



DINNER MENU - \$78 per person

served family style

(v) vegetarian (vg) vegan (p) pescatarian (gf) gluten-free

Select Two:

Market Greens (gf)

root vegetables, parmesan, walnut

Butter Lettuce (gf)

apple, radish, bacon ranch

Shishito Peppers (vg, gf)

smoked salt, lime

Spicy Cucumbers (vg, gf)

togarashi, toasted almond

Shrimp Cocktail

sweet and spicy cocktail sauce

Shellfish Plateau + \$15 pp

oysters, clams, lobster, king crab, shrimp

Select Two:

Crispy Potatoes (v)

honey mustard, crunchy garlic, almond

Chinese Broccoli (p)

black ginger, garlic

Dry Roasted Mussels (gf)

Benton's bacon, furikake

Hozon Rice Cakes (v)

chickpea, cabbage, scallion

Ginger Scallion Noodles (v)

pickled shiitake, cucumber, wakame

Chilled Spicy Noodles

Sichuan sausage, Thai basil, candied cashew

Select One:

Bo Ssäm (gf without sauces)

Slow-roasted pork shoulder accompanied by oysters, rice, bibb lettuce, kimchi, hoisin, Ssäm Sauce, and ginger scallion sauce.

Rack of Beef Short Ribs

64 ounces of prime short ribs slow roasted and smoked, served with gochujang barbecue sauce, and bacon ranch.

Rotisserie Jidori Chicken (gf)

curry, kimchi, lime

Seafood Grand Lisboa + \$15 pp

Clams and shrimp served over toasted chow mein noodles and cabbage.

Vegetarian supplement:

Ginger Scallion Rice Cakes (v, gf)

tofu, crunchy garlic, seasonal vegetables

Menu Enhancements:

Steamed Buns - minimum order 1 piece per person, per type selected

Pork Belly \$7 per piece

hoisin, scallion, cucumber

Shrimp \$7 per piece (can be made p)

spicy mayo, pickled red onion, iceberg

Shiitake \$7 per piece (v)

hoisin, scallion, cucumber

Raw Bar

Bigeye Tuna \$38

shaved foie gras, strawberry

Hamachi \$24 (p, gf *contains soy),

bacon ponzu, fresno, sorrel

Oyster on the half shell \$4 (p, gf)

minimum order 2 pieces per person

rosé mignonette, black pepper

Please note, all menus are seasonal and subject to change. Menu selections will be made 7-10 days prior to your event. Dietary restrictions and allergies may be accommodated with at least 48 hours' notice.



DINNER MENU - \$88 per person

served family style

Select Two:

Market Greens (gf)

root vegetables, parmesan, walnut

Butter Lettuce (gf)

apple, radish, bacon ranch

Shishito Peppers (vg, gf)

smoked salt, lime

Spicy Cucumbers (vg, gf)

togarashi, toasted almond

Shrimp Cocktail

sweet and spicy cocktail sauce

Shellfish Plateau + \$15 pp

oysters, clams, lobster, king crab, shrimp

Select Two:

Crispy Potatoes (v)

honey mustard, crunchy garlic, almond

Chinese Broccoli (p)

black ginger, garlic

Dry Roasted Mussels (gf)

Benton's bacon, furikake

Hozon Rice Cakes (v)

chickpea, cabbage, scallion

Ginger Scallion Noodles (v)

pickled shiitake, cucumber, wakame

Chilled Spicy Noodles

Sichuan sausage, Thai basil, candied cashew

Select Two:

Bo Ssäm (gf without sauces)

Slow-roasted pork shoulder accompanied by oysters, rice, bibb lettuce, kimchi, hoisin, Ssäm Sauce, and ginger scallion sauce.

Rack of Beef Short Ribs

64 ounces of prime short ribs slow roasted and smoked, served with gochujang barbecue sauce, and bacon ranch.

Rotisserie Jidori Chicken (gf)

curry, kimchi, lime

Seafood Grand Lisboa + \$15 pp

Clams and shrimp served over toasted chow mein noodles and cabbage.

Vegetarian supplement:

Ginger Scallion Rice Cakes (v, gf)

tofu, crunchy garlic, seasonal vegetables

Menu Enhancements:

Steamed Buns - minimum order 1 piece per person, per type selected

Pork Belly \$7 per piece

hoisin, scallion, cucumber

Shrimp \$7 per piece (can be made p)

spicy mayo, pickled red onion, iceberg

Shiitake \$7 per piece (v)

hoisin, scallion, cucumber

Raw Bar

Bigeye Tuna \$38

shaved foie gras, strawberry

Hamachi \$24 (p, gf *contains soy)

bacon ponzu, fresno, sorrel

Oyster on the half shell \$4 (p, gf)

minimum order 2 pieces per person

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DINNER MENU - \$98 per person
served family style

Select Three:

