

PASSED HORS D'OEUVRES

Priced per dozen. One dozen minimum.
Recommended minimum order 6 pieces per hour per person.

Recom-

Seafood

Salmon Poke & Rice Puff	60
Hamachi Jalapeño	60
Spicy Tuna Crispy Rice	65
Toro Spoons	75
Raw Oysters on Half Shell	75
Jumbo Shrimp Cocktail	75
Mini Crab Cake Croquettes	75
Assorted Nigiri and Sushi Rolls	MP

Vegetarian

Edamame Cups	24
Avocado Crispy Rice	48
Deviled Eggs	48
Mushroom & Brie Croquettes	48
Crispy Tofu	48
Assorted Nigiri and Sushi Rolls	MP

Poultry, Pork, Beef

Beef Tartare & Wonton	60
Crispy Pork Belly	60
Chicken Karaage	50
Short Rib Dumplings	50

RECEPTION PACKAGES

Priced per person. A curated selection of heavy appetizers, ideal for cocktail receptions and social gatherings designed for mingling. Available as stationed displays or passed bites.

55

Classic

- Mushroom & Brie Croquettes
- Jumbo Shrimp Cocktail
- Beef Tartare & Wonton
- Seasonal Mixed Green Salad
- Spicy Tuna Roll
- California Roll
- Salmon Lover Roll
- Spicy Godzilla Roll
- Mini Desserts

Premium 75

- Mushroom & Brie Croquettes
- Salmon Poke & Rice Puffs
- Mini Crab Cake Croquettes
- Crispy Pork Belly
- Spicy Tuna Roll
- Alaskan Roll
- California Roll
- Tiger Roll
- Rainbow Roll
- Tsunami Roll
- Mini Desserts

SIGNATURE STATIONS

Curate your own banquet with our signature stations. Each station serves approximately 30 guests.

Edamame	135
Seasonal Mixed Green Salad	150
Crunch Salad	180
Crispy Brussels Sprouts Salad	240
Charcuterie Board	325
Seafood Tower	MP
Miso Brown Butter Eggplant	195
Seared Salmon & Ikura Bernaise	450
Smoked Short Rib	300
New York Strip	510
Garlic Mashed Potato	100
Potato Payé	100
Seasonal Vegetable	135
Sushi Rice or White Rice	90

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

SUSHI

Curate your perfect sushi spread.

Nigiri or Sashimi

Minimum order of 6 pieces. Stationed or passed.

Bigeye	6
Escolar	6
Hamachi	6
Ikura	6
Inari	4
Kampachi	6
Madai	6
Sake	6
Unagi	6
Tamago	

Classic Rolls

Stationed or passed. Menu price.

Alaskan
Amigo
Bagel
California
Chicken Tempura
Crunchy Salmon
Crunchy Tuna
Negi-Toro
Philly
Shiitake Mushroom Tempura
Shrimp Tempura
Spicy Bok Choy
Spicy Salmon
Spicy Tuna
Vegetable Tempura
Shiitake Mushroom Tempura

Signature Rolls

Stationed or passed. Menu price.

Bliss
Bok to the Future
Butterfly
Dragon
Firecracker
Mermaid
Nutty Vegan
Rainbow
Red Toro
Saigon
Salmon Lover
Spicy Godzilla
Spicy Scallop
Spider
Super Volcano
Tiger
Tropic Thunder
Tsunami
Volcano
Seasonal Roll Selection

MINI DESSERTS

Priced per dozen. One dozen minimum.

<i>Yuzu Tartlets</i>	48
Yuzu curd, Italian meringue, seasonal fruit	
<i>Chocolate Mousse Tartlets</i>	48
Chocolate mousse, whipped crème fraîche	
<i>Yuzu Parfait (gf)</i>	48
Yuzu curd, seasonal filling, whipped crème fraîche	
<i>Chocolate Mousse Cups (gf)</i>	48
Chocolate mousse, whipped crème fraîche	

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PLATED DINNER MENUS

A four-course plated dinner served family-style, designed for intimate gatherings of up to 50 guests.

