

ITANI RAMEN

OAKLAND, CALIFORNIA

PRIVATE DINING



PARTY AT ITANI

CUSTOMIZABLE LARGE PARTY EXPERIENCES IN THE HEART OF UPTOWN OAKLAND

Itani is the ideal spot for a fun and reasonably priced large party in Oakland! Our private event space, the Genki Room, is outfitted with lanterns and a private bar. We do our best to accommodate all dietary restrictions – everyone is invited!

CAPACITY

Genki Room: 26 seated, 30 standing
Full Buy-Out: up to 125 standing reception

LET'S PLAN SOMETHING AWESOME:
INFO@ITANIRAMEN.COM | (510) 788-7489

CUSTOMIZED EXPERIENCES

Event experiences start at \$25 per person. A 20% service fee and taxes are additional. For private events, a minimum room fee may apply. All of these experiences are available throughout the day, for either sit down events or standing receptions.

See sample menus below and a full list of menu items on the reverse.

\$25 PER PERSON

Host's choice of (3) family style appetizers

Guest's choice: bowl of ramen or rice bowl

SAMPLE \$25PP MENU

(3) APPETIZERS

- Spicy Tuna Handrolls
- Kakuni Pork Belly
- Eggplant Kushi Katsu Skewers

+ BOWL OF RAMEN OR RICE BOWL – GUEST'S CHOICE

\$33 PER PERSON

Host's choice of (5) family style appetizers

Guest's choice: bowl of ramen or rice bowl

SAMPLE \$33PP MENU

(5) APPETIZERS

- Oysters, ponzu, daikon oroshi, green onion
- Salmon Poke, cucumber canapes or wonton skins
- Edamame, garlic soy or sea salt
- Soft Shell Crab Tempura - skewered passed appetizer or a plated salad
- Buta Kim - Kimchi and Chashu Pork belly simmered with runny egg*

+ BOWL OF RAMEN OR RICE BOWL – GUEST'S CHOICE

TO LEARN MORE ABOUT HOSTING EVENTS AT ITANI:
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\$40 PER PERSON

Host's choice of (5) family style appetizers

Chirashi - impressive presentation of sushi rice 'scattered' with seafood, vegetables, and Chef's choice toppings; vegetarian option available.

Guest's choice: bowl of ramen or rice bowl

SAMPLE \$40PP MENU

(5) APPETIZERS

- Veggie Gyoza, yaki style
- Grilled Salmon Skewers
- Beef Tataki, carrot/daikon/kaiware roulades
- Kakiage Vegetable Tempura
- Kara'age Fried Chicken Bites

+ CHIRASHI

+ BOWL OF RAMEN OR RICE BOWL – GUEST'S CHOICE

MAKE IT BOOZY

Our cocktail program is the best value in Oakland and curated to pair well with ramen and Japanese food. Our signature house cocktails start at just \$7 for full 2oz pours of your favorite spirits. We also have a large selection of sake, beer, and shochu.

SAMPLE APPETIZERS

RAW

- Oysters, ponzu, daikon oroshi, green onion
- Oysters, kimchi snow*
- Beef Tataki, carrot/daikon/kaiware roulades
- Spicy Tuna Hand Rolls
- Hamachi Poke
- Salmon Poke
- Tuna Poke



VEGETABLE

- Veggie Gyoza, sloppy style
- Veggie Gyoza, yaki style*
- Roasted Kabocha Squash, tare, sesame
- Nasu Dengaku, miso broiled eggplant
- Edamame, garlic soy or sea salt*
- Kakiage Vegetable Tempura
- Eggplant Kushi Katsu Skewers
- Cukes n' Kimchi (contains shellfish)
- Little Gem Salad
- Ohitashi of Spinach and Asparagus, Ponzu and Walnut Tofu dressings*
- Agedashi Tofu, Tenpura Avocado, Vegetarian Tentsuyu*
- Griddled Bok Choy and Cabbage, black bean sauce*

COOKED MEAT + SEAFOOD

- Pork Gyoza, sloppy style
- Pork Gyoza, yaki style*
- Shrimp Tempura
- Kakiage Scallop Tempura
- Soft Shell Crab Tempura
- Kara'age Fried Chicken Bites
- Grilled Salmon Skewers
- Crispy Pig Ears, lime, shichimi*
- Thistle Meats Yuzu Pepper Chorizo
- Kakuni Pork Belly
- Garlic Shrimp in Butter Lettuce Cups
- Chashu Pork Belly Skewers
- Sizzling Petrale Sole, Shichimi Butter*
- Buta Kim – Kimchi and Chashu Pork belly simmered with runny egg*



SAMPLE RAMEN

Includes: noodles, 1/2 egg, spinach, green onions

- Miso Pork Ramen – chashu pork belly, bean sprouts, nori
- Veggie Miso Ramen – corn, roasted broccoli rabe, bean sprouts
- Shoyu Chicken Ramen – ground ginger chicken, corn, daikon sprouts
- Scallop Fritter Ramen – wakame seaweed, fish cake
- Oxtail Ramen – garlic chives, sweet potato, ground sesame

SAMPLE DONBURI RICE BOWLS

- Chicken Katsu (panko 'n' fried) – cabbage, spicy mustard, 1/2 egg
- Negi Chashu (braised minced pork) – green onions, salad, sesame, 1/2 egg
- Eggplant Kushi Katsu (panko 'n' fried) – avocado, spinach, pickles, watercress
- Salmon 3 Way – sliced sashimi, grilled, roe, salad

SAMPLE CHIRASHI

Impressive presentation of sushi rice 'scattered' with seafood, vegetables, and Chef's choice toppings; vegetarian option available.
Includes: Rice, Tare, Green Onions, Kizami Nori, Kaiware, Pickled Ginger

Small: 8-10 people as a self-serve appetizer

Large: 40-50 people as self-serve appetizer

\$60 / \$300 SASHIMI CHIRASHI
Salmon, Maguro Tuna, Hamachi, Ikura, Hokkaido Scallops, Tako, Unagi

\$45 / \$225 SEAFOOD CHIRASHI
Grilled Salmon, Salmon Roe, Unagi, Seared Scallops, Sautéed Garlic Shrimp

\$40 / \$200 MEAT CHIRASHI
Ground Chicken Soboro or Negi Chashu Pork Belly, Corn, Spinach

\$40 / \$200 VEGGIE CHIRASHI
Fried Inari Tofu Skins, Miso Eggplant, Broccoli Rabe, Corn, Spinach, Bean Sprouts, Watercress

BETTER THAN A PHOTO BOOTH... ADD ON A POKE BAR

Includes: Crispy Gyoza Wrappers, Nori Seaweed Wraps, Butter Lettuce Cups, Tobiko, Green Onions, Kaiware Daikon Sprouts

1 FISH SELECTION:

\$4 per person

2 FISH SELECTIONS:

\$7 per person

3 FISH SELECTIONS:

\$9 per person

Fish options:

- Spicy Maguro Tuna, chili, mayo
- Kanpachi, tosaka seaweed, shoyu
- Lomi Lomi Salmon, tomatoes, onions
- Maui Onion Maguro, shoyu, sweet onions

