



Private Dining Menus

78 Salem St. Boston www.crudoboston.com

PASSED HORS D'OEUVRES

priced per piece

MEAT

- Gyoza, pan fried pork ravioli \$2.50
- Pork Buns, simmered pork, lotus root chips, lettuce, wasabi aioli \$5
- Grilled Pork Belly, yuzu-kosho, ponzu \$3.50
- Chicken Skewers, yuzu-miso glaze \$2.75
- Steak Skewers, hoisin \$3
- Teriyaki Sliders, natural grass fed beef sliders \$3.50

SEAFOOD

- Shrimp Toast, shrimp on toast, Thai chili sauce \$3
- Surf 'n' Turf Shumai, pork and shrimp dumplings \$3
- Oyster Pearls, oyster tempura, truffle-honey aioli, fried cilantro \$4
- Pink Tacos, diced tuna, avocado, onions, lettuce, tomato, cilantro, lime juice \$5
- Shrimp on the Barbie, spiced and grilled tiger shrimp \$3
- Lobster Tacos, lobster salad, roasted sweet corn, roasted garlic, fresh tarragon \$7
- Tuna Tartare, diced tuna, shallots, chive, sesame oil, ginger, wasabi aioli \$3.50

VEG

- Vegetable Dumplings, soy \$2.50
- Broccoli Tempura, spicy aioli
- Magic Garden Maki, shiitake tempura, cucumber, oshinko, kanpyo, asparagus shiso \$3
- Inari, tofu skin \$2.50

SUSHI DISPLAYS

CRUDO SIGNATURE \$25/person

- California, kanikama, cucumber, avocado, tobiko
- Spicy Tuna, tuna, cucumber, spicy mayo
- Dragon, shrimp tempura, eel, cucumber, avocado, spicy mayo, tobiko
- Avo-Kyu, avocado, cucumber (GF)

CRUDO ROYALE \$35/person

Chef's Selection Sushi and Sashimi

- Tuna Tartare, diced tuna, shallots, chive, sesame oil, ginger, wasabi aioli
- Crazy, shrimp tempura, avocado, cucumber, tobiko, spicy mayo
- Crudo Maki, kani salad, mango, asparagus, mayo, topped with torched salmon
- M-80, baked spicy salmon, avocado, cucumber, lettuce, sesame oil (GF)
- Red Light District, spicy tuna, avocado, soy bean paper, topped with tuna
- Magic Garden Maki, shiitake tempura, cucumber, oshinko, kanpyo, asparagus shiso
- Geisha Girl, shrimp tempura, avocado, cucumber, topped with tuna, tobiko, truffle oil, scallions, garlic chips
- Pudgy Panda, lightly grilled rice, spicy tuna, tobiko, scallions, jalapeño

 **SAMKANTER** Event Director: Sam Kanter, Sam Kanter Events
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Prices do not include Massachusetts Meals Tax (7%), Suggested Gratuity (20%) or Admin Fee (6%).

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FAMILY STYLE DINNERS

4 COURSE MENU, \$50

FIRST

Miso Soup

SECOND

for the table

Edamame

Bangkok Wings

garlic oil, Thai chili sauce

Surf 'n' Turf Shumai

pork and shrimp dumplings

THIRD

for the table

General Ken's Chicken

broccoli, mushrooms, ginger, onions,
garlic, chili sauce

Spiced Pork

wok fried spicy pork and carrots,
sautéed broccoli, sticky rice

Vegetable or Pork Fried Rice

FOURTH

choice of

Tempura Cheesecake

strawberry coulis & lavender whipped cream

Mochi Ice Cream

a trio of flavors

5 COURSE MENU, \$65

FIRST - SUSHI

for the table

Chef's Selection sushi & sashimi

Geisha Girl, shrimp tempura, avocado, cucumber,
topped with tuna, tobiko, truffle oil, scallions, garlic
Tuna Naruto, tuna, avocado, wrapped in cucumber
California Roll, kanikama, cucumber, avocado, tobiko

SECOND

choice of

Miso Soup or House Salad

THIRD

for the table

Lettuce Wraps, pork, kaiware, hoisin, Sriracha

Pop Rock Shrimp, jalapeño peppers, aioli

Gyoza, pan fried pork ravioli

Edamame

FOURTH

for the table

Seafood Pan Fried Noodle

calamari, shrimp, scallops, onions,

bell peppers, scallions, bamboo

Grilled Chicken Skewers

yuzu-miso glaze, bok choy, brussels, sweet potato

Ribeye

prime sliced, mushrooms, asparagus, bamboo

Vegetable or Pork Fried Rice

FIFTH

choice of

Sake Pear

sake poached pear with yuzu curd

Chocolate Truffle

sake infused strawberry center & cinnamon dust



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