

Group Dining & Events

蜻蛉

DRAGONFLY®

“The Small Details”

# Menus & Beverage Options

## Reception Menu

# of Guests	20-1000+
Price	\$35++ per person minimum (Pg.3-4)
Description	A combination of butler passed hors d'oeuvres, food stations & Chef stations. Perfect for cocktail service and networking events

## Izakaya Menu

# of Guests	4-250		
Price	\$45 (Pg. 5)	\$55 (Pg. 6)	\$75 (pg. 7)
Description	A sit down dinner in which all dishes are shared family style which creates a fun and interactive dining experience. Menus can be customized to accommodate your guest's needs.		

## Samurai Menu

# of Guests	4-50		
Price	\$45 pg. 8-9	\$55 pg. 10-11	\$75 pg. 12-14
Description	Traditional plated dinner in which your guests choose their appetizer & entrée selections.		

## Beverage Service

Service Options	Standard	Silver	Gold	Platinum
Price (pg.14-16)	\$22	\$24	\$27	\$32
Description	Beverage packages start at a 2 hour time frame.			

\* Please ask about Total Buyouts,  
Private Luncheons & Sushi Classes  
Prices are before 6.5% tax/20% gratuity



# RECEPTION / LOUNGE MENU

(minimum of 20 guests)  
(3 hr event, additional charge per hour)  
**\* Minimum \$35++ per person**  
SELECT ANY ITEMS BELOW

## Hors D'oeuvres - Butler Passed (\$3pp per item)

Chicken Karaage (Japanese style crispy chicken)  
Snow Crab Wontons peach-apricot reduction  
Big Eye Tuna Kobachi crispy wonton  
Crispy Tofu red miso, carrots, bok choy  
Tuna Flat Bread tomato, red onion, jalapeño, honey wasabi  
Shrimp Ceviche roasted red pepper, corn, miso, lime juice  
Seared Ribeye Crostini red onion jam, bleu cheese, honey wasabi  
Crispy U-10 Shrimp garlic-yuzu mouselline (+\$2pp)

## Hot Food Stations (\$5pp per item)

Wild Mushroom Ragout  
Wild Mushroom Udon miso cream sauce  
Vegetable Fried Rice  
(Ribeye, Chicken, or Shrimp +\$3pp)  
Vegetable Yaki Soba Noodles  
(for Ribeye or Shrimp +\$3pp)  
Tare Chicken Robata Grilled

## Premium Stations (\$7pp per item)

Braised Short Ribs  
Miso Loch Duart Salmon  
Miso Black Cod (+\$2pp)

## CHEF STATIONS (choose 3)

Roasted Prime Rib wasabi horseradish, au jus  
Pulled Pork Steamed Buns pickled vegetables, red pepper sauce  
Sushi Chef Station for Handrolls (+\$4pp)  
Sushi Chef Station for Sashimi/Nigiri (+\$4pp)  
Chicken Skewers Robata Grill  
(Chicken Breast or Thigh, Cherry Tomatoes, Bacon Wrapped Enoki Mushrooms,  
Bacon Wrapped Asparagus)  
(Ribeye or White Prawns +\$2pp/item)

**\* Reception menu continued on next page**

Reservations: 407.370.3359

eventorl@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando, FL 32819

蜻蛉

# RECEPTION / LOUNGE MENU

... Continued

## Sushi Stations (\$6pp per item)

### California Roll

snow crab, avocado, cucumber, roe

### Spicy Roll

choice of loch duart salmon, big eye tuna or ono

### Crunch Roll

tempura shrimp, avocado, japanese mayo, roe, tempura flakes, eel sauce

### Gator Roll

loch duart salmon, big eye tuna, avocado, cream cheese

### Veggie Roll

cucumber, carrots, asparagus, scallions, avocado

## Premium Sushi Stations (\$8pp per item)

### Dragonfly Roll

tuna, albacore, white fish, spicy sauce, eel sauce

### "The Bomb" Roll

tuna, tempura shrimp, snow crab delight, avocado, tempura flakes, spicy sauce, eel sauce

### Cobra Kai Roll

red onion, tomato, snow crab delight, tempura flakes, lemon slices, garlic-shiso pesto  
age balsamic

### Godzilla Roll

smoked eel, snow crab, cream cheese, cucumber, scallions, strawberry, avocado, eel sauce

### Mango Tango Roll

smoked salmon, cream cheese, avocado, mango, tempura flakes, sweet potato curls,  
peach apricot reduction

### Black N Bleu Roll

rib eye (medium rare), spinach, sautéed red onion, bleu cheese, jalapeños, honey wasabi mayo

## Dessert Station (\$3pp per item)

Green Tea Tiramisu caramel espresso sauce

Tempura Cheesecake chocolate ganache

Japanese Doughnuts miso butterscotch

Assortment of Fresh Baked Cookies



DRAGONFLY.

