



STINGRAY

SUSHI BAR + ASIAN GRILL

PRIVATE DINING



THE FRONT PORCH



Our Front Porch offers family-style dining for up to 30 guests. Perched just above the street, it's the perfect spot to enjoy a delicious meal while taking in the lively surroundings. Perfect for rehearsal dinners and family gatherings.

FOOD & BEVERAGE MINIMUMS

STARTING AT \$2,900

Minimums are dependent on time, date, and venue.

SEATING CAPACITY 30 guests

THE CLUB ROOM



Our main private dining space accommodates up to 45 guests for a seated meal or 30 guests for a cocktail-style gathering: offering an intimate and versatile setting for any occasion.

FOOD & BEVERAGE MINIMUMS

STARTING AT \$3,500

Minimums are dependent on time, date, and venue.

SEATING CAPACITY 45 guests
STANDING CAPACITY 30 guests





NON-TOP



Our spacious table in the vibrant bar area is available for two-hour reservations offering a limited menu and carafe cocktails. The table accommodates up to 14 guests with two-hour reservation slots starting at 4pm on weekdays and 3pm on weekends.

FOOD & BEVERAGE MINIMUMS

STARTING AT \$1,000

Minimums are dependent on time, date, and venue.

SEATING CAPACITY 14 guests

THE SUSHI ROOM



Located next to our sushi bar in the heart of the restaurant, the Sushi Room offers a private setting with the ambiance of the main dining area where guests can also enjoy watching the sushi chefs at work. The space accommodates up to 35 guests for a seated meal at large tables.

FOOD & BEVERAGE MINIMUMS

STARTING AT \$3,200

Minimums are dependent on time, date, and venue.

SEATING CAPACITY 35 guests





THE LOUNGE



The perfect space for casual dining offering a relaxed and inviting atmosphere for up to 24 guests. Unwind on our comfortable couches while enjoying heavy appetizers and sharing carafe cocktails.

FOOD & BEVERAGE MINIMUMS

STARTING AT \$650 per hour/per lounge
Minimums are dependent on time, date, and venue.

SEATING CAPACITY 8 guests/per lounge
(3 total lounges)

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TOKYO PACKAGE

Family-Style

\$75 | pp



COURSE 1 *choose 4*

KRISPY RICE spicy tuna or truffle avocado

VEGETARIAN SPRING ROLL sweet chili dip

CHICKEN WINGS honey tobanjan, fried garlic, cilantro

STEAMED EDAMAME sea salt or spicy

CHICKEN GYOZA

STINGRAY SALAD mandarin orange, cashew, crisp onion, carrot & ginger dressing

COURSE 2 *choose 4*

HAIRY MEXICAN fried shrimp, avocado, crab stick

SPICY TUNA spicy mayo, scallions, jalapeño

NEGI HAMA hamachi, scallion

SHRIMP TEMPURA kanpyo, shiso, shrimp tempura

SPICY SALMON spicy mayo, scallions, jalapeño

VEGETARIAN cucumber, avocado, kanpyo, tamago, unagi sauce

PHILADELPHIA cream cheese, cucumber, smoked salmon, tempura flakes, ikura

COURSE 3 *choose 3*

SWEET & SOUR CHICKEN

bell pepper, onion, pineapple, sesame seed

LO MEIN NOODLES carrot, bean sprout, scallion, mushroom, with chicken, shrimp or beef

MANGO BEEF water chestnut, scallion, sesame seed, lettuce cup

VEGETABLE FRIED RICE peas, carrot, egg, water chestnut, scallion, soy, with chicken, shrimp or beef

