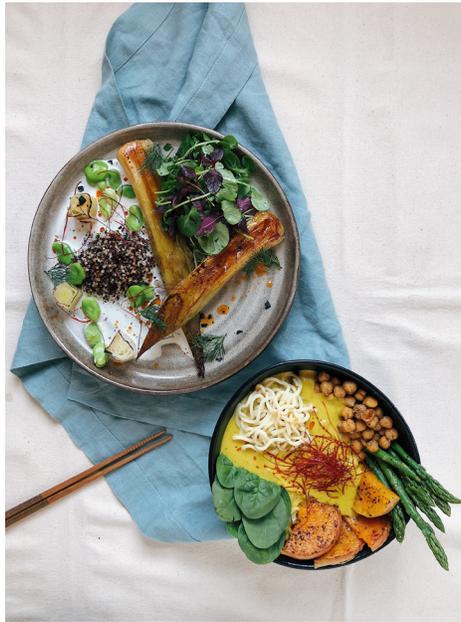


GROUP DINING AT BEYOND SUSHI

134 West 37th Street

Prix fixe menu is required for parties of 10-35
Family style assortment of some of our best dishes
Reservations must be made at least 48 hours in advance
Menu selections must be made 24 hours in advance
Pricing excludes tax and gratuity



Please advise server of any allergies // 18% gratuity applied for parties of 6 or more

\$38 PER PERSON

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COURSE ONE

Choose one for the party

DUMPLING ASSORTMENT

Chef's selection

SCORCHED BROCCOLI AND CAULIFLOWER

Preserved lemon, red chilies, dehydrated soy sauce, toasted garlic, sesame

GUACAMOLE WITH TARO ROOT CHIPS

Avocado, red onion, cilantro, kaffir lime salt, tomato powder

COURSE TWO

Choose one

SUSHI ASSORTMENT

Chef's selection

DIP ASSORTMENT

Selection of fava bean, butternut squash, and chickpea dips served with rosemary garlic planter bread

CASHEW PÂTÉ SPREAD

Selection of olive, mushroom, artichoke, and sun-dried tomato pâtés served with seeded flatbread

COURSE THREE

Choose one

SAFFRON ROSEMARY CAULIFLOWER

Pickled purple and green cauliflower, beluga lentils, roasted red pepper, capers, lemon, evoo

FIRE ROASTED EGGPLANT

Tahini, roasted garlic, cilantro, evoo, lemon juice, sumac, garlic, rosemary garlic planter bread

LAVA SALTED GRILLED TURNIP

Spiced hazelnuts, grapefruit supreme, pomegranate, baby watercress, petite kale, mint, cilantro, maple vinaigrette, cracked pepper, tzatziki

COURSE FOUR

Includes

CHOICE OF ICE CREAM:

Black tahini - Plum wine syrup, plum infused sesame seeds

Chocolate - Almond orange lace, kumquat marmalade

Coconut rose - Pomegranate molasses, coconut chips, rose petals

\$50 PER PERSON

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COURSE ONE

Choose two for the party

DUMPLING ASSORTMENT

Chef's selection

SCORCHED BROCCOLI AND CAULIFLOWER

Preserved lemon, red chilies, dehydrated soy sauce, toasted garlic, sesame

GUACAMOLE WITH TARO ROOT CHIPS

Avocado, red onion, cilantro, kaffir lime salt, tomato powder

COURSE TWO

Choose two

SUSHI ASSORTMENT

Chef's selection

DIP ASSORTMENT

Selection of fava bean, butternut squash, and chickpea dips served with rosemary garlic planter bread

CASHEW PÂTÉ SPREAD

Selection of olive, mushroom, artichoke, and sun-dried tomato pâtés served with seeded flatbread

COURSE THREE

Choose two

SAFFRON ROSEMARY CAULIFLOWER

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FIRE ROASTED EGGPLANT

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CHOICE OF ICE CREAM:

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Coconut rose - Pomegranate molasses, coconut chips, rose petals

CHOICE OF ONE ADD-ON:

Chef's stuffed peanut butter & sea salt caramel cookie

Sweet potato black bean brownie

Italian almond cake with lemon cashew cream

LUNCH FOR \$25 PER PERSON

COURSE ONE

Choose one for the party

DUMPLING ASSORTMENT

SIDE SALAD ASSORTMENT

COURSE TWO

Choose one

RICE PAPER WRAP ASSORTMENT

NOODLE SALAD ASSORTMENT

COURSE THREE

Includes

SUSHI ASSORTMENT

ADD-ON OPTIONS

Lunch ice cream add-on: \$5 pp

Lemonade add-on: \$3 pp

Cava add-on: \$6 pp

Open bar no cocktails: \$18 pp

Open bar with cocktails: \$25 pp

CANCELLATION POLICY

We require a credit card to be held on file at the time of booking. If you cancel your reservation within 48 hours, you will be charged a \$50 cancellation fee via Square invoice.