



# cocktail reception

PRICED PER SERVING

## SKEWERS

|                                                                                                              |     |
|--------------------------------------------------------------------------------------------------------------|-----|
| BLISTERED SEASONAL VEGETABLE KUSHIYAKI<br>GINGER SCALLION SAUCE                                              | 4++ |
| DK LEMONGRASS CHICKEN YAKITORI<br>FAMOUS FAMILY RECIPE, BONE-IN CHICKEN, PEANUTS, SIMPLE<br>SALAD, NUOC CHAM | 5++ |
| RIB EYE BEEF KABAYAKI<br>THAI BASIL, CRISPY SHALLOT                                                          | 5++ |
| CHARRED SHRIMP SKEWERS<br>GRILLED SHRIMP, CHILI LIME BUTTER, TOGARASHI, CRUNCHY<br>GARLIC                    | 6++ |

## SNACKS

|                                                                                                                                       |     |
|---------------------------------------------------------------------------------------------------------------------------------------|-----|
| ASIAN CRUDITE<br>GINGER SCALLION WHIPPED TOFU, EDAMAME HUMMUS, DAIKON,<br>LOTUS ROOT, PERSIAN CUCUMBERS, CHINESE CELERY &<br>BROCCOLI | 5++ |
| SHISHITO PEPPERS<br>CHARRED, MISO POWDER, LEMON                                                                                       | 5++ |
| VEGETABLE SPRING ROLL<br>SHOYU BRAISED MUSHROOM AIOLI                                                                                 | 4++ |
| TAIWANESE POPCORN CHICKEN BOX<br>5 SPICE CHICKEN THIGHS, POPCORN SALT, GREEN HERB AIOLI                                               | 5++ |
| TUNA POKE TACO<br>SOY MARINATED AHI, GREEN ONION, WON TON TACO                                                                        | 5++ |
| SPICY TUNA TACO<br>AHI, SRIRACHA, DYNAMITE SAUCE, CHIVES, WON TON TACO                                                                | 5++ |
| LOBSTER RANGOON<br>SWEET CHILI SAUCE                                                                                                  | 5++ |



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## BAOS

|                                                                                                               |     |
|---------------------------------------------------------------------------------------------------------------|-----|
| FRIED EGGPLANT BAO<br>FERMENTED BLACK BEAN AIOLI, YUZU CITRUS SALSA, CILANTRO                                 | 6++ |
| GOLDEN SESAME TOFU BAO<br>(SHŌJŌ CAMBRIDGE STYLE)<br>GOLDEN SESAME BBQ, CELERY, SHIITAKE, FERMENTED CHILE JAM | 6++ |
| SHŌJŌ PORK BELLY BAO<br>SMOKED BBQ SAUCE, KIMCHI, CUCUMBER, CILANTRO, JALAPEÑO                                | 7++ |
| KARAAGE CHICKEN BAO<br>JAPANESE FRIED CHICKEN, SCALLION, YUZU BLACK BEAN AIOLI                                | 7++ |
| SICHUAN RIB EYE BAO<br>(SHŌJŌ CHINATOWN STYLE)<br>SICHUAN FRIED ONION, GREEN CHILI-PEANUT CONDIMENT           | 9++ |
| BANGIN' RIB EYE BAO<br>(SHŌJŌ CAMBRIDGE STYLE)<br>PLUM MUSTARD, PLUM PICKLED CUCUMBER, BASIL                  | 9++ |

## DUMPLINGS

|                                                                                                   |     |
|---------------------------------------------------------------------------------------------------|-----|
| EDAMAME DUMPLING<br>TRUFFLE CORN CHOWDER                                                          | 3++ |
| SPICY CRISPY CHICKEN DUMPLING<br>(SHŌJŌ CHINATOWN STYLE)<br>SICHUAN SPICED CHICKEN, CRISPY WONTON | 4++ |
| CHICKEN DUMPLING<br>(CAMBRIDGE STYLE)<br>LEMONGRASS VEAL DEMI GLACÉ, BANANA BLOSSOM               | 5++ |
| WAGYU BEEF DUMPLING<br>SWEET SOY, BLACK PEPPER, CHIVE                                             | 5++ |

## DESSERT

|                                                                                          |     |
|------------------------------------------------------------------------------------------|-----|
| PINEAPPLE CREAM CAKE ROLL<br>SPONGE CAKE, VANILLA CRÈME, PINEAPPLE THAI BASIL<br>COMPOTE | 5++ |
| ICE CREAM SANDO<br>VANILLA SEMIFREDDO, BLACK SESAME MACARON                              | 6++ |