BLACK PEPPER BEEF bell pepper, onion, sesame seed

TABLE SHARE DESSERTS *choose 2*

SESAME BROWNIE

ASSORTED MOCHI

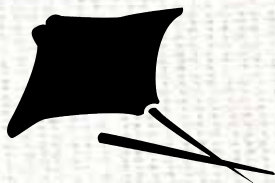
CRÈME BRULÉE

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KYOTO PACKAGE

Family-Style

\$95 | pp



COURSE 1 *choose 4*

VEGETABLE TEMPURA seasonal vegetables, tentsuyu dip

STEAMED EDAMAME sea salt or spicy

CRISPY CALAMARI mixed greens, togarashi aioli, lime

SHRIMP SHUMAI

KRISPY RICE spicy tuna or truffle avocado

CHARRED SHISHITO PEPPERS ponzu, sesame seed, lime

COURSE 2 *choose 4*

HAIRY MEXICAN fried shrimp, avocado, crab stick

SPICY TUNA spicy mayo, scallions, jalapeño

SHRIMP TEMPURA kanpyo, shiso, shrimp tempura

SPICY SALMON spicy mayo, scallions, jalapeño

VEGETARIAN cucumber, avocado, kanpyo, tamago, unagi sauce

CALIFORNIA snow crab, cucumber, avocado, masago

DRAGON cucumber, avocado, tempura flakes, eel & bonito flakes

FLYING EAGLE fried shrimp, cucumber, avocado, crab mix

COURSE 3 *choose 3*

GRILLED SALMON TERIYAKI market vegetables, lime

LO MEIN NOODLES carrot, bean sprout, scallion, mushroom, with chicken, shrimp or beef

