

## PRIVATE DINING INFORMATION



### PRIVATE DINING ROOM

Our private dining room can accommodate up to 60 guests and offers spectacular views of Galveston Bay.

### MENU SELECTIONS

Plated dinners and all buffets require selections to be finalized five (5) business days prior to the event. Custom menus are available with advanced notice. Gluten-free and vegetarian options are available upon request.

### GUARANTEES

Red Sushi requires a guaranteed number of guests three (3) business days in advance. This number represents the minimum billing and may not be adjusted after that date.

### PAYMENT

Sales tax of 8.25% will be added to all parties not presenting a tax exempt certificate. A 3% banquet fee and 17% suggested gratuity will be added to the final bill. Payment is due at the end of your function unless prior arrangements have been made. We accept the following payments: American Express, Visa, MasterCard, Discover, traveler's checks and cash.

If you have any questions or would like to book a room, please call or email:

Keith Herrmann – 281-334-3586  
keherrmann@ldry.com

or

Jerry Stripling – 281-334-6708  
rdke@ldry.com

#9 Kemah Boardwalk (2nd Floor), Kemah, TX 77565



## RED'S BANQUET MENU

### APPETIZER PLATTERS

Each platter serves 20 guests  
Menus & items are subject to change

#### Cold

##### Sushi Roll Sampler Platter \$50

Includes California Roll, Philly Roll, Spicy Tuna & Yellowtail, Las Vegas Roll & Crunch Roll

##### Fish & Shrimp Ceviche \$55

(½ gallon) Diced, marinated in lime-tomato chimichurri sauce, served with tortilla chips

##### Shrimp Cocktail \$150 (80 pieces)

Peeled & deveined jumbo shrimp served on shaved ice with cocktail sauce

##### Iced Peel-N-Eat Shrimp \$120 (80 pieces)

Jumbo shrimp served on shaved ice with cocktail sauce

##### Sliced Ahi Tuna Display \$100

Pickled ginger, wakame seaweed & wasabi

##### Chilled Fruit Display \$75

##### Assorted Cheese Display \$75

#### Hot

##### Shrimp Kisses \$120

(2 per person)

Bacon-wrapped shrimp stuffed with jalapeño  
Jack cheese & lightly fried

##### Calamari \$100

(3oz per person)

Tender, light & crispy, topped with lemon  
pepper Parmesan cheese

##### Seafood Stuffed Jalapeños \$80

(2 per person)

Served with ranch dressing

##### Crab Rangoon \$75

(2 per person)

Blue crab & cream cheese wontons with  
sweet garlic chili sauce

##### Pot Stickers \$55

(2 per person)

Pan fried pork dumplings with ponzu dipping sauce

##### Pork Egg Rolls \$70

(1 per person)

Traditionally-prepared with sweet garlic  
chili dipping sauce

##### Spring Rolls \$50

(2 per person)

Vegetable-filled & fried crispy with sweet  
garlic chili dipping sauce

##### Shrimp Tempura \$65

(2 per person)

Served with ponzu dipping sauce

##### Kushiyaki Beef Kebabs \$100

(2 per person)

Grilled beef, onions & peppers,  
brushed with teriyaki glaze

##### Kushiyaki Chicken Skewers \$75

(2 per person)

Grilled chicken, onions &  
peppers, brushed with teriyaki glaze



## BUFFET SELECTIONS

### BUFFET OPTIONS

#### Buffet #1 \$29

Choice of:  
2 Entrées  
1 Salad  
2 Sides  
1 Dessert

#### Buffet #2 \$32

Choice of:  
3 Entrées  
1 Salad  
3 Sides  
2 Desserts

#### Buffet #3 \$34

Choice of:  
3 Entrées  
1 Salad  
1 Soup  
3 Sides  
2 Desserts

### SALADS

Garden Salad • Spinach Salad • Caesar Salad

### SOUPS

Hibachi • Seafood Gumbo • Clam Chowder

### ENTRÉES

Mongolian Beef  
Fried Catfish Pieces  
Fried Popcorn Shrimp  
General Tso's Chicken  
Lemon Pepper Baked Fish

Sweet & Sour Chicken  
Thai BBQ Ribs  
Grilled Shrimp Skewers  
Grilled Chicken  
Cantonese Chow Mein

### PREMIUM ENTRÉE UPGRADES

Large Fried Shrimp (Additional \$3 per guest) (6 per guest)  
Sirloin Steak (Additional \$2 per guest) (1 per person)  
Salmon Dynamite (Additional \$4 per guest) (1 Fillet per guest)  
Blackened Mahi Mahi (Additional \$6 per guest)  
Gulf Snapper (Additional \$8 per guest) (1 per guest)

### SIDES

Fresh Vegetable Medley  
Mashed Potatoes  
Stir-Fried Vegetables  
French Fries  
Green Beans

White Rice  
Asian Slaw  
House Fried Rice  
Seasoned New Potatoes  
Rice Pilaf

### DESSERTS

Key Lime Pie  
Cheesecake  
Chocolate Cake

Buffets can be arranged for a minimum of 15 guests • All buffets include tea and coffee.  
All buffet choices must be given five (5) business days in advance • Menus and items are subject to change  
Menu pricing does not include tax, 17% suggested gratuity or 3% banquet fee.

