



CATERING MENU

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BOOKING INFO

CONTACTS:

CATERING - AUBREY@SALERNOGROUP.COM / 216.389.6566
PRIVATE DINING - INFO@EATATSORA.COM / 216.294.1800

ROOM RENTAL

SMALL PRIVATE DINING \$150

LARGE PRIVATE DINING \$250

WHOLE PRIVATE DINING \$350

MINIMUMS

WEEKDAY EVENINGS | \$50 / PERSON

FRIDAY / SATURDAY | STARTING AT \$1000

all minimums are met before tax+gratuity applied

FOR ALL PACKAGES

INCLUDES CUSTOM MENU, DIRECTIONAL SIGNAGE AND AUDIO-VISUAL ACCESS

TAX & 22% GRATUITY ADDED

ALL BEVERAGES ARE SOLD ON CONSUMPTION

BAR INFO

ALL BASED ON CONSUMPTION

INCLUDES ALL BASIC MIXERS
SPECIALTY COCKTAILS, SPIRITS AND WINE
AVAILABLE UPON REQUEST

SPIRITS

ROKU GIN \$10

TOKI WHISKY \$12

HAKU VODKA \$10

TITO'S HANDMADE VODKA \$10

MI CAMPO BLANCO TEQUILA \$10

MAKER'S MARK BOURBON \$10

BACARDI WHITE / SPICED RUMS \$9

WINE

SALERNO SELECT PINOT GIRGIO / RED BLEND \$10

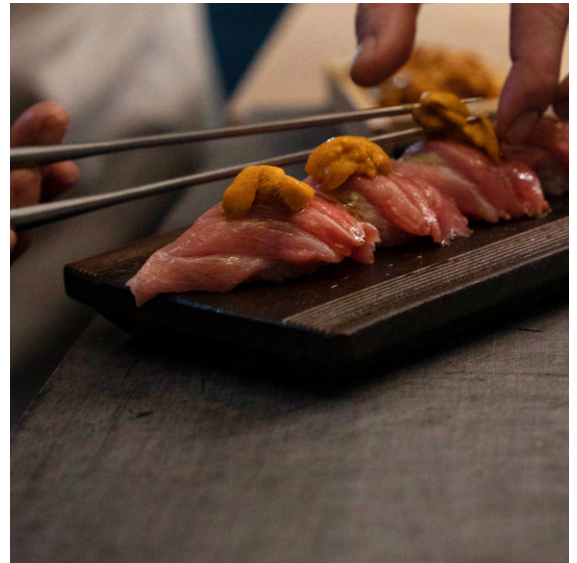
BEER

ASSORTED DOMESTIC / IMPORT \$4-6



PACKAGE ONE

\$54 / PER PERSON



APPS / SERVED FAMILY STYLE

EDAMAME

soybean, maldon salt

GYOZA

pan-fried pork & chicken dumplings, chili ponzu

KARAAGE

fried chicken thigh, thai basil, spice blend, japanese thousand island

HOUSE SOUP+SALAD / COURSE FOR ALL

CHOICE OF ENTREE

SUKI ROLL

shrimp tempura, avocado, spicy tuna, spicy mayo, unagi sauce, tenkatsu

NIJI ROLL

california roll, tuna, salmon, yellowtail, shrimp

VEGGIE TEMPURA ROLL

onions, asparagus, sweet potato, avocado, ube, unagi sauce

CHICKEN KATSU SANDO

brioche bun, panko crusted chicken thigh, wasabi pickles, yuzu mayo, nori fries

FRIED RICE

onions, edamame, carrots, egg (chicken, pork belly, or shrimp)

SALMON ENTREE

baked salmon, chili balsamic glaze, green onion, candied orange

DESSERT

CHOCOLATE MOUSSE

dark chocolate mousse, tart shell, passion fruit coulis, maldon salt, crisped chocolate covered rice

