



# 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**

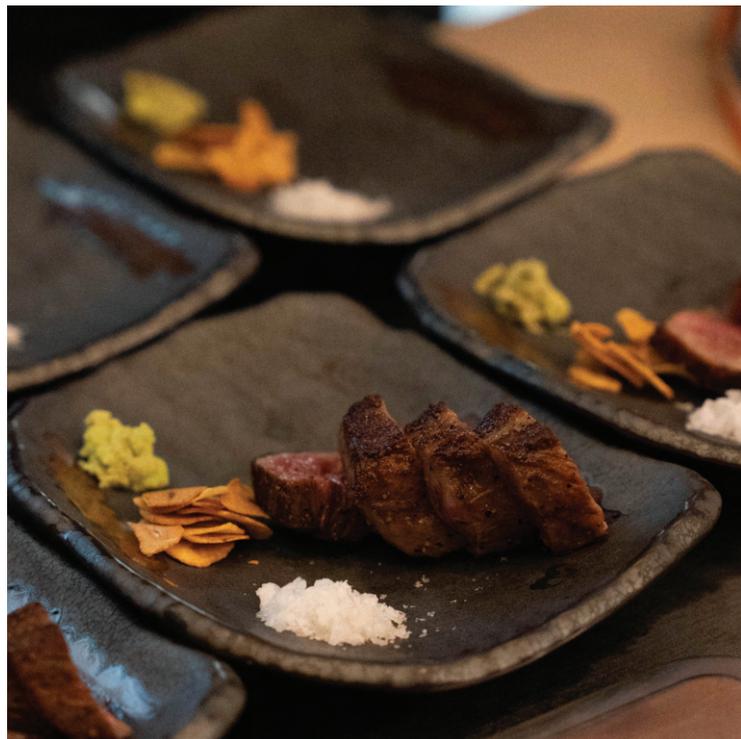
dark chocolate mousse, tart shell, passion fruit coulis, maldon salt, crisped chocolate covered rice

### **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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**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

