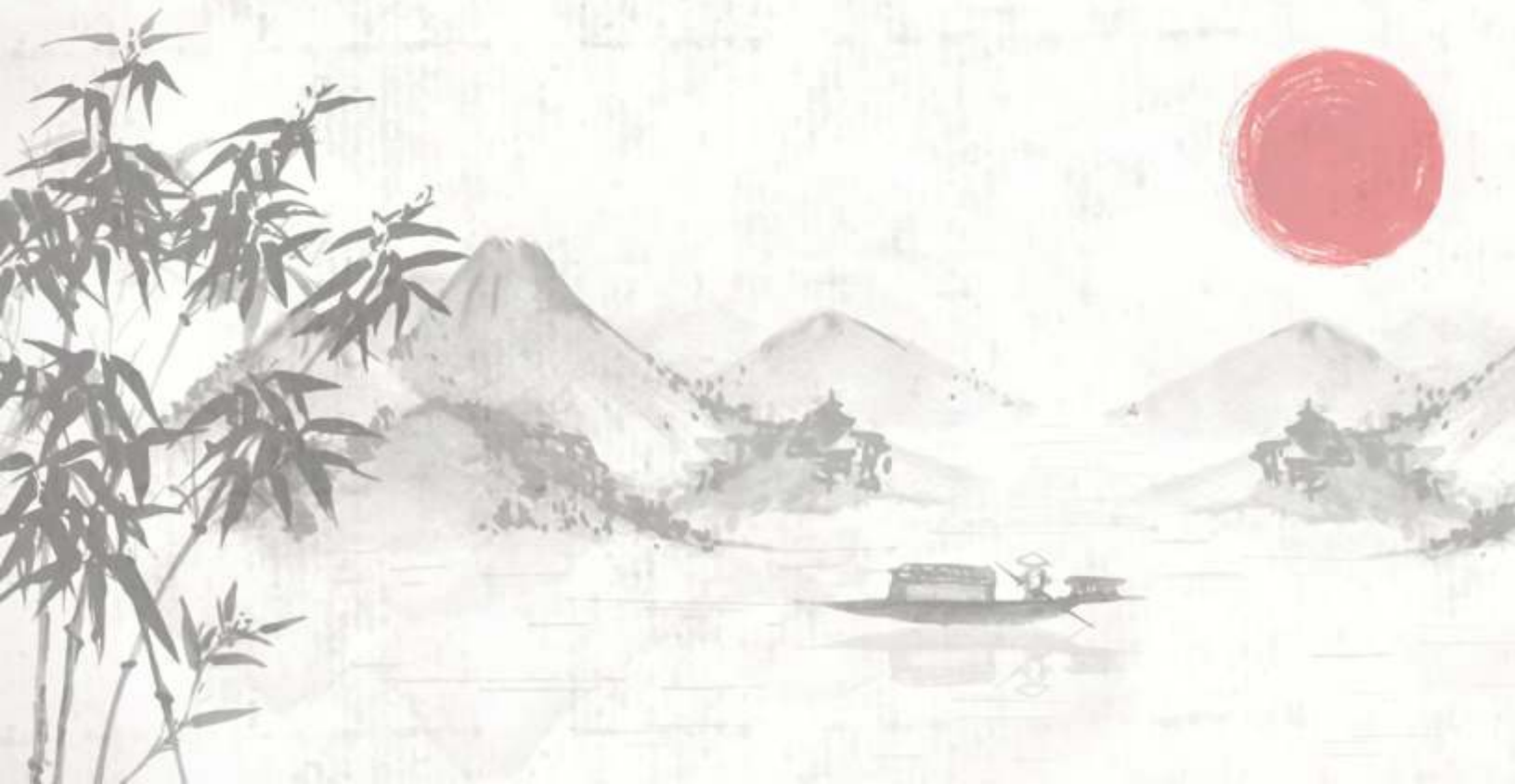


SAK-I

A s i a n F u s i o n



SAK-I

A s i a n F u s i o n

SAK-I is an artful blend of Latin-Asian styles and flavors. We take a lot of pride in not only our delicious food and drinks, but in having a great time. Here, the art of the senses and space are revolutionarily enticing, with stand-out service that amplifies the entire experience.



SAK-I

A s i a n F u s i o n

HORS D'OEUVRES

*PRICED BY THE PIECE / MINIMUM 25 PIECE PER ORDER
WE RECOMMEND 4 PIECES PER GUEST FOR 1 HOUR OF SERVICE*

Longaniza Eggrolls	5
Local Longaniza Sausage / Ripe Plantain / Ponzu-Chimichurri	
Pork Dumpling	5
Ripe Plantain / Beef & Sofrito Sauce / Truffle Shavings / Green Plantain Powder	
Crispy Rice Cake, Avocado and Tuna	5
Crispy rice / Spicy Mayo / Nori / Arugula / Mirin Vinaigrette	
Vegetables Eggrolls	5
Carrots / Cabbage / Hoisin-Tamarind Soy Sauce	
Vegetables Dumpling	5
Onions / Cabbage / Bean Sprout / Carrots / Peppers / Cilantro	
Krispy Shrimps	5
Tempura / Pork Crackling / Yuzu Mayo / Lemon Peel	
Fish Ceviche	5
Lemon- Lime / Fish / Coconut / Scallion / Pickle Ginger	
Wonton Chips and Crab Salad	5
Tempura Flakes / Spicy Mayo / Nori / Arugula / Mirin Vinaigrette	
Tuna Tataki	5
Ahi Tuna / Avocado / Spicy Mayo / Green Plantain Chip	



