

# 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)

# 東京

## 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, crispy onion, carrot & ginger dressing

### COURSE 2 *choose 4*

**HAIRY MEXICAN** fried shrimp, avocado, crab stick

**SPICY TUNA** spicy mayo, scallions, jalapeño

**YELLOWTAIL** hamachi, scallions

**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**

京都  
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*

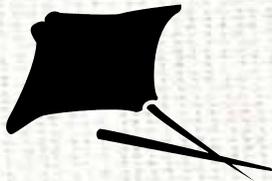
**SESAME BROWNIE**

**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

**STEAMED RICE** furikake

**GREEN BEANS** chili garlic sauce

**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 72 hours 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**  
**Private Dining Manager**  
**[Valeria.MaresGutierrez@AtlasRestaurantGroup.com](mailto:Valeria.MaresGutierrez@AtlasRestaurantGroup.com)**  
**302-227-3707**