# DRAGONFLY IZAKAYA MENU

\$45++ per person

Sit down dinner which revolves around the idea of sharing every dish family style.

## Starters

**Butter Sautéed Edamame** togarashi, sea salt, bonito flakes  
**Seared Wahoo Sashimi** yuzu-soy vinaigrette, fresh jalapeño slices  
**Karaage Chicken** marinated in soy, ginger, mirin

## Main Course

### Kitchen

**Tiger Shrimp & Seasonal Vegetable Tempura** togarashi salt, tentsuyu sauce  
**Braised Short Ribs** pickled carrots, shiitake mushrooms, tamago

## Robata Grill

**Rib Eye** glazed with tare (medium rare)  
**Bacon Wrapped Asparagus** sea salt, pepper, tare  
**Chicken Thigh** tare

## Sushi

### Dragonfly Roll

tuna, albacore, white fish, spicy sauce, eel sauce

### Crunch Roll

tempura shrimp, avocado, japanese mayo, roe, tempura flakes, eel sauce

### Cobra Kai Roll

red onion, tomato, snow crab delight, tempura flakes, lemon slices, loch duart salmon,  
garlic- shiso pesto, aged balsamic

## Dessert

Vanilla or Red Bean Ice Cream

Reservations: 407.370.3359

eventorl@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando, FL 32819



DRAGONFLY.

# DRAGONFLY IZAKAYA MENU

## \$55++ per person

Sit down dinner which revolves around the idea of sharing every dish family style.

### Starters

**Amber Jack Carpaccio** jalapeño, red onion, green olive relish, italian soy dressing

**Fried Local Brussel Sprouts** aged balsamic, parmesan, bonito flakes

**Karaage Chicken** baby spinach, miso vinaigrette

### Main Course

#### Kitchen

**Braised Short Ribs** pickled carrots, shiitake mushroom, tamago, soy dashi jus

**Crispy U-10 Shrimp** yuzu-garlic mousseline, candied walnuts, scallions, toasted sesame seeds, jalapeños

**Shari Risotto** shimeji mushrooms, white miso, shallots, garlic, mascarpone, scallions

### Robata Grill

**Rib Eye** tare (medium rare)

**Bacon Wrapped Asparagus** sea salt, pepper, tare

**Chicken Thigh** tare

### Sushi

#### Dragonfly Roll

tuna, albacore, white fish, spicy sauce, eel sauce

#### Bomb Roll

tuna, tempura shrimp, snow crab delight, avocado, tempura flakes, spicy sauce, eel sauce

#### Cobra Kai Roll

red onion, tomato, snow crab delight, tempura flakes, lemon slices, loch duart salmon,  
garlic- shiso pesto, aged balsamic

### Dessert Medley

#### Tempura Cheesecake

**Japanese Doughnut** miso butterscotch

**Ice Cream**

Reservations: 407.370.3359

eventorl@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando, FL 32819



DRAGONFLY.

# DRAGONFLY IZAKAYA MENU

## \$75++ per person

Sit down dinner which revolves around the idea of sharing every dish family style.

### Starters

**Butter Sautéed Edamame** togarashi, sea salt, bonito flakes  
**Loch Duart Salmon** miso fennel puree, salmon roe, baby fennel salad, lemon zest, crispy lotus root

### Main Course

#### Kitchen

**Wagyu Tenderloin Tataki** daikon oroshi, scallions, kaiware, ponzu, wasabi  
**Miso Black Cod** daikon oroshi, hajikami, mushroom ragout  
**Crispy U-10 Shrimp** yuzu-garlic mousseline, candied walnuts, scallions, toasted sesame seeds, jalapeños

### Robata Grill

**Robata Grill Australian Lamb Chop** garlic-shiso pesto (medium rare)  
**Local Corn** yuzu-shiso butter, togarashi, parmesan  
**Chicken Tsukune** (chicken meatballs)  
choice of skewers: mozzarella or grated daikon, ponzu

### Sushi

#### Dragonfly Roll

tuna, albacore, white fish, spicy sauce, eel sauce

#### Surf 'n Turf

grilled shrimp, cucumber, snow crab delight, asparagus, cream cheese, scallions,  
beef tataki, avocado, sweet soy apple cream sauce

#### Cobra Kai Roll

red onion, tomato, snow crab delight, tempura flakes, lemon slices, loch duart salmon,  
garlic- shiso pesto, aged balsamic

### Dessert Medley

#### Tempura Cheesecake

**Japanese Doughnut** miso butterscotch

#### Ice Cream

Reservations: 407.370.3359

eventorl@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando, FL 32819



DRAGONFLY.

# SAMURAI MENU

\$45++ per person

\*Vegetarian/Vegan/Gluten-free entrée items can be accommodated with advanced notice.

