## Yandbind

## GROUP DINING

RORIN

## Yandbind

| LARGE GROUP | $\$ 700$ per person pre-set food menu |
| :--- | :--- |
| NONPRIVATE | $6 \mathrm{pm}+9 \mathrm{pm}$ seatings |
| 8-28 GUESTS | 2 hours and 30 minutes |
|  | All beverages are charged based on consumption |
|  | A l2\% service charge will be added |


| ENTIRE BACKROOM | $\$ 60,000$ Tuesday to Thursday |
| :--- | :--- |
| PRIVATE | $\$ 70,000$ Friday + Saturday |
| 75 GUESTS SEATED | Includes a pre-set food menu and use of the space |
| I50 GUESTS STANDING | $6 \mathrm{pm}+9$ pm seatings |
|  | 2 hours and 30 minutes |
|  | All beverages are charged based on consumption + <br> contribute to the minimum spend |
|  | A l2\% service charge will be added |



Dietary restrictions + allergies will be accommodated
to the best of our ability.

Substitutions will be considered but not guaranteed.

## Yardbind

PRE-SET MENU
*all courses are served family-style
\(\left.\begin{array}{c}EDAMAME <br>
sea salt <br>
PICKLES <br>
daikon, red shiso <br>
cucumber, ginger <br>
YARDBIRD CAESAR <br>
crispy anchovies, miso <br>
LIVER MOUSSE <br>
milk bread, crispy shallots <br>
SWEET CORN TEMPURA <br>

sea salt, pepper\end{array}\right\}\)| KFC - Korean Fried Cauliflower |
| :---: |
| yuzu, chili, lime |
| YAKITORI |
| WINGS |
| sea salt, shichimi $\quad$ THIGH |
| FILLET |
| shoyu koji, yuzu $\quad$MEATBAL <br> tare, egs yolk |

FRIED CHICKEN
garlic Kewpie, lemon
CHICKEN AND EGG RICE
crispy skin, peas, onsen egg
MONAKA ICE CREAM SANDWICH flavor of the month

## Yardbind

VEGETARIAN PRE-SET MENU
*all courses are served family-style

EDAMAME
sea salt
PICKLES daikon, red shiso cucumber, ginger

CUCUMBER SALAD sesame, miso, pine nuts

GRILLED MAITAKE MUSHROOM sea salt, sudachi
SWEET CORN TEMPURA sea salt, pepper

KFC - Korean Fried Cauliflower yuzu, chili, lime

BRUSSELS SPROUTS black garlic, crispy garlic

SWEET POTATO GYOZA apple ginger amazu
MUSHROOM RICE maitake, shitake, eringi
MONAKA ICE CREAM SANDWICH flavor of the month

## R•ONT

## RESTAURANT BOOK OUT PRIVATE <br> 24 GUESTS SEATED 40 GUESTS STANDING

\$32,000 Tuesday to Thursday
\$38,000 Friday + Saturday
Includes a pre-set food menu and use of the space
$6 \mathrm{pm}+9 \mathrm{pm}$ seatings
2 hours and 30 minutes
All beverages are charged based on consumption +
contribute to the minimum spend
A $12 \%$ service charge will be added


RRONIN

This menu is for reference only.

All items are subject to market availability.
Dietary restrictions + allergies will be accommodated to the best of our ability.

Substitutions will be considered but not guaranteed.

## SNACKBAR

Daily Oyster
Fukuoaka Seasonal Sashimi
Scallop, Uni Monaka
Ika, Celtuce, Dan Dan Style
Snow Crab Spring Roll, Lily Bulb, Parmesan
Market Fish Skewer, Tare, Kyoto Shichimi
Stuffed Wings, Cuttlefish, Curry Salt
Pork Belly Skewer, Myoga, Ginger
Unagi, Cucumber, Sansho Handroll
Sweet Potato Mochi Donut, with Kinako (Soy Bean Powder)

THANKYOU