SAK-I

A s i a n F u s i o n

FAMILY STYLE DINNER \$55.00 PP

APPETIZERS (PRE-SELECT TWO)

Avocado Crab Salad

Tempura Flakes / Spicy Mayo / Nori / Arugula / Mirin Vinagrette

Ceviche

Lemon- Lime / Fish / Coconut / Scallion / Pickle Ginger

Tuna Tataki

Ahi Tuna / Miso, Cucumber and Passion Fruit Dressing /
Spicy Mayo / Wonton Chips

Duck Nachos

Wontons / Duck / Wasabi Sour Cream / Edamame / Pickled Ginger

ENTREES (PRE-SELECT TWO)

Salmon

Coconut – Lemon Broth / Bock Choy

Braised Short Ribs

Sweet Soy – Tamarind Glaze / Candy Sesame

Kung Pao Chicken

Onions / Peppers / Sweet Soy / Peanuts

Spiced Mango Sweet Soy Glazed Pork Loin

Green Papaya slaw / Habanero vinaigrette

SIDES (PRE-SELECT TWO)

Jasmin Rice

Fried Rice

Noodles

Bock Choy

DESSERTS (PRE-SELECT ONE)

Lychee- Yuzu Glazed Cheesecake

Cheesecake Cream / 5 Spice Cookie Crumbled /
Lychee- Yuzu Sauce / Lemongrass Sorbet

Chocolate Banana Wonton

Salted Caramel Sauce / Cinnamon Vanilla Sugar

Matcha Green Tea Cream Brule

Vanilla Cream / Berries



SAK-I

A s i a n F u s i o n

FAMILY STYLE DINNER \$65.00 PP

APPETIZERS

(PRE-SELECT TWO)

Sambal BBQ Pork Lettuce Wrap

Carrots / Cucumbers / Pickled Onions

Vegetable Lettuce Wraps

Wild Mushrooms / Chinese Cabbage / Red Peppers / Alfalfa / Miso Dressing

Longaniza Eggrolls

Local Longaniza Sausage / Ripe Plantain / Ponzu – Chimichurri

Duck Nachos

Wontons / Duck / Wasabi Sour Cream / Edamame / Pickled Ginger

ENTREES

(PRE-SELECT TWO)

Salmon

Coconut – Lemon Broth / Bock Cho

Kung Pao Chicken

Onions / Peppers / Sweet Soy / Peanuts

Tamarind 5 Spice Glazed Pork Chop Cut

Cabbage Slaw

Beef Noodles Stir Fry

Chinese Noodles / Onions / Cabbage / Bean Sprout / Carrots / Peppers / Cilantro

SIDES

(PRE-SELECT TWO)

Jasmin rice

Fried rice

Noodles

Bock Choy

Arugula-Ginger Kale

DESSERTS

(PRE-SELECT ONE)

Chocolate Banana Wonton

Salted Caramel Sauce / Cinnamon Vanilla Sugar

Lychee- Yuzu Glazed Cheesecake

Cheesecake Cream / 5 Spice Cookie Crumbled /
Lychee- Yuzu Sauce / Lemongrass Sorbet

Matcha Green Tea Cream Brule

Vanilla Cream / Berries



SAKI

A s i a n F u s i o n

FAMILY STYLE DINNER \$75.00 PP

APPETIZERS (PRE-SELECT TWO)

Sambal BBQ Pork Lettuce Wrap

Carrots / Cucumbers / Pickled Onions / Green Onion / Bibb Lettuce

Ceviche

Lemon- Lime / Fish / Coconut / Scallion / Pickle Ginger

Avocado Crab Salad

Tempura Flakes / Spicy Mayo / Nori / Arugula / Mirin Vinagrette

Duck Nachos

Wontons / Duck / Wasabi Sour Cream / Edamame / Pickled Ginger

ENTREES (PRE-SELECT TWO)

Salmon

Coconut – Lemon Broth / Bock Choy

SAKI Fried Rice

Jazmin Rice / Zucchini / Onions / Sweet Peas / Egg / Cilantro / Bean Sprouts / Scallions / Soy / Cilantro

Braised Short Ribs

Sweet Soy – Tamarind Glaze / Candy Sesame

Spicy Honey Sesame Shrimps

Black Garlic / Raw Honey / Sambal / Sesame

SIDES (PRE-SELECT TWO)

Jasmin Rice

Fried Rice

Noodles

Bock Choy

DESSERTS (PRE-SELECT ONE)

5 Spiced Chocolate Crème Du Pot

Vanilla Cream / Candy Sesame Dust

Lychee-Yuzu Glazed Cheesecake

Cheesecake Cream / 5 Spice Cookie Crumbled / Lychee-Yuzu Sauce / Lemongrass Sorbet