MANGO BEEF water chestnut, scallion, sesame seed, lettuce cup

SWEET & SOUR CHICKEN bell pepper, onion, pineapple, sesame seed

BONE IN CHOP black pepper sauce, sesame seed, scallion

CHICKEN SKEWERS honey soy marinade, shichimi, pickles

SIDES *choose 2*

BOK CHOY oyster sauce

STEAMED RICE furikake

GREEN BEANS chili garlic sauce

SWEET CORN citrus chili butter

TABLE SHARE DESSERTS *choose 2*

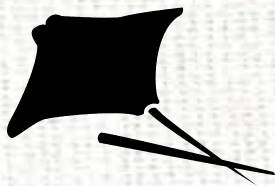
SESAME BROWNIE

ASSORTED MOCHI • CRÈME BRULÉE

富士山

MT. FUJI
PACKAGE
Family-Style

\$125 | pp



COURSE 1

STEAMED EDAMAME sea salt or spicy

PICKLED CUCUMBER SALAD

white sesame seed, crunchy chili oil

SOUP OR SALAD

MISO SOUP soft tofu, wakame seaweed, scallion

STINGRAY SALAD mandarin orange,
cashew, crispy onion, carrot & ginger dressing

COURSE 2 *choose 2*

CRISPY CALAMARI mixed greens, togarashi aioli, lime

SHRIMP SHUMAI

CHICKEN GYOZA

KRISPY RICE spicy tuna or truffle avocado

VEGETABLE TEMPURA seasonal vegetables, tentsuyu dip

BRUSSELS SPROUTS sriracha soy glaze, bonito flake, cashew

CHICKEN WINGS honey tobanjan, fried garlic, cilantro

COURSE 3 *choose 3*

MANGO BEEF water chestnut, scallion, sesame seed, lettuce cup

SWEET & SOUR CHICKEN

bell pepper, onion, pineapple, sesame seed

BONE IN CHOP black pepper sauce, sesame seed, scallion

CHICKEN SKEWERS honey soy marinade, shichimi, pickles

GRILLED SALMON TERIYAKI market vegetables, lime

CHILEAN SEA BASS miso glaze, pickle

SIDES *choose 2*

BOK CHOY oyster sauce

GREEN BEANS chili garlic sauce

STEAMED RICE furikake

SWEET CORN citrus chili butter

TABLE SHARE DESSERTS *choose 2*

SESAME BROWNIE

ASSORTED MOCHI • CRÈME BRULÉE

LOUNGE MENU

MENU SELECTIONS

(S/P) STATIONARY & PASSED

(S) STATIONARY ONLY

(P) PASSED ONLY

PASSED SELECTIONS

4 CHOICES | \$16 PER PERSON

5 CHOICES | \$21 PER PERSON

6 CHOICES | \$26 PER PERSON

STATIONARY SELECTIONS

CHOICE OF 25 PIECES -OR- 50 PIECES

SMALL PLATES

CHARRED SHISHITO PEPPERS ponzu, sesame seed, lime **(S)**

KRISPY RICE spicy tuna or truffle avocado **(P)**

TUNA TATAKI seared tuna sashimi, ponzu, crunchy chili oil **(P)**

CHICKEN WINGS honey tobanjan, fried garlic, cilantro **(S)**

KOREAN FRIED SHRIMP tempura batter, gochujang aioli **(P)**

SUSHI TACOS gyoza tortilla
spicy tuna or spicy salmon or snow crab **(S/P)**

SHRIMP SHUMAI **(S/P)**

CHICKEN GYOZA **(S/P)**

SHRIMP HAR GAO **(S/P)**

VEGETARIAN SPRING ROLL sweet chili dip **(S/P)**

CRAB RANGOONS hot & sweet mustard, sweet chili sauce **(S/P)**

PRAWN TEMPURA shiso, tentsuyu dip **(P)**

VEGETABLE TEMPURA seasonal vegetables, tentsuyu dip **(P)**

COCKTAIL CARAFES

KAI HIBISCUS new amsterdam vodka, hibiscus liqueur, ginger shrub, white peach, cranberry, yuzu, black salt rim

LAST DANCE WITH MARY-JANE tanteo chipotle tequila, orange, blackberry, lime, agave, black salt rim

BLUE PIXIE western son blueberry vodka, blackberry purée, lime, pixie stick rim

HELLO KITTY shochu, elderflower, strawberry, sparkling sake, crushed pez rim

HOT SAKE CARAFES 30 oz.

MAKI ROLLS



HAIRY MEXICAN fried shrimp, avocado, crab stick **(S/P)**

FLYING EAGLE

fried shrimp, cucumber, avocado, crab mix **(S/P)**

SPICY TUNA spicy mayo, scallions, jalapeño **(S/P)**

PHILADELPHIA cream cheese, cucumber, smoked salmon, tempura flakes, ikura **(S/P)**

SPICY SALMON spicy mayo, scallions, jalapeño **(S/P)**

YELLOWTAIL & JALAPEÑO

tempura flakes, avocado, onion-jalapeño relish **(S/P)**

DRAGON

cucumber, avocado, tempura flakes, eel & bonito flakes **(S/P)**

TUNA TATAKI

shrimp tempura, avocado, crunchy chili oil, spicy mayo **(S/P)**

CALIFORNIA snow crab, cucumber, avocado, masago **(S/P)**

NEGI HAMA hamachi, scallions **(S/P)**

SHRIMP TEMPURA kanpyo, shiso, shrimp tempura **(S/P)**

RAINBOW snow crab, cucumber, 5 types of fish **(S/P)**

FIERY VOLCANO

snow crab, cream cheese, cucumber, baked volcano **(S/P)**

VEGETARIAN

cucumber, avocado, kanpyo, tamago, unagi sauce **(S/P)**

HAND-ROLL TASTING

spicy salmon, spicy tuna, shrimp tempura **(S/P)**

CHIRASHI BOWL

4 types of sashimi, ikura, tamago, sushi rice **(S/P)**

NIGIRI/SASHIMI *2pc*

MAGURO

yellowfin tuna **(S/P)**

SAKE

scottish salmon **(S/P)**

KUNSEL

smoked salmon **(S/P)**

HAMACHI

yellowtail **(S/P)**

MADAI japanese sea bream **(S/P)**

SABA mackerel **(S/P)**

UNAGI eel **(S/P)**

EBI shrimp **(S/P)**

TAKO octopus **(S/P)**

HOTATE

japanese scallops **(S/P)**

MASAGO

capelin roe **(S/P)**

TOBIKO

flying fish roe **(S/P)**

IKURA

salmon roe **(S/P)**

UNI

fresh sea urchin **(S/P)**

TAMAGO

japanese omelet **(S/P)**

BEVERAGE SERVICE

At Stingray, we have an extensive cocktail, beer, wine & sake list that has been crafted by our team.

All beverages, including beer, wine & cocktails are charged by consumption.

RESTAURANT POLICIES

20% gratuity will be added to the final itemized bill.

A minimum number of guaranteed guests is required 5 days prior to the date of your event. At the conclusion of your event, we will charge for the number of guests you guaranteed or the actual number of guests in attendance, whichever is greater.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- Stingray is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food & beverage off premises at the conclusion of their event.
- The menus & pricing within this packet are subject to change based upon availability & seasonality.

CONTACT

To book your event or to inquire for more information, please contact:

Valeria Mares
Southern Events Coordinator
Valeria.MaresGutierrez@AtlasRestaurantGroup.com
302-227-3707