Market Greens (gf)

root vegetables, parmesan, walnut

Butter Lettuce (gf)

apple, radish, bacon ranch

Shishito Peppers (vg, gf)

smoked salt, lime

Spicy Cucumbers (vg, gf)

togarashi, toasted almond

Shrimp Cocktail

sweet and spicy cocktail sauce

Shellfish Plateau + \$15 pp

oysters, clams, lobster, king crab, shrimp

Select Two:

Crispy Potatoes (v)

honey mustard, crunchy garlic, almond

Chinese Broccoli (p)

black ginger, garlic

Dry Roasted Mussels (gf)

Benton's bacon, furikake

Hozon Rice Cakes (v)

chickpea, cabbage, scallion

Ginger Scallion Noodles (v)

pickled shiitake, cucumber, wakame

Chilled Spicy Noodles

Sichuan sausage, Thai basil, candied cashew

Select Two

Bo Ssäm (gf without sauces)

Slow-roasted pork shoulder, oysters, rice, bibb lettuce, kimchi, hoisin, Ssäm Sauce, ginger scallion sauce

Rack of Beef Short Ribs

64 ounces of prime short ribs slow roasted and smoked, served with gochujang barbecue sauce, and bacon ranch.

Rotisserie Jidori Chicken (gf)

curry, kimchi, lime

Salt & Pepper Lobster (p)

shrimp, garlic, scallion

Seafood Grand Lisboa + \$15 pp

clams, shrimp, chow mein noodles

Vegetarian supplement:

Ginger Scallion Rice Cakes (v, gf)

tofu, crunchy garlic, seasonal vegetables

Menu Enhancements:

Steamed Buns - minimum order 1 piece per person, per type selected

Pork Belly \$7 per piece

hoisin, scallion, cucumber

Shrimp \$7 per piece (can be made p)

spicy mayo, pickled red onion, iceberg

Shiitake \$7 per piece (v)

hoisin, scallion, cucumber

Raw Bar

Bigeye Tuna \$38

shaved foie gras, strawberry

Hamachi \$24 (p, gf *contains soy)

bacon ponzu, fresno, sorrel

Oyster on the Half Shell \$4 (p, gf)

minimum order 2 pieces per person

Please note, all menus are seasonal and subject to change. Menu selections will be made 7-10 days prior to your event. Dietary restrictions and allergies may be accommodated with at least 48 hours' notice.



ADDITIONAL EVENT ENHANCEMENTS

Pre-Dinner Cocktail Reception

\$45 per person

served for 30 minutes

Chef's selection of two types of canapes + guest's choice of two Momofuku cocktails, and sommelier's choice of wine and beer

Champagne Toasts

2.5 oz pours

Veuve Clicquot Brut Champagne | France NV - \$20 per person

Billecart-Salmon Brut Rosé | France NV - \$25 per person

Dom Perignon Brut Champagne | France 2006 - \$55 per person

Caviar Service

8oz Smoked Trout Roe \$285

8oz White Sturgeon \$950

8oz Golden Osetra \$1400

served with potato chips, chives, crème fraîche

Large Format Additions

5 Spice Rotisserie Duck \$238

serves 2-4

whole rotisserie duck, served over duck leg confit rice, bibb lettuce, ginger pancakes, kimchi, hoisin, Ssäm Sauce and ginger scallion sauce

Steamed Whole Branzino \$68

serves 2

charred lemon, brown butter dashi, herbs

Fried Chicken & Caviar

serves 4-6

two whole fried chickens with chive pancakes, truffle crème fraîche, and herbs. Served with choice of:

8oz Smoked Trout Roe \$328

8oz White Sturgeon \$998

8oz Golden Osetra \$1488

Momofuku Cookbook \$40

please allow four weeks for delivery

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LUNCH MENU - \$38 per person

(v) vegetarian (vg) vegan (p) pescatarian (gf) gluten-free
served family style

Select Three:

Market Greens (gf)

root vegetables, parmesan, walnut

Shishito Peppers (vg, gf)

smoked salt, lime

Butter Lettuce (gf)

apple, radish, bacon ranch

Spicy Cucumbers (vg, gf)

togarashi, toasted almond

Shrimp Cocktail

sweet and spicy cocktail sauce

Select Three:

Crispy Potatoes (v)

honey mustard, crunchy garlic, almond

Dry Roasted Mussels (gf)

Benton's bacon, Momofuku furikake

Ginger Scallion Noodles (v)

pickled shiitake, cucumber, wakame

Hozon Rice Cakes (v)

chickpea, cabbage, scallion

Chilled Spicy Noodles

Sichuan sausage, Thai basil, candied cashew

Menu Enhancements:

Steamed Buns

minimum order 1 piece per person, per type selected

Pork Belly \$7 per piece

hoisin, scallion, cucumber

Shrimp \$7 per piece (can be made p)

spicy mayo, pickled red onion, iceberg

Shiitake \$7 per piece (v)

hoisin, scallion, cucumber

Raw Bar

Bigeye Tuna \$38

shaved foie gras, strawberry

Hamachi \$24 (p, gf *contains soy)

bacon ponzu, fresno, sorrel

Oyster on the half shell \$4 (p, gf)

minimum order 2 pieces per person
rosé mignonette, black pepper

Please note, all menus are seasonal and subject to change. Menu selections must be made 7-10 days prior to event. Dietary restrictions and allergies may be accommodated with at least 48 hours' notice.