Chocolate Banana Wonton

Salted Caramel Sauce / Cinnamon Vanilla Sugar



SAK-I

A s i a n F u s i o n

PLATED DINNER \$50

APPETIZERS (PRE-SELECT ONE)

Pork Dumpling

Ripe Plantain / Beef & Sofrito Sauce / Truffle Shavings /
Green Plantain Powder

Tuna Tataki

Ahi Tuna/ Miso, Cucumber and Passion Fruit Dressing/
Spicy Mayo / Wonton Chips

Avocado Crab Salad

Tempura Flakes/ Spicy Mayo/ Nori/ Arugula/ Mirin Vinaigrette

Longaniza Eggrolls

Local Longaniza Sausage / Ripe Plantain/ Ponzu – Chimichurri

ENTREES (PRE-SELECT ONE)

Salmon

Coconut-Lemon Broth / Bock Choy/ Jasmin Rice

Braised Short Ribs

Sweet Soy-Tamarind Glaze / Candy Sesame / Arugula-Kale Ginger

Diver Scallops

Black Coconut Tahini / Shitake / Sautee Baby Bock Choy

Pork Loin

Mango Sweet Soy Sauce / Sweet Plantain /
Green Papaya Slaw / Habanero Vinaigrette

DESSERTS (PRE-SELECT ONE)

5 Spiced Chocolate Crème Du Pot

Vanilla Cream / Candy Sesame Dust

Lychee-Yuzu Glazed Cheesecake

Cheesecake Cream / 5 Spice Cookie Crumbled /
Lychee- Yuzu Sauce / Lemongrass Sorbet

Chocolate Banana Wonton

Salted Caramel Sauce / Cinnamon Vanilla Sugar

Matcha Green Tea Cream Brule

Vanilla Cream / Berries



SAK-I

A s i a n F u s i o n

PLATED DINNER \$60

APPETIZERS (PRE-SELECT ONE)

Avocado Crab Salad

Tempura Flakes/ Spicy Mayo/ Nori/ Arugula/ Mirin Vinaigrette

Longaniza Eggrolls

Local Longaniza Sausage / Ripe Plantain/ Ponzu – Chimichurri

Pork Dumpling

Ripe Plantain / Beef & Sofrito Sauce /
Truffle Shavings / Green Plantain Powder

Ceviche

Lemon-Lime / Fish / Coconut / Scallion / Pickle Ginger

ENTREES (PRE-SELECT ONE)

Salmon

Coconut-Lemon Broth / Bock Choy / Jasmin Rice

Braised Short Ribs

Sweet Soy-Tamarind Glaze / Candy Sesame / Arugula / Kale- Ginger

Diver Scallops

Black Coconut Tahini / Shitake / Sautee Baby Bock Choy

Tamarind 5 Spice Glazed Pork Chop Cut

Tamarind glaze / candy walnut dust / cabbage slaw

Shrimp Noodles Stir Fry

Chinese Noodles / Onions / Cabbage /
Bean Sprout / Carrots / Peppers / Cilantro

DESSERTS (PRE-SELECT ONE)

5 Spiced Chocolate Crème Du Pot

Vanilla Cream / Candy Sesame Dust

Lychee- Yuzu Glazed Cheesecake

Cheesecake Cream / 5 Spice Cookie Crumbled /
Lychee-Yuzu Sauce / Lemongrass Sorbet

Chocolate Banana Wonton

Salted Caramel Sauce / Cinnamon Vanilla Sugar

Matcha Green Tea Cream Brulee

Vanilla Cream / Berries



SAK-I

A s i a n F u s i o n

PLATED DINNER \$70

APPETIZERS (PRE-SELECT ONE)

Tuna Tataki

Ahi Tuna / Miso, Cucumber and Passion Fruit Dressing /
Spicy Mayo / Wonton Chips

Miso Soup

Miso / Lentils / Exotic Mushrooms / Kale

Krispy Shrimps

Tempura / Pork Cracking / Yuzu Mayo / Lemon Peel

Pork Dumpling

Ripe Plantain / Beef & Sofrito Sauce /
Truffle Shavings / Green Plantain Powder

ENTREES (PRE-SELECT ONE)

Salmon

Coconut-Lemon Broth / Bock Choy / Jasmin Rice

Tamarind 5 Spice Glazed Pork Chop Cut

Tamarind glaze / candy walnut dust / cabbage slaw

Braised Short Ribs

Sweet Soy-Tamarind Glaze / Candy Sesame / Arugula- Kale Ginger

Honey Garlic Glazed Chicken Breast

Bock Choy / Jasmin Rice

DESSERTS (PRE-SELECT ONE)

5 Spiced Chocolate Crème Du Pot

Vanilla Cream / Candy Sesame Dust

Lychee-Yuzu Glazed Cheesecake

Cheesecake Cream / 5 Spice Cookie Crumbled /
Lychee- Yuzu Sauce / Lemongrass Sorbet

Chocolate Banana Wonton

Salted Caramel Sauce / Cinnamon Vanilla Sugar

Matcha Green Tea Cream Brule

Vanilla Cream / Berries

