlot, The Federalist Cabernet Sauvignon*
SPIRITS: *Pau Maui Vodka, Bacardi, Bombay Sapphire Gin, Chivas Regal, Johnny Walker Black, Patron Tequila, Woodford Reserve*

Roy's does not permit the serving of alcoholic beverages to anyone who the restaurant (in its sole discretion) determines is intoxicated or who is under the age of twenty-one (21).

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ESCAPE THE ORDINARY WITH LUNCH AT ROY'S

Whether you're planning an all day meeting, brunch, lunch or social event, elevate your next daytime event to extraordinary at Roy's. Each Roy's features beautifully appointed private and semi-private dining space for groups of 300 guests and more.

From enticing appetizers to irresistible entrées and decadent desserts, we invite you to experience the bold and exotic flavors of the Pacific Rim. Our 3-course prix fixe brunch and lunch menus feature the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners. Of course, we are always pleased to create a menu just for your event.

MARIANA LUNCH MENU

$52 for four courses / $45 for three courses*

APPETIZERS

Served Family Style

Salmon Tataki Crostini
Lomi Lomi Tomato – Micro Greens – Ponzu Gel

Thai Chicken Satay
Bangkok Style Peanut Dipping Sauce

Tempura-Crusted Ahi Roll*
Spicy Togarashi Miso Butter Sauce

SOUP OR SALAD

Please Select One for Your Guests

Fresh Local Greens Salad V GF
Shaved Carrot – Heirloom Tomatoes – Dean Okimoto's Creamy Herb Dressing

or

Miso Soup GF
Tofu – Scallion – Saikyo Miso – Shiitake Mushroom

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Wagyu Beef 'Loco Moco'*
Pineapple Fried Rice – Lomi Lomi Tomatoes – Fried Egg – Natural Sauce

Seared Ahi Salad
Edamame – Pineapple – Avocado – Red Onion – Chili Orange Vinaigrette

Hibachi Grilled Atlantic Salmon*
Cucumber Namasu – Onigiri - Japanese Citrus Ponzu Sauce

Katsu Chicken
Tonkatsu Sauce – Toban Djan Aïoli – Grilled Musubi

Braised Short Ribs of Beef GF
Honey Mustard – Yukon Mash – Broccolini – Natural Braising Sauce

DESSERT & BEVERAGES

Belgian Chocolate Torte
Raspberry Sauce – Seasonal Fresh Berries – Vanilla Whipped Cream

Fresh Roasted Coffee, Iced Tea, Soft Drinks

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POLYNESIAN MEETING PACKAGE

$70

CONTINENTAL BREAKFAST

Served Family Style

Fresh Fruit Juices

Fresh Baked Muffins and Pastries

Sliced Seasonal Fruit

Served with Fresh Coffee or Tea

LUNCH MENU

APPETIZERS

Please Select One for Your Guests

Miso Soup[GF]

Tofu – Scallion – Saikyo Miso – Shiitake Mushroom

Fresh Local Greens Salad [V GF]

Shaved Carrot – Heirloom Tomatoes – Dean Okimoto's Creamy Herb Dressing

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Seared Ahi Salad

Edamame – Pineapple – Avocado – Red Onion – Chili Orange Vinaigrette

Hibachi Grilled Atlantic Salmon*

Cucumber Namasu – Onigiri - Japanese Citrus Ponzu Sauce

Katsu Chicken

Tonkatsu Sauce – Toban Djan Aïoli – Grilled Musubi

Braised Short Ribs of Beef [GF]

Honey Mustard – Yukon Mash – Broccolini – Natural Braising Sauce

Served with Fresh Coffee or Iced Tea

AFTERNOON SNACKS

Assorted Chips and Pretzels, Mixed Nuts,

Fresh Baked Cookies, Fresh Whole Fruit

Assorted Soft Drinks, Fresh Coffee and Iced Tea

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MEDICAL MEETINGS DONE RIGHT

At Roy's, we know medical meetings. We understand the requirements of your business, your goals and work with you to deliver a flawless event.

