



Mimi's

CHŪKA DINER

EVENT DINING



Lunch Availability*

12:00pm – 5:00pm Saturday

Dinner Availability*

5:00pm – 10:00pm Tues – Thurs

5:00pm – 11:00pm Friday & Saturday

For questions & bookings, please email events@mimischukadiner.com

*Full restaurant buy-outs available any day of the week

EVENT DINING OPTIONS

Banquet/Luncheon

- For groups of 15-25 people
 - Fully customizable menu featuring your choice of 3 main dishes and 5 appetizers/sides
 - Elevated menu options highlighting culinary expertise of Chef Jon & Chef Ted
 - Choose between seated family-style service or open buffet
 - Option to add coursed beverage pairings or select/create a signature cocktail (based on availability of ingredients)
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Standing Reception

- For groups of 15-35 people
 - Perfect for receptions, rehearsal dinners, and corporate events
 - 5 appetizers/small bites of your choosing will be passed on a rotating basis
 - Option to select or create signature cocktails (based on availability of ingredients)
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Group Dining *NOT a private event*

- For parties of 7-16 people
- Family-style entree & appetizer options based on standard dine-in menu with the option to upgrade courses as desired
- Typical group dining menu composed of **6 courses** including 2 appetizer rounds, handmade dumplings, 2 mains served with white rice, and dessert
- Option to add coursed beverage pairings

EVENT DINING PRICING

Banquet/Luncheon

Tues & Wed, 5pm-7pm • \$65/person
Saturday, 12pm-6pm • \$65/person
All other times • \$75/person

*Restaurant minimum applies

Standing Reception

Tues & Wed, 5pm-7pm • \$30/person
Saturday, 12pm-6pm • \$35/person
All other times • \$40/person

*Restaurant minimum applies

Group Dining

Tues & Wed, 5pm-7pm • \$35/person
Saturday, 12pm-6pm • \$40/person
All other times • \$45/person

*Does NOT require restaurant minimum - remaining restaurant will be open for public dining

Restaurant Minimums

Partial Buy-Out • \$2000

- Private events held before 7pm on weekdays

Full Buy-Out • \$5000

** All minimums must be met through the purchase of menu items and beverages*

** Tax and a 20% service charge are not included in the minimums for each event*

** Events held during holiday booking windows may be subject to a 10-15% increased minimum*

** If minimum is not met, difference will be charged to the credit card on file*

BANQUET MENU OPTIONS

Banquet dining menus will be pre-selected before the event and served either family-style (seated) or buffet-style (open seating). We'd love to help you select a menu that aligns with the tastes & dietary restrictions of you and your party. Full restaurant buy-out will apply for all events.

STARTERS/SIDES (CHOOSE 5)

Hot

- wok charred shishito peppers
- roasted fingerlings w/ chūka butter
- oden
- hand cut fries w/ assorted sauces
- tori paitan sui-gyoza
- mimi's classic gyoza (pork or veg)
- sichuan style wontons
- lobster wontons in bisque +\$3/pp
- cod tempura w/ house tartare sauce
- chicken karaage
- nikudango pork meatballs
- sweet and sour tofu
- sweet & sticky spare ribs

MAINS (CHOOSE 3)

- ribeye fried rice w/ shiitake gravy
- chuka butter picanha roast
- okinawan whole fried fish
- mentaiko cream pasta
- squid ink garlic yakisoba
- red cooked brisket
- chicken chashu roulade
- pork belly chashu "steak"
- saikyo-zuke broiled fish

DESSERT (CHOOSE 1)

- butter mochi w/ matcha creme anglaise
- chocolate mousse
- almond or coffee jelly
- seasonal fruit cake

Cold

- lobster salad +\$5/pp
- harusame salad
- hiyashi chūka
- hamachi crudo +\$3/pp
- ankimo w/ yuzu dashi gelee +\$3/pp
- vitello "tonnato" +\$3/pp
- lettuce cups (choice of: seafood, classic pork, beef and bell peppers)
- smashed cucumber salad



Please note that these lists are not exhaustive, if you have something special you'd love to see on your menus, we'd be happy to work with you to make it happen!

RECEPTION MENU OPTIONS

Reception-style (“cocktail hour”) events include rotating plates of small bites for a pre-determined duration. Portions are approximated at 2 servings per person per dish, with the option to increase portion sizes as requested. Partial restaurant buy-out will apply for events that end before 7pm on weekdays, full restaurant buy-out will apply for all other events. Standard reception menu packages include **choice of 5 small bite dishes**.

HOT

yasai gyoza
utsunomiya gyoza
sichuan wonton
tori paitan sui-gyoza
lobster wonton in lobster bisque
+\$2/pp
sweet & sticky ribs
douchi-buttered fingerlings w/ shiso?
negi? aonori?
braised shiitake skewers
asparagus & shiitake skewers
steak tip skewers
nikudango skewers
tsukune skewers

COLD

uni toast +\$2/pp
oyster/onsen egg shooter (w/ shochu)
+\$2/pp
seafood salad lettuce cups
cold appetizer bowls (??)
sunomono w/ options: mixed seafood,
root veg (yam), zuc, corn, surimi

SWEET

butter mochi bites
almond or coffee jelly shooters

Our restaurant capacity is limited to 35 guests. For larger events, the Aeronaut semi-private event space is available for up to 120 people and the entire space is available for buyout for up to 200. These spaces can be set up for buffets or standing receptions with support from our team as needed. Additional room fees and bar minimums will apply. Visit <https://www.aeronautbrewing.com/private-events/> for more information.