



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 \$1500

all minimums are met before tax+gratuity applied

FOR ALL PACKAGES

INCLUDES CUSTOM MENU, DIRECTIONAL SIGNAGE AND AUDIO-VISUAL ACCESS

TAX & 24% 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 GIGIO / RED BLEND \$10

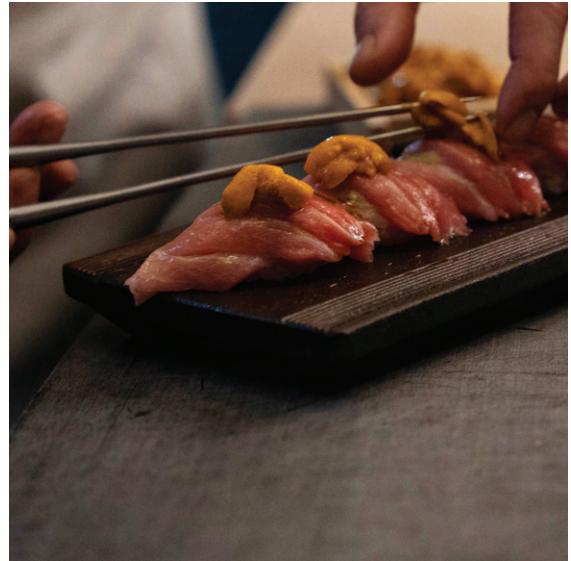
BEER

ASSORTED DOMESTIC / IMPORT \$4-6

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PACKAGE ONE

\$49 / PER PERSON



APPS / SERVED FAMILY STYLE

EDAMAME

soybean, maldon salt

GYOZA

crispy pork & chicken dumplings, chili ponzu

KARAAGE

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

HOUSE SOUP OR 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 | spicy upon request

FRIED RICE

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

DESSERT

CHOCOLATE MOUSSE

dark chocolate mousse, strawberry jam, maldon salt

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PACKAGE TWO

\$59 / 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

HOUSE SOUP OR SALAD / COURSE FOR ALL

FAMILY STYLE SUSHI

SHRIMP TEMPURA

shrimp tempura, cucumber

HANAHAMA

negihama, cucumber, avocado, jalapeno yuzu mayo, micro cilantro, hamachi

CUCUMBER AVOCADO

CHOICE OF ENTREE

CHAR SIU PORK

pork belly with rice and bok choy

BAHN MI NOODLE BOWL

lemongrass, carrot, bok choy, pork broth | add pork n/c

SEARED SALMON

soy-miso glaze, tempura vegetable, salmon chicharrones

DESSERT

CHOCOLATE MOUSSE

dark chocolate mousse, strawberry jam, maldon salt

TRADITIONAL CHEESECAKE

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PACKAGE THREE

\$89 / PER PERSON

APPS / SERVED FAMILY STYLE

GYOZA

crispy pork+chicken dumplings pan-seared in wagyu fat, chili-ponzu
-or-

TRUFFLE AVOCADO CRISPY RICE

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

SHRIMP COCKTAIL

citrus poached shrimp, wasabi cocktail sauce

SALERNO FAMILY MEATBALLS

beef+pork+veal blend, marinara, parmesan, basil / vegan available

SALAD

CAESAR

romaine lettuce, avocado, red onion, croutons, asian-caesar dressing

CHOICE OF ENTREE

FILET MIGNON

6oz filet, black garlic mashed, roasted green beans

SEARED SALMON

black garlic mashed, roasted green beans

MUSHROOM-ASPARAGUS RISOTTO

shiitake, mushroom broth, black garlic, asparagus, black pepper

STUFFED CHICKEN LEG

lemongrass and rice stuffed, with black garlic mashed, roasted green beans

DESSERT

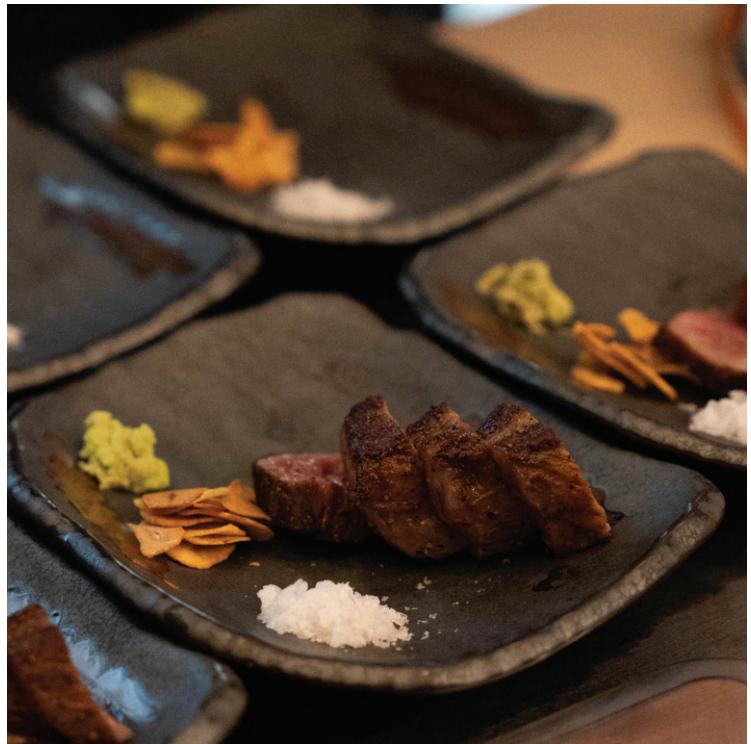
SEASONAL CHEESECAKE

chef's selection

TIRAMISU

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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, ebi, vegetable futo

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

WONTON TRIO - \$180
house made wontons topped with : cured salmon+cream cheese, cucumber+cream cheese and
seared filet with caramelized onions+smoked star anise mousse

ADD-ONS (PER PERSON)

KARAAGE \$6
fried chicken thigh with japanese 1000 island

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

GYOZA \$4

TRADITIONAL, SPICY OR CHARRED EDAMAME CUPS \$4

VEGGIE SPRING ROLLS \$4

SPICY CRAB SALAD with cucumber \$5

SEARED TUNA ON WONTON \$6

SHRIMP COCKTAIL \$6

CRAB RANGOON FRIED MOZZARELLA \$5

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LUNCH
**SELF-SERVE
STYLE**
DINNER

HOUSE SOUP+SALAD / INCLUDED

MAIN COURSE

RICE BAR - 18/PER PERSON

choice of white or fried rice

choose one: chicken thigh, tofu or shrimp

includes soy, spicy mayo and japanese 1000 island

POKE BOWL BAR - 22/PER PERSON

edamame, seaweed salad, carrot, arugula, nori, sesame seed

choose two: salmon, tuna, spicy tuna, spicy crab, tofu or avocado

includes soy, spicy mayo and japanese 1000 island

B.Y.O. BOWL BAR - 22/PER PERSON

spicy sauteed onion, carrot, scallion, edamame, bean sprout, white rice

choose one: chicken thigh, crispy chicken or shrimp

includes soy, spicy mayo, japanese 1000 island and unagi sauce

SOUTH PACIFIC BAR - 22/PER PERSON

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

UPGRADE ANY ABOVE PROTEIN - 4/PER PERSON

filet, pork belly or vegan steak

ADD-ON SECOND PROTEIN - 6/PER PERSON

chicken thigh, shrimp or pork belly

ADD-ON UPGRADE SECOND PROTEIN - 9/PER PERSON

salmon, koji aged filet or vegan steak

DESSERT / INCLUDED

ASSORTED MINI DESSERTS

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