Tier 1

First Course

Edamame
Spicy Tuna Crispy Rice
Crispy Brussels Sprouts Salad

Sushi Course

Classic Rolls (Choose 2)
Signature Rolls (Choose 2)

Main Course

Smoked Short Rib or Seared Salmon & Ikura Bernaise
Potato Pavé
Seasonal Vegetable

Dessert

Mini Dessert

Tier 2

First Course

Tofu Agedashi
Spicy Tuna Crispy Rice
Crispy Brussels Sprouts Salad
Hamachi Jalapeño

Sushi Course

Classic Rolls (Choose 2)
Signature Rolls (Choose 3)

Main Course

Smoked Short Rib or Seared Salmon & Ikura Bernaise
Potato Pavé
Seasonal Vegetable

Dessert

Mini Dessert

Tier 3

First Course

Tofu Agedashi
Spicy Tuna Crispy Rice
Crispy Brussels Sprouts Salad
Hamachi Jalapeño
Prime Beef Tartare

Sushi Course

Classic Rolls (Choose 2)
Signature Rolls (Choose 3)
Chef Selection of Nigiri & Sashimi

Main Course

Smoked Short Rib
Seared Salmon & Ikura Bernaise
Potato Pavé
Seasonal Vegetable

Dessert

Mini Dessert

BEVERFAGE PACKAGES

Priced per hour. Minimum of 2 hours.

Signature Bar

\$25 per guest, per hour

RED Signature Cocktails
Premium Spirits
Select Wine & Sake
Select Beer
Soft Drinks

Classic Bar

\$20 per guest, per hour

Classic Cocktails
Select Spirits
Select Wine & Sake
Select Beer
Soft Drinks

Beer & Wine

\$15 per guest, per hour

Select Beer & Wine
Hot Sake
Soft Drinks

Add-On: Japanese Bar

\$5 per guest, per hour

Premium Sake
Select Japanese Whisky



Stylish Spaces

At Emberlin, our event spaces bring people together over exceptional food and thoughtful hospitality. From intimate dinners to full buyouts, each space offers a refined yet inviting atmosphere with customizable menus that go beyond sushi. Whether hosting a corporate gathering or special celebration, our team ensures a seamless experience from start to finish.

FULL BUYOUT

115 Seated / 150 Standing

Host your next event with a full restaurant buyout. Ideal for everything from corporate gatherings to birthday celebrations and intimate wedding receptions, this expansive setting offers the flexibility to bring your vision to life.



EXECUTIVE SUITE

60 Seated / 75 Standing

The Executive Suite combines our two private dining rooms into one expansive, dynamic space. Ideal for cocktail receptions, corporate gatherings, and rehearsal dinners, it features a flexible layout, private bar, and full A/V capabilities.



SHADOW SUITE

40 Seated / 60 Standing

The Shadow Suite is a modern, versatile space with a touch of intrigue. Featuring a flexible layout, private bar, and A/V capabilities, it's ideal for both polished presentations and elevated social gatherings.



VERMILLION ROOM

22 Seated

Our contemporary Vermillion Room is ideal for smaller gatherings, corporate dinners, and celebrations. This intimate private dining space offers a refined setting with A/V capabilities.





FAQS

Can I bring decorations?

Light decorating is welcome and our team is happy to offer guidance. Please note that nothing may be adhered to the walls.

Can I bring my own cake?

Yes, you're welcome to bring your own cake as long as it's from a licensed commercial kitchen. A \$25 presentation fee will be applied.

Can I bring my own alcohol?

Outside beverages are not permitted due to Wisconsin law.

Where can guests park?

We recommend the Overture Center parking ramp on West Mifflin Street.

What is a food and beverage minimum?

A food and beverage minimum is the required spend on food and beverage for your event. It does not include rentals, service fees, tax, or gratuity.

How do I secure my date?

To confirm your event, a signed contract and a 50% deposit of the food and beverage minimum are required.

What other charges may I expect?

A 5.5% sales tax, 20% gratuity, and a 3% administrative fee will be applied.



WHY SHOULD YOU CHOOSE THE EMBERLIN?

Stylish spaces, elevated dining, & seamless vibes, for every occasion.

At Emberlin, it's more than just a space—it's an experience. With standout cuisine, genuine hospitality, and a modern, versatile setting, we create events that feel both effortless and unforgettable from start to finish.

- Private and semi-private spaces available
- Customizable menus and beverage packages
- Dedicated event team for smooth planning
- Convenient downtown location