

# butai ura

**Chef Nobuo Fukuda crafts private dining experiences in your home.**

For years, Chef Nobuo Fukuda has created fabulous seasonal dishes, rooted in Japanese tradition and inspired by American eclecticism, all within the cozy confines of Sea Saw. Now, Chef Nobuo brings the intimacy and excitement of his award-winning restaurant to your home, preparing private, multi-course dinners for four to twenty people, sourcing pristine ingredients to make the elegant small plates that earned him international acclaim including a James Beard award and Food & Wine's Best New Chef. Graceful presentations — each a study in color, texture and composition — are a hallmark of his style, yet each dish is just as fondly remembered for its sometimes bold, sometimes exquisitely subtle flavor. With Chef Nobuo, the food is always center stage, but his depth of knowledge about food and wine, as well as his easygoing personality, make each dinner party even more lively and enjoyable.

## sample menu

### small starts

#### Shishito

grilled local shishito pepper, soy, freshly shaved bonito flake

#### Nasu miso

grilled eggplant, bacon miso, Tokyo negi

#### Squash blossom tempura

stuffed with goat cheese, dried shrimp, shiitake, curry salt

#### Tomato ceviche

local tomato, honey, sansho pepper

#### Sugar snap pea

sesame sauce, freshly shaved bonito flake

#### Soy sesame onion foccacia bread

#### Soy roasted almonds

#### Honey soy roasted pecans

#### Kiwi wasabi sorbet

#### Lemon sorbet and tomato

### oysters

**Hama hama oysters Japanese style**  
ponzu sauce, momiji-oroshi

**Kumamoto oysters 3 ways**  
sweet tomato water and fresh wasabi,  
uni with caviar, lime chili and mint.

### tuna

#### Yubiki

poached with cucumber sauce

#### Tataki

seared with roasted beet and  
pinot noir reduction

#### Sashimi

wasabi and soy sauce

### hirame (flake)

#### Usuzukuri

thinly sliced with ponzu sauce

#### Kobuzime

cured with kelp, Spanish-olive oil

#### Carpaccio

Sesame, ginger and garlic oil

## kanpachi (amber jack)

### Ceviche

lime cured, myoga, taro, shiso chips

### Sashimi

wasabi and soy sauce

## yellowtail

grapefruit, avocado, ponzu oil, white truffle oil

## octopus

house made mozzarella, tomato and wasabi aioli

## salmon

house cured, basil oil, soy-balsamic reduction, almond

## soup

### Edamame soup

chilled edamame soup, ginger crème fraiche

### Spicy fish soup

myoga, mitsuba, tokyo negi, Thai chile, yuzu

### Miso soup

red miso, poached tomato, fried basil, and sansho pepper

## salad

### Green papaya

sweet tofu curry dressing  
add fried soft shell shrimp

### Rice noodle

mint, bean sprouts, cucumber,  
and nuoc cham sauce  
-add panko fried soft shell crab  
-add, grilled short rib

### Mixed greens

local organic greens and sweet onion sauce  
-add grilled yuan marinated tuna  
-add grilled zinfandel marinated duck

### Tofu

grilled tofu, udon noodle, cucumber,  
sesame dressing

## sandwiches

### Softshell crab

panko fried softshell crab, kanzuri aioli,  
on fococcia

### Short rib

grilled marinated short rib, Tokyo negi  
with steam buns

### Lobster

boiled maine lobster, aonori aioli  
on toasted shoku pan

## clam

### Asari bacon

asari clam, napa cabbage and bacon

### Asari sakamushi

sake steamed asari clam, dried kimchi

### Tairagai

grilled tairagai clam with seasonal fruits

### Mushrooms and mussels

steamed mussels, Japanese mushrooms,  
soy garlic butter

## miso yaki

### Black cod

saikyo miso marinated, black cod, spicy daikon,  
ume shiso dressing

### Sea bass

sea bass, bacon miso, Tokyo negi

### Foie gras

pan seared saikyo miso marinated foie gras,  
seasonal fruits

## meat

### Ox tail

five spice braised, pho with udon noodle

### Pork belly

baked in banana leaf with sour pickle, gobo  
rice, sansho pepper

### Lamb

grilled coconut curry marinated lamb,  
mango salsa

## egg

### Chawan mushi

Two Wash Ranch chicken egg custard,  
shrimp, shitake, ginkgo nuts

### Foie gras chawan mushi

Two Wash Ranch duck egg custard  
with foie gras

### Ondo tamago

slow poached Jidori egg and long beans

## end

### Tofu chocolate mousse and green tea ice cream

### Creme caramel and roasted banana ice cream

### Okinawa donut and chai tea ice cream

## butai ura - omakase

( chef's choice menu )

### hassun

Kumamoto oyster with tomato water

Hokkaido uni & osetra caviar,

fried octopus suction cup with Argentine rock salt,

edamame soup with ginger cream fraiche & tonburi, sugar snap pea

with sesame sauce & katsuobushi, eggplant with bacon miso & Tokyo negi,

sun gold tomato with citrus honey & sansho pepper

### chawanmushi two way

warm: Two Wash Ranch duck egg with foie gras,

chilled: Two Wash Ranch chicken egg with ikura

### sashimi

1) hamachi, grapefruit, avocado & ponzu oil, 2) cured sockeye salmon, basil oil, soy balsamic reduction, pecorino romano, & toasted almond, 3) big eye tuna tataki & roast beet puree, 4) madai poached in jasmine tea, 5) grilled Hokkaido octopus, house made mozzarella, kampari tomato, &

wasabi aioli, 6) tairagai with mango salsa,

7) kanpachi ceviche, taro & shiso chips, 8) aji tartare with bone chips,

9) hirame kobuzime & yuzu zest

### sandwich duo & slaw trio

panko fried soft shell crab, kanzuri aioli & focaccia bread,

nitsuke kichiji steamed bun,

spicy shiso daikon slaw, curried green papaya slaw, rice noodles slaw

- omakase (cont.) -

## shabu shabu

Choshi jikinmedai,  
kama soup

## ishiyaki

blue fin toro zuke with sudachi sauce

## inaniwa udon

five spiced braised Kobe short rib  
with pho broth, bamboo herbs & snow peas

## pricing + details

Chef Fukuda and team can help customize a dinner menu, or adventurous diners may opt for the Omakase experience (chef's choice.) Pricing reflects your budget, the availability of ingredients and number of guests. Butai Ura specializes in intimate events with 4 - 20 guests.

Dinner ranges from \$100 - \$200 per guest, plus tax and gratuity (minimum \$1,000). Chef Fukuda appearance fee - \$500

Linen and dishware rental fees are not included. If required, we can help coordinate this service for you or recommend a company.

A 50 % deposit will be required when event is booked (will be deposited, not held).

### Cancellation and Refunds:

100% refund of deposit if cancelled up to and including 14 days before the event. 50% refund of deposit if cancelled 7 to 13 days before the event. No refund if cancelled 6 days or fewer before the event.

### Private Dining Booking:

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