Each of our all-inclusive 4-course prix fixe dinner menus have been created to comply with industry-standard pharmaceutical guidelines. Whether you prefer plated or family-style service, each features the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners.

Each Roy's features beautifully appointed, fully private dining rooms perfect for symposia, HCP dinners and all your medical meeting needs. Each Roy's is equipped with hard-wired T1 lines and we are pleased to offer a full complement of audio-visual equipment.

BANYAN DINNER MENU

$100

APPETIZERS

Served Family Style

Salmon Tataki Crostini *Lomi Lomi Tomato – Micro Greens – Ponzu Gel*

Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

Crispy Wagyu Beef Dumplings *Firecracker Sauce*

SALAD

Fresh Local Greens Salad [V GF]

Shaved Carrot – Heirloom Tomatoes – Dean Okimoto's Creamy Herb Dressing

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Hibachi Grilled Atlantic Salmon*

Cucumber Namasu – Onigiri - Japanese Citrus Ponzu Sauce

Jumbo Tiger Shrimp

Garlic Shoyu Udon Noodles – Shiitake Mushrooms – Cilantro

Grilled Filet Mignon*, 8oz

Gruyere Scalloped Potatoes – Szechuan Vegetables – Truffle Onion Misoyaki Demi-Glace

Braised Short Ribs of Beef [GF]

Honey Mustard – Yukon Mash – Broccolini – Natural Braising Sauce

Katsu Chicken

Tonkatsu Sauce – Toban Djan Aïoli – Grilled Musubi

DESSERT & BEVERAGES

Belgian Chocolate Torte

Raspberry Sauce – Seasonal Fresh Berries – Vanilla Whipped Cream

Fresh Roasted Coffee, Iced Tea, Soft Drinks

Two Glasses of House Wine or Bottled Beer per Person

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PALM DINNER MENU

$125

APPETIZERS

Served Family Style

Crispy Wagyu Beef Dumplings *Firecracker Sauce*

Tempura-Crusted Ahi Roll* *Spicy Togarashi Miso Butter Sauce*

Grilled Szechuan Baby Back Pork Ribs
Smoked & Glazed in Roy's Original Mongolian Sauce

Salmon Tataki Crostini *Lomi Lomi Tomato – Micro Greens – Ponzu Gel*

SALAD

Maui Wowie Salad
Shrimp – Feta – Butter Leaf Lettuce – Avocado – Caper Lime Vinaigrette

ENTRÉE SELECTIONS

Please Select Four for Your Guests

Misoyaki "Butterfish"
Alaskan Black Cod – Baby Bok Choy – Furikake Rice

Blackened Island Ahi*
Baby Bok Choy – Furikake Rice – Spicy Soy Mustard Butter Sauce

Grilled Filet Mignon* & Teppanyaki Shrimp
Gruyere Scalloped Potatoes – Szechuan Vegetables – Truffle Onion Misoyaki Demi-Glace

Broiled Lobster Tail
Togarashi Miso Butter Sauce

USDA Prime New York Strip Steak*, 14oz
Gruyere Scalloped Potatoes – Thai Basil Wild Mushroom Cream Sauce

Katsu Chicken
Tonkatsu Sauce – Toban Djan Aïoli – Grilled Musubi

DESSERT & BEVERAGES

Trio of Seasonal Desserts

Fresh Roasted Coffee, Iced Tea, Soft Drinks

Two Glasses of House Wine or Bottled Beer per Person

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EVENT ENHANCEMENTS

PRE-EVENT MENU 1: THE CONCH

Salmon Tataki Crostini *Lomi Lomi Tomato – Micro Greens – Ponzu Gel*

Crispy Wagyu Beef Dumplings *Firecracker Sauce*

Crispy Chicken Spring Rolls *Citrus Black Bean Dragon Sauce*

$13 per Guest, Minimum 15 Guests

PRE-EVENT MENU 2: THE SAND DOLLAR

Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

Mini Crab Cakes *Japanese Citrus Aïoli*

Crispy Wagyu Beef Dumplings *Firecracker Sauce*

Bigeye Tuna Poke *Crispy Wonton Chips – Maui Onion – Inamona Jus*

$19 per Guest, Minimum 15 Guests

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