

# SAIA

SAIA takes great care and pleasure in serving large groups of 10 to 100. Service in SAIA is formatted in a communal fashion, as food comes to the table continuously throughout the meal and placed in the center of the table.

## SAIA Seductions Menu ^

### Green Bean Salad

*Chilled, black soy vinaigrette*

### Miso Soup (served to each person individually)

*White miso broth, soft tofu and fueru wakame scallions*

### Pre-select 3 from the following Share Plates

#### Fire Dragon Roll

*Shrimp Tempura, avocado, snow crab topped with spicy tuna and massago*

#### Ocean Blue Roll

*Eel, avocado, boursin cheese and crab stick tempura fried*

#### Edamame

*Rock Sea Salt*

#### Rainbow Roll

*California blue crab topped with tuna, salmon, white fish, avocado*

#### Veggie Roll

*grilled asparagus, cucumber, arugula, topped with cooked spinach*

#### Rice Cracker Tuna\*

*tahini, avocado aioli, quickly fried*

#### Tempura

*shrimp, broccoli, asparagus, sweet potato, sake soy*

### Pre-select 2 from the following Hot Share Plates (served with Steamed Rice)

#### SAIA Stir-Fry

*tofu or tenderloin, bok choy, forest mushrooms, port*

#### Palm Chicken

*grilled, coconut marinade, lemon grass, turmeric*

#### Shirome Spice

*sweet-spicy chili garlic, onion, bell pepper, shitake mushroom*

### Dessert

#### Lychee Cake (served to each person individually)

*mango & pineapple sauce*

^\$38 price per person, does not include 10% tax, and 22% service charge

# SAIA Temptations Menu ^^

## Green Bean Salad

*Chilled, black soy vinaigrette*

## Miso Soup (served to each person individually)

*White miso broth, soft tofu and fueru wakame scallions*

## Pre-select 4 from the following Share Plates

### Fire Dragon Roll

*Shrimp Tempura, avocado, snow crab topped with spicy tuna and massago*

### Ocean Blue Roll

*Eel, avocado, boursin cheese and crab stick tempura fried*

### Edamame

*Rock Sea Salt*

### Rainbow Roll

*California blue crab topped with tuna, salmon, white fish, avocado*

### Veggie Roll

*grilled asparagus, cucumber, arugula, topped with cooked spinach*

### Rice Cracker Tuna\*

*tahini, avocado aioli, quickly fried*

### Mongolian Barbeque Lamb Lollipops

*farm raised, New Zealand*

### Tempura

*shrimp, broccoli, asparagus, sweet potato, sake soy*

## Pre-select 3 from the following Hot Share Plates (served with Steamed Rice)

### SAIA Stir-Fry

*tofu or tenderloin, bok choy, forest mushrooms, port*

### Palm Chicken

*grilled, coconut marinade, lemon grass, turmeric*

### Shirome Spice

*sweet-spicy chili garlic, onion, bell pepper, shitake mushroom*

### Miso Filet

*24 hour marinated*

## Dessert

**Lychee Cake with Mango & Pineapple sauce (served to each person individually)**

^^\$45 price per person, does not include 10% tax, and 22% service charge

# SAIA Indulgence Menu ^^^

## Green Bean Salad

*Chilled, black soy vinaigrette*

## Miso Soup (served to each person individually)

*White miso broth, soft tofu and fueru wakame scallions*

## Pre-select 4 from the following Share Plates

### Fire Dragon Roll

*Shrimp Tempura, avocado, snow crab topped with spicy tuna and massago*

### Ocean Blue Roll

*Eel, avocado, boursin cheese and crab stick tempura fried*

### Edamame

*Rock Sea Salt*

### Rainbow Roll

*California blue crab topped with tuna, salmon, white fish, avocado*

### Veggie Roll

*grilled asparagus, cucumber, arugula, topped with cooked spinach*

### Rice Cracker Tuna\*

*tahini, avocado aioli, quickly fried*

### Mongolian Barbeque Lamb Lollipops

*farm raised, New Zealand*

### Tempura

*shrimp, broccoli, asparagus, sweet potato, sake soy*

## Pre-select 3 from the following Hot Share Plates (served with Steamed Rice)

### SAIA Stir-Fry

*tofu or tenderloin, bok choy, forest mushrooms, port*

### Palm Chicken

*grilled, coconut marinade, lemon grass, turmeric*

### Shirome Spice

*sweet-spicy chili garlic, onion, bell pepper, shitake mushroom*

### Miso Filet

*24 hour marinated*

### Thai Curry Lobster OR Sharing Porterhouse

*choose one of these hot plates*

## Dessert

### Lychee Cake with Mango & Pineapple sauce (served to each person individually)

^^^\$52 price per person, does not include 10% tax, and 22% service charge