## Appetizer Course

(Served Sharing Style)

**Karaage Chicken** baby spinach, miso vinaigrette  
**Butter Sautéed Edamame** togarashi, sea salt, bonito flakes

## Soup & Salad Course

(Choose 2)

**Mixed Greens** carrots, cucumber seasonal tomatoes, ginger dressing  
**Wakame Salad** sesame oil dressing  
**Miso Soup** nameko mushroom, tofu, fueru wakame, scallions

## Entrée Course

(Choose 3)

**Braised Short Ribs** pickled carrots, shiitake mushroom, tamago, soy dashi jus  
**Loch Duart Salmon** miso glaze, baby spinach  
**Robata Grill Chicken** tare  
**Nigiri Special** chef's choice 8 piece, chef special sushi roll  
**Choice of any 2 sushi rolls** (Rolls on next page)

(Family Style Side Dishes)

Part of the Entrée Course

**Shari Risotto** shimeji mushrooms  
**Fried Local Brussel Sprouts** balsamic, parmesan, bonito flakes  
**Robata Grilled Asparagus**

## Dessert Medley Course

(Served Sharing Style)

**Japanese Donuts** miso butterscotch.  
**Tempura Cheesecake** espresso caramel.  
**Vanilla Ice Cream**

Reservations: 407.370.3359

eventorl@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando, FL 32819



DRAGONFLY.



# Sushi Rolls

## Mango Tango

smoked salmon, cream cheese, avocado, tempura flakes,  
sweet potato curls, peach-apricot reduction

## Futomaki

snow crab, tamago, shiitake mushrooms, asparagus,  
kampyo, cucumber, oshinko, avocado, sakura  
denbu, roe

## Fire Me Wasabi

tuna, loch duart salmon, snow crab delight,  
cream cheese, asparagus, wonton skin,  
wasabi aioli

## Spicy

choice of tuna, salmon, yellowtail, ono, conch

## Krispy Krunch

tuna, snow crab, avocado, cream cheese,  
panko bread crumbs

## Techno

snow crab, avocado, cucumber, roe, fresh  
selection of sashimi

## Florida

smoked eel, tempura shrimp, avocado, cream cheese,  
eel sauce

## Kamacrazy

tuna, yellowtail, scallions, ebi, spicy sauce

## Fresh Garden

red & green bell peppers, cucumber, carrots, tofu,  
celery, scallions, mango, avocado, aged balsamic

## “The Bomb”

tuna, tempura shrimp, snow crab delight, avocado,  
tempura flakes, spicy sauce, eel sauce

## Spider

soft shell crab, snow crab, asparagus, kaiware,  
carrots, avocado, cucumber, japanese mayo, roe

## Euro Trance

tuna, loch duart salmon, snow crab, izumi dai,  
kaiware, roe, cucumber peel, ponzu sauce

## Godzilla

smoked eel, snow crab, cream cheese, cucumber,  
scallions, roe, strawberry, avocado, eel sauce

## Black N Bleu

rib eye (medium rare), spinach, sautéed red onion,  
bleu cheese, jalapeños, honey wasabi mayo

## Volcano

loch duart salmon, bacon, pickled jalapeños,  
scallop delight, avocado, spicy snow crab delight,  
eel sauce

## Slammin Salmon

snow crab delight, avocado, asparagus, cucumber,  
loch duart salmon, spicy sauce, eel sauce

## California

snow crab, cucumber, avocado, roe

## Tri-Me

tuna, izumi dai, loch duart salmon, scallions,  
japanese mayo, wasabi tobiko



Reservations: 407.370.3359

eventorl@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando, FL 32819

# SAMURAI MENU

\$55++ per person

\*Vegetarian/Vegan/Gluten-free entrée items can be accommodated with advanced notice.

## Appetizer Course

(Served Sharing Style)

**Karaage Chicken** baby spinach, miso vinaigrette  
**Butter Sautéed Edamame** togarashi, sea salt, bonito flakes  
**Garlic Seared Wahoo** jalapeño, yuzu soy

## Soup & Salad Course

(Choose 3)

**Heirloom Tomato Salad** heirloom cherry tomatoes, cucumber, garlic confit, lotus root, shallots, miso-yuzu vinaigrette  
**Pine Nut Wakame Salad** pine nut butter, lemon vinaigrette  
**Warm Spinach & Shiitake Mushroom Salad** warm miso vinaigrette, toasted macadamia nuts  
**Little Neck Clam Miso Soup** nameko mushroom, fuero wakame, scallions

## Entrée Course

(Choose 3)

**Japanese Rib Eye** yuzu chimichurri  
**Miso Black Cod** daikon oroshi, hajikami  
**Robata Grill Chicken** tare  
**Nigiri Special** chef's choice 8 piece, chef special sushi roll  
**Choice of any 2 sushi rolls** (Rolls on next page)

(Family Style Side Dishes)  
Part of the Entrée Course

**Shari Risotto** shimeji mushrooms  
**Fried Local Brussel Sprouts** balsamic, parmesan, bonito flakes  
**Robata Grilled Asparagus**  
**