LUNCH MENU - \$48 per person

served family style

Select Three:

Market Greens (gf)

root vegetables, parmesan, walnut

Shishito Peppers (vg, gf)

smoked salt, lime

Butter Lettuce (gf)

apple, radish, bacon ranch

Spicy Cucumbers (vg, gf)

togarashi, toasted almond

Shrimp Cocktail

sweet and spicy cocktail sauce

Select One:

Bo Ssäm (gf without sauces)

Slow-roasted pork shoulder accompanied with oysters, rice, bibb lettuce, kimchi, hoisin, Ssäm Sauce, and ginger scallion sauce.

Rack of Beef Short Ribs

64 ounces of prime short ribs slow roasted and smoked, served with gochujang barbecue sauce, and bacon ranch.

Rotisserie Jidori Chicken

curry rub, kimchi, lime

Seafood Grand Lisboa + \$15 pp

clams, shrimp, chow mein noodles

Vegetarian supplement:

Ginger Scallion Rice Cakes (v, gf)

tofu, crunchy garlic, seasonal vegetables

Menu Enhancements:

Steamed Buns

minimum order 1 piece per person, per type selected

Pork Belly \$7 per piece

hoisin, scallion, cucumber

Shrimp \$7 per piece (can be made p)

spicy mayo, pickled red onion, iceberg

Shiitake \$7 per piece (v)

hoisin, scallion, cucumber

Raw Bar

Bigeye Tuna \$38

shaved foie gras, strawberry

Hamachi \$24 (p, gf *contains soy)

bacon ponzu, fresno, sorrel

Oyster on the half shell \$4 (p, gf)

*minimum order 2 pieces per person
rosé mignonette, black pepper*

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COCKTAIL RECEPTIONS

TRAY PASSED CANAPES

minimum order of 25 pieces per selection

4 selections per event recommended, 8 selections per event maximum

(v) vegetarian (vg) vegan (p) pescatarian (gf) gluten-free

\$4 per piece

Market Oysters - citrus mignonette (p, gf)

Spicy Cucumbers - togarashi, toasted almond (vg, gf)

Avocado Toast - mint, cucumber, dill (v)

Baked Potato Bites - crème fraîche, bacon marmalade (gf)

Fried Cauliflower - uni aioli (p)

Crispy Pork Belly - lettuce cups, ginger scallion sauce (gf)

Jidori Chicken - sweet chili glaze (gf)

\$6 per piece

Mini Pork Belly Bun - hoisin, scallion, cucumber

Mini Shiitake Bun - hoisin, scallion, cucumber (v)

Chilled Gulf Prawns - cocktail sauce (p, gf)

Steak Tartare - pickled mustard seed, potato chip (gf)

Scallop Ceviche - crispy tostada, yuzu, avocado (p, gf)

\$8 per piece

Salt & Pepper Shrimp - fried garlic, chilies (p)

Bigeye Tuna - shaved foie gras, stone fruit

Crispy Fried Lobster - spicy ranch (p)

Wagyu Beef Skewer - plum, wasabi (gf)

Caviar & Fried Chicken - truffle creme fraîche

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COCKTAIL RECEPTIONS

HOSTED ACTION STATIONS

minimum of 7 day confirmation required

minimum of 20 guests required

\$175 hosted station fee

AVAILABLE IN THE PRIVATE DINING ROOM AND FOR FULL BUYOUTS

A5 Wagyu Searing Station - \$57 per 1.5 oz., minimum 1.5 oz. per person

Seared on a Himalayan salt block and served with sides of steamed rice, guests can customize their wagyu with fresh wasabi and lemon.

Tartare Station - \$13 per person

choice of steak, ahi, or shrimp

Steak Tartare (gf)

Guests can customize their steak tartare served with russet potato chips with stone ground mustard, tobanjan, fresh herbs, shallots, sesame, and capers.

Ahi Tartare (p, gf)

Guests can customize their ahi tartare served with nori crackers with scallions, soy, sesame, avocado, and Asian pear.

Shrimp Ceviche (p, gf)

Guests can customize their ceviche served with tortilla chips with Fresno chilies, coconut milk, lime, pickled red onion, and cilantro.

AVAILABLE FOR FULL BUYOUTS ONLY

Bo Ssäm Station - \$13 per person (gf without sauces)

Guests can customize their own slow-roasted pork shoulder lettuce wrap with rice, Ssäm sauce, hoisin sauce, and ginger scallion sauce.

Rice Cakes Station - \$11 per person (can be made gf)

choice of spicy pork ragu, vegetarian, or beef short rib

Guests can customize their rice cakes (a Korean style rice pasta) with scallions, ginger scallion sauce, spicy bean sprouts, pickled shiitakes, crispy shallots, and Ssäm Sauce.

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