# cocktail reception

PRICED PER PERSON

## RECEPTION DISPLAYS

### DIM SUM STATION (SERVED STEAMING HOT)

**23++**

MINIMUM 20 PEOPLE

SHŌJŌNATOR BAO

FRIED SHRIMP & CHIVE DUMPLING

STEAMED VEGETABLE DUMPLING

SICHUAN SPICY CHICKEN DUMPLING

SHUI MAI

### SUCKLING PIG BAO STATION W/ VEGGIE OPTION

**25++**

MINIMUM 20 PEOPLE

MAKE YOUR OWN BUN: WHOLE ROASTED SUCKLING PIG,

STEAMED BAO BUNS, HOUSE-MADE KIMCHI, SMOKED BBQ

SAUCE, SHAVED DAIKON, LONGHORN CHILIES, SOY BRAISED

MUSHROOMS

### LIVE ACTION SUSHI STATION

**50++**

MINIMUM 20 PEOPLE

MAGURO (BIG EYE TUNA)

HAMACHI (YELLOW TAIL)

SAKE (SALMON)

EBI (SHRIMP)

TOBIKO (FLYING FISH ROE)

SPICY TUNA TEMAKI (HANDROLL)

CALIFORNIA TEMAKI (HANDROLL)

SPICY TOFUNA TEMAKI

ALL MENUS ++ 6% ADMIN, 20% GRATUITY & 7% MA TAX



# family style dinner

PRICED PER PERSON, ALL COURSES

SERVED FAMILY STYLE TO SHARE \$75++

## SALAD

CHOOSE 1\*

### ASIAN CAESAR SALAD

TOGARASHI CROUTONS, MISO POWDER, FRIED CAPERS  
ADD A PROTEIN TO YOUR SALAD (PRICED PER PERSON)  
FRIED TOFU CUBES+2  
GRILLED CHICKEN +2  
BANGIN' RIB EYE BEEF+3

OR

### VIETNAMESE GREEN PAPAYA SALAD

PEANUT, BEEF JERKY, TOMATO, LONG BEAN, SWEET-SOUR DRESSING

## APPETIZER

CHOOSE 2\*

### FRIED VEGETABLE SPRING ROLL

MUSHROOM-SOY AIOLI

### TAIWANESE BASIL POPCORN CHICKEN

5 SPICE CHICKEN THIGHS, POPCORN SALT, GREEN HERB AIOLI

### CHARRED SHRIMP SKEWERS

GRILLED SHRIMP, CHILI LIME BUTTER, TOGARASHI

### SALT & PEPPER CALAMARI

RED ONION, KIMCHI, JALAPEÑOS, JALAPEÑO-LIME AIOLI

## DUMPLINGS & BAOS

CHOOSE 3\* (WE SUGGEST 2 DUMPLINGS & 1 BAO)

### EDAMAME DUMPLINGS

TRUFFLE CORN CHOWDER

### SPICY CRISPY CHICKEN DUMPLING

(SHŌJŌ CHINATOWN STYLE)

SICHUAN SPICED CHICKEN, CRISPY WONTON

### LEMONGRASS CHICKEN DUMPLING +2 PER PERSON

(SHŌJŌ CAMBRIDGE STYLE)

LEMONGRASS VEAL DEMI GLACÉ, BANANA BLOSSOM

### WAGYU DUMPLING +3 PER PERSON

(SHŌJŌ CHINATOWN STYLE)

SWEET SOY, BLACK PEPPER, CHIVE

DUMPLINGS AND BAOS CONTINUED ON NEXT PAGE



# family style dinner

PRICED PER PERSON, ALL COURSES

SERVED FAMILY STYLE TO SHARE \$75++

## DUMPLINGS AND BAOS CONTINUED

### DUMPLINGS & BAOS

**CHOOSE 3\*** (WE SUGGEST 2 DUMPLINGS & 1 BAO)

#### FRIED EGGPLANT BAO

HEIRLOOM EGGPLANT, FERMENTED BLACK BEAN AIOLI, YUZU CITRUS SALSA, CILANTRO

#### SHŌJŌ PORK BELLY BAO

SMOKED BBQ SAUCE, KIMCHI, CUCUMBER, CILANTRO, JALAPEÑO

#### SICHUAN RIB EYE BAO +2 PER PERSON

(SHŌJŌ CHINATOWN STYLE)

SICHUAN FRIED ONION, GREEN CHILI-PEANUT CONDIMENT

#### BANGIN' RIB EYE BAO +2 PER PERSON

(SHŌJŌ CAMBRIDGE STYLE)

