'A Walk Through VanCity'

Happy Hour at English Bay

PRAWN TOSTADA

CRISPY TORTILLA | SALTED LIME CREAMA | SWEET & SOUR ONIONS | AVOCADO

A Walk Down Robson Street

ROASTED DUCK BREAST 쌈

SSAMJANG | PUFFED RICE | | PERILLA | PICKLED DAIKON | SERRANO PEPPERS

Granville Island Market

BABY KALE & SPINACH GOMAE

BLACK SESAME VINAIGRETTE | RADISH | CRISPY RICE NOODLE | SMASHED CUCUMBER

Dinner in Gastown

WESTCOAST SALMON

HERB POLENTA | SALSA VERDE | FRENCH BEANS | QUESCO FRESCO | ROASTED CHILI EMULSION

Late Night in Coal Harbour

PÂTE À CHOUX

MATCHA PASTRY CREAM | YUZU CURD | FROSTED ALMONDS

$170/PERSON

MIN SPEND $1200 +18% ADMIN FEE + GST
PRICING INCLUDES CUSTOM PRINTED MENUS PER PERSON
DOES NOT INCLUDE PLATES, CUTLERY, GLASSWARE, NAPKINS OR TABLE SETUP

RŌNIN
CHEFS

"Best from the West!"

Start off By the Seaside

SEARED SCALLOPS

BARLEY RISOTTO | PECORINO | HERB OIL | CITRUS

Down By The Beach

LEMONGRASS PRAWN CHOWDER

GRILLED BREAD | POTATOES | CHILI OIL | CILANTRO | BLISTERED CHERRY TOMATO | CRISPY BITS

Eat Your Veggies!

TORCHED TUNA TATAKI & GREENS

PEASHOOTS | TOGARASHI | CITRUS | FRIED WONTON | MISO EMULSION

The Main Squeeze

STEAK & POTATOES!

AAA STRIPLOIN | PICKLED MUSTARD SEED | SWEET SOY MUSHROOMS
CHARRED ONIONS & GREENS | BROWN BUTTER RICE CAKE

Sweet Tooth

THE DOME

VANILLA SPONGE | LEMON CURD | SESAME CRUMB | WHITE CHOCOLATE

$180/PERSON

MIN SPEND $1200 +18% ADMIN FEE + GST
PRICING INCLUDES CUSTOM PRINTED MENUS PER PERSON
DOES NOT INCLUDE PLATES, CUTLERY, GLASSWARE, NAPKINS OR TABLE SETUP

RŌNIN
CHEFS

'Small Bites'

BRAISED BEEF TOSTADA | $7
CORN TORTILLA | CILANTRO CREAMA | PICKLED ONION | QUESO FRESCO

TUNA TATAKI BITES | $7
FRIED WONTON | MANGO | PEASHOOTS | PICKLED CHILIES

TOMATO & BOCCONCINI ON TOAST | $6
MICRO HERBS | BALSAMIC | ROAST GARLIC | CROSTINI | CRACKED BLACK PEPPER

ABURI SALMON SUSHI | $6
MISO EMULSION | PICKLED MUSTARD SEED | SERRANO PEPPERS

PORK BELLY SKEWERS | $7
GRILLED SCALLIONS | PEANUTS | SICHUAN CHILI OIL | SWEET SOY

CHIX PEAS ON TORN NAAN | $6
CUMIN YOGURT | FRIED SHALLOTS | CILANTRO | GARAM MASALA

DUCK DUMPLINGS | $6
GINGER | SCALLIONS | SOY VINEGAR | PEASHOOTS

SPICY PRAWN| $6
CRISPY RICE PAPER | SAMBAL | PINEAPPLE | CILANTRO

CHARBROILED OYSTERS | $7
MISO BUTTER | GRILLED BREAD | CHIVES | LEMON

KIM BAP ROLLS | $5
PICKLED CARROT | EGG | BURDOCK ROOT | SPINACH

12 PC MIN ORDER FOR ALL SMALL BITES
PRICING INCLUDES PLATTERS, TONGS, PRINTED SIGNAGAGE
DOES NOT INCLUDE SERVING PLATES, CUTLERY, NAPKINS OR TABLE SETUP.
ALL PRICING WILL HAVE 18% ADMIN FEE +GST ADDED ON

RŌNIN
CHEFS

'Grazing Platters & Dessert Bites'

THE TAPAS TABLE | $20
ROAST GARLIC HUMMUS | MARINATED TOMATOES | BOCCONCINI | ROASTED EGGPLANT
HERB YOGURT | PICKLED VEGETABLES | OLIVES | PITA CHIPS & FLATBREAD

LOCAL CHARCUTERIE | $19
SALAMI | PEPPERONI | CURED MEATS | MARINATED OLIVES | SPICY PEPPERS | MUSTARD | BAGUETTE

CHEESE & CRACKERS | $17
ARTISAN CHEESE | FRUIT | PRESERVES | CRACKERS | FLATBREAD | BAGUETTE

VEGGIES & DIP | $12
FRESH VEGGIES | MISO HUMMUS | HERB SOUR CREAM

FRUIT & BERRIES | $11
SEASONAL FRUIT | YOGURT DIP

BLACK FOREST CHERRY 'OREOS` | $5

FLOURLESS CHOCOLATE CAKE BITES | $6
CHANTILLY CREAM | CANDIED NUTS

CHOUX EN CRAQUELIN | $6
WITH LEMON CURD

CARROT CAKE BITES | $6
ALMOND & CREAM CHEESE

CUSTOM WEDDING AND CELEBRATION CAKES
CONTACT RONIN CHEFS FOR PRICING | BASED ON NEEDS

8 PEOPLE MIN ORDER FOR GRAZING PLATTERS | PRICING PER PERSON
12 PC MIN ORDER FOR DESSERT BITES | PRICING PER PERSON
PRICING INCLUDES PLATTERS, TONGS, PRINTED SIGNAGAGE
DOES NOT INCLUDE SERVING PLATES, CUTLERY, NAPKINS OR TABLE SETUP.
ALL PRICING WILL HAVE 18% ADMIN FEE +GST ADDED ON

RŌNIN
CHEFS