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PACKAGE TWO

\$89 / PER PERSON

APPS / SERVED FAMILY STYLE

EDAMAME

soybean, maldon salt

SPICY TUNA CRISPY RICE

spicy tuna, sriracha, jalapeno

TRUFFLE AVOCADO CRISPY RICE

avocado, truffle, tomato, red onion, crispy tare, maldon salt

ASSORTED SUSHI

salmon avocado, shrimp cali, ume-kyu

HOUSE SOUP+SALAD / COURSE FOR ALL

ENTREE DUET / CHOOSE ONE SUSHI ROLL + ONE ENTREE

SUKI ROLL

shrimp tempura, avocado, spicy tuna, spicy mayo, unagi sauce, tenkatsu

NIJI ROLL

california roll, tuna, salmon, yellowtail, shrimp

VEGGIE TEMPURA ROLL

onions, asparagus, sweet potato, avocado, ube, unagi sauce

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BUTCHER'S CUT

chef's select steak, tricolored peppercorn sauce, mushroom risotto, asparagus

BRAISED PORK SHOULDER

braised pork shoulder, grilled plantain, sawsawan dipping sauce

SALMON ENTREE

baked salmon, chili balsamic glaze, green onion, candied orange

VEGGIE DRUNKEN FRIED RAMEN

ramen noodles, celery, carrot, spicy mustard greens, soy, sesame, sriracha

DESSERT

CHOCOLATE MOUSSE

dark chocolate mousse, tart shell, passion fruit coulis, maldon salt, crisped chocolate covered rice

CREME BRULEE

demerara sugar, whipped cream, puffed rice cracker, lemon

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COCKTAIL HOUR



FOR THE GROUP (FEEDS 15)

ASSORTED SMALL ROLL SUSHI PLATTER - \$120
salmon avocado, shrimp california, ume-kvu

ASSORTED LARGE ROLL SUSHI PLATTER - \$180
futomaki, spider, ebisu, vegetable futo

ASSORTED SPECIALTY ROLL SUSHI PLATTER - \$250
sora, niji, hanahama, vegetable tempura

TRIO OF DIPS - \$225
lobster salad, crab rangoon dip, and scallop ceviche
served with fried wonton chips, fresh carrots, and cucumbers

ADD-ONS (PER PERSON)

KARAAGE SKEWERS \$4
with Japanese 1000 Island

CRISPY RICE \$4
truffle avocado, spicy tuna, spicy crab, or spam masubi

GYOZA \$4

EDAMAME OR SPICY EDAMAME CUPS \$4

WAGYU CROQUETTE \$8

VEGGIE SPRING ROLLS \$4

SPICY CRAB SALAD IN CUCUMBER CUP \$5

SCALLOP CEVICHE \$6

SHRIMP COCKTAIL \$6

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LUNCH
SELF-SERVE
STYLE
DINNER

HOUSE SOUP+SALAD / INCLUDED

MAIN COURSE

FRIED RICE BAR - 20/PER PERSON

onions, edamame, carrots, egg
choose one: chicken thigh, pork belly or shrimp

POKE BOWL BAR - 22/PER PERSON

edamame, seaweed salad, carrots, arugula, nori, sesame seeds
choose two: salmon, tuna, spicy tuna, spicy crab or avocado

B.Y.O. BOWL BAR - 24/PER PERSON

spicy sauteed onions, scallions, zucchini and squash, edamame, bean sprouts, ramen egg
choose one: ramen noodles or white rice
choose one: chicken thigh, crispy chicken, shrimp or pork belly

SOUTH PACIFIC BAR - 22/PER PERSON

pork shoulder, white rice, pineapple and veggie skewers, grilled plantain, kings hawaiian buns, sawsawan sauce

ADD-ON SECOND PROTEIN - 6/PER PERSON

chicken thigh, shrimp or pork belly

ADD-ON UPGRADE PROTEIN - 9/PER PERSON

grilled salmon or korean-style marinated beef

DESSERT / INCLUDED

ASSORTED MINI DESSERTS

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