PLUM MUSTARD, PLUM PICKLED CUCUMBER, BASIL

#### LOBSTER TAIL BAO +5 PER PERSON

FRIED LOBSTER TAILS, YUZU CHILI AIOLI, IKURA, SCALLIONS

### ENTREE

**CHOOSE 1\***

#### DK LEMONGRASS CHICKEN FAMOUS FAMILY RECIPE

BONE-IN CHICKEN, PEANUTS, SIMPLE SALAD, NUOC CHAM

OR

#### VIET CAJUN FRIED CATFISH

GREEN MANGO SALAD, BLACK SESAME CRACKER, FISH SAUCE CARAMEL

OR

#### BLACK MISO COD+4

CHRYSANTHEMUM GREENS

OR

#### LEMONGRASS 24oz-28oz RIB EYE+5

CREMINI MUSHROOMS, DUCK FAT FINGERLINGS, MUSHROOM LEMONGRASS SAUCE

FAMILY STYLE MENU CONTINUED ON NEXT PAGE



# family style dinner

PRICED PER PERSON, ALL COURSES

SERVED FAMILY STYLE TO SHARE \$75++

## FAMILY STYLE MENU CONTINUED

### VEGGIES

7 VEGETABLE STIR FRY

LEMON, SESAME, ROASTED GARLIC, FRIED LOTUS CHIP

### FRIED RICE

CHOOSE 1\*

KIMCHI FRIED RICE

HOUSE KIMCHI, JASMINE RICE, SUNNY EGG\*

OR

SHAOLIN FRIED RICE

SHIITAKE, EDAMAME, BEET, CARROT, YUZU KOSHO VEGAN BUTTER, SESAME

OR

STEAK FRIED RICE +2 PER PERSON

ANGUS FILET TENDERLOIN, BROCCOLI, EGG, SESAME, STIR-FRY SAUCE

OR

CRAB FRIED RICE +2 PER PERSON

ASPARAGUS, EGG, CRISPY SHALLOT, PHRIK NAAM PLAA

### DESSERT

BLACK SESAME ICE CREAM SANDO

VANILLA SEMIFREDDO, BLACK SESAME MACARON

PINEAPPLE CREAM CAKE ROLL

SPONGE CAKE, VANILLA CRÈME, PINEAPPLE TIE BASIL COMPOTE

ALL MENUS ++ 6% ADMIN, 20% GRATUITY & 7% MA TAX



# cocktails and drinks

PRICED PER ORDER

## SHŌJŌ CRAFT COCKTAILS

CHOOSE UP TO 2 OPTIONS FROM SECTION A AND ONE OPTION IN SECTION B

### SECTION A

16++

MAI TAI

RUM BLEND, CURACAO, PECAN, LIME

CHINATOWN COLD TEA

INFUSED VODKA, OOLONG TEA, LEMON, PEACH

CA PHE MARTINI

VODKA, CA PHE COLD BREW, CONDENSED MILK, CINNAMON

MISTAH SHŌJŌ

RUM BLEND, BANANA, LIME, PINEAPPLE

### SECTION B

16++

MUY THAI

TEQUILA, LEMONGRASS, TAMARIND SODA, LIME  
(WANT IT SPICY? LET US KNOW AHEAD OF TIME!)

BAI BAI MULE

MING RIVER SICHUAN BAIJIU, CUCUMBER, HOUSEMADE GINGER BEER, LIME

PHOGET ABOUT IT

VODKA, PHO SPICES, LIME, THAI BASIL

## BEER & SELTZER

SAPPORO

10++

FIDDLEHEAD IPA

10++

SEASONAL ASIAN CRAFT BEER SELECTION

12++

TSINGTAO

12++

SEASONAL SELTZER OR SOJU

12++

## WINE

BILLED BY THE BOTTLE

VILLA JOLANDA PROSECCO, IT

50++

WITHER HILLS SAUVIGNON BLANC, NZ

55++

CHALK HILL WINERY, CHARDONNAY, FR

60++

BOEN PINOT NOIR, CA

55++

ST HUBERTS THE STAG, CABERNET SAUVIGNON, CA

55++

ALL MENUS ++ 6% ADMIN, 20% GRATUITY & 7% MA TAX



# cocktails and drinks

PRICED PER ORDER

## SAKE

BILLED BY THE BOTTLE

HOYO MANAMUSUME "FARMER'S DAUGHTER" JUNMAI  
720 ML  
1.8 L

75++  
250++

NAGURAYAMA GEKKYU "CRESCENT MOON" JUNMAI  
720 ML  
1.8 L

80++  
260++

DEWAZAKURA OKA "CHERRY BOUQUET" GINJO  
720 ML  
1.8 L

85++  
270++

DASSAI "45" JUNMAI DAIGINJO  
720 ML  
1.8 L

90++  
280++

## SPIRITS

CHOOSE A SELECTION OF SPIRITS  
SERVED NEAT, ON THE ROCKS & MIXED DRINKS

### WELL SPIRITS

GRAINGER'S VODKA, ROKU GIN,  
EVAN WILLIAMS BOURBON, PUEBLO VIEJO TEQUILA,  
PLANTATION 3 STAR WHITE RUM

12++

### SELECT SPIRITS

TITO'S VODKA, NIKKA VODKA, NIKKA GIN,  
TOKI JAPANESE WHISKY, MONKEY SHOULDER SCOTCH,  
HENNESSY VS

14++

### PREMIUM SPIRITS

GREY GOOSE VODKA, HENDRICK'S GIN  
EAGLE RARE 10YR BOURBON, DON PAPA 10 YR RUM,  
CASAMIGOS BLANCO & REPOSADO TEQUILA,  
JOHNNIE WALKER BLACK, HENNESSY VSOP

16++

### ULTRA PREMIUM SPIRITS

WE CUSTOMIZE THESE CHOICES TO YOUR SPECIFICATIONS  
BASED ON AVAILABILITY

ALL MENUS ++ 6% ADMIN, 20% GRATUITY & 7% MA TAX