



# 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 and date.

**SEATING CAPACITY 30 guests**

## THE CLUB ROOM



Our main private dining space accommodates up to 60 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 and date.

**SEATING CAPACITY 60 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 and date.

**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 and date.

**SEATING CAPACITY 35 guests**





## THE LOUNGE

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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



Vegetarian & gluten free options  
can be added upon request.

### COURSE 1 *choose 3*

**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 3*

**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

### COURSE 4 *platter*

**CHEF'S SEASONAL DESSERTS**

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## KYOTO PACKAGE

Family-Style

\$95 | pp



Vegetarian & gluten free options  
can be added upon request.

### COURSE 1 *choose 3*

**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 3*

**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

**GREEN BEANS** chili garlic sauce

**STEAMED RICE** furikake

**SNOW CRAB** sweet corn,  
citrus chili butter

### COURSE 4 *platter*

**CHEF'S SEASONAL DESSERTS**

富士山

MT. FUJI  
PACKAGE  
Family-Style

\$125 | pp



Vegetarian & gluten free options  
can be added upon request.

COURSE 1

**STEAMED EDAMAME** sea salt or spicy

**CHARRED SHISHITO PEPPERS**

ponzu, sesame seed, lime

**SOUP OR SALAD**

**MISO SOUP** soft tofu, wakame seaweed, scallion

**PICKLED CUCUMBER SALAD**

white sesame seed, crunch chili oil

COURSE 2 *choose 3*

**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

**SNOW CRAB** sweet corn,  
citrus chili butter

COURSE 4 *platter*

**CHEF'S SEASONAL DESSERTS**

# COCKTAIL STYLE

3 CHOICES | \$15 PER PERSON

4 CHOICES | \$18 PER PERSON

5 CHOICES | \$21 PER PERSON

## PASSED HORS D'OEUVRES

**KRISPY RICE** spicy tuna or truffle avocado

**TUNA TATAKI** seared tuna sashimi, ponzu, crunchy chili oil

**KOREAN FRIED SHRIMP** tempura batter, gochujang aioli

**SUSHI TACOS** gyoza tortilla

spicy tuna -or- spicy salmon -or- snow crab

**SHRIMP SHUMAI**

**CHICKEN GYOZA**

**SHRIMP HAR GAO**

**VEGETARIAN SPRING ROLL** sweet chili dip

**CRAB RANGOONS** hot & sweet mustard, sweet chili sauce

**PRAWN TEMPURA** shiso, tentsuyu dip

**VEGETABLE TEMPURA** seasonal vegetables, tentsuyu dip

## STATIONARY HORS D'OEUVRES

**CHICKEN WINGS** honey tobanjan, fried garlic, cilantro

**CHARRED SHISITO PEPPERS** ponzu, sesame seed, lime

**MAKI ROLLS**



## MAKI ROLLS



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

**FLYING EAGLE**

fried shrimp, cucumber, avocado, crab mix

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

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

**SPICY SALMON** spicy mayo, scallions, jalapeño

**YELLOWTAIL & JALAPEÑO**

tempura flakes, avocado, onion-jalapeño relish

**DRAGON**

cucumber, avocado, tempura flakes, eel & bonito flakes

**TUNA TATAKI**

shrimp tempura, avocado, crunchy chili oil, spicy mayo

**CALIFORNIA** snow crab, cucumber, avocado, masago

**YELLOWTAIL** hamachi, scallions

**SHRIMP TEMPURA** kanpyo, shiso, shrimp tempura

**RAINBOW** snow crab, cucumber, 5 types of fish

**FIERY VOLCANO**

snow crab, cream cheese, cucumber, baked volcano

**VEGETARIAN**

cucumber, avocado, kanpyo, tamago, unagi sauce

**HAND-ROLL TASTING**

spicy salmon, spicy tuna, shrimp tempura

## NIGIRI/SASHIMI *2pc*

**MAGURO**

yellowfin tuna

**SAKE**

scottish salmon

**KUNSEL**

smoked salmon

**HAMACHI**

yellowtail

**MADAI** japanese sea bream

**SABA** mackerel

**UNAGI** eel

**EBI** shrimp

**TAKO** octopus

**HOTATE**

japanese scallops

**MASAGO**

capelin roe

**TOBIKO**

flying fish roe

**IKURA**

salmon roe

**UNI**

fresh sea urchin

**TAMAGO**

japanese omelet

## BEVERAGE SERVICE

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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

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20% gratuity and a 3% admin fee 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**  
**302-216-8211**