## RED'S BANQUET MENU

### LUNCH MENU

This menu is only available 11 a.m. – 4 p.m.

**\$18**

#### Salad

Choice of:

**Caesar Salad, Garden Salad or Hibachi Salad**

#### Entrée

Choice of:

##### Lemon Pepper Fish & Shrimp

Baked in a seafood broth, with rice pilaf & seasoned vegetables

##### Combination Fried Rice

Fried rice with sliced beef, chicken & char siu pork

##### Mongolian Beef

Served with wok-seared broccoli & onions

##### Teriyaki Chicken Salad

Grilled chicken, lettuce, tomatoes, carrot strings & tempura crunch, tossed with ginger dressing

##### Bento Box

Steamed rice, grilled teriyaki chicken, spring roll & a California Roll

#### Dessert

Choice of:

**Cheesecake or Key Lime Pie**

Iced tea, soft drinks and regular/decaf coffee included.  
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Menus and pricing are subject to change.



## RED'S BANQUET MENU

### GENERAL MENU

**\$29**

#### Salad

Choice of:

Caesar Salad, Garden Salad or Hibachi Salad

#### Entrée

Choice of:

##### Fortune Cookie Shrimp

Fried jumbo shrimp served with Asian slaw

##### Grilled Chicken & Kisses

Grilled chicken breast & two Shrimp Kisses,  
served with garlic roasted new potatoes & lemon butter sauce

##### Blackened Catfish

Served with rice pilaf & fresh vegetables

##### Ribs & Kisses

1 pound of Thai BBQ ribs & two Shrimp Kisses,  
served with French fries & Asian slaw

#### Dessert

Choice of:

Cheesecake or Key Lime Pie

Iced tea, soft drinks and regular/decaf coffee included.  
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## RED'S BANQUET MENU

### SAMURAI MENU

**\$35**

#### Salad

Choice of:

**Caesar Salad, Garden Salad or Hibachi Salad**

#### Entrée

Choice of:

##### Sweet & Sour Chicken

Traditionally-prepared with bell peppers & pineapple,  
served with steamed white rice

##### Dynamite Salmon

Baked salmon served with grilled asparagus,  
steamed rice & dynamite sauce

##### Blackened Mahi Mahi

Pan-seared & topped with sweet chili sauce,  
served with grilled asparagus & garlic roasted new potatoes

##### Sirloin Steak

8 oz Top Sirloin, sliced & prepared Hawaiian style,  
served with wok-seared vegetables & garlic roasted new potatoes

#### Dessert

Choice of:

**Cheesecake or Key Lime Pie**

Iced tea, soft drinks and regular/decaf coffee included.  
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## RED'S BANQUET MENU

### SHOGUN MENU

**\$45**

#### **Soup**

Choice of:

**Hot & Sour Soup or Seafood Gumbo**

#### **Salad**

Choice of:

**Caesar, Garden Salad or Hibachi Salad**

#### **Entrée**

Choice of:

##### **Texas Redfish & Shrimp**

Served with Asian slaw, garlic roasted new potatoes, cocktail & tartar sauce

##### **Mixed Seafood Grill**

Teriyaki-basted shrimp kebab, grilled salmon & Shrimp Kisses  
on rice pilaf with fresh vegetables

##### **Kalbi Steak**

12 oz. NY Strip, sliced & prepared Hawaiian style,  
served with wok-seared vegetables & garlic roasted new potatoes

##### **Grilled Red Snapper**

Served with grilled asparagus & garlic roasted new potatoes

#### **Dessert**

Choice of:

**Cheesecake or Key Lime Pie**

Iced tea, soft drinks and regular/decaf coffee included.  
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Menus and pricing are subject to change.



**ENHANCE YOUR PRIVATE EVENT WITH A CUSTOM SUSHI STATION  
\$25 PER PERSON**

With this addition, your guests will have the option to create their own sushi roll or nigiri, right on the spot!

**Sushi Bar Includes:**

**Tuna**  
**Scottish Salmon**  
**Yellowtail**  
**Smoked Salmon**  
**White Fish**  
**Octopus**  
**Shrimp**  
**Eel**  
**Crab**  
**Cucumber**  
**Cream Cheese**  
**Avocado**

Soy sauce, wasabi and ginger included.  
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This addition requires an overall \$1,000 food and beverage minimum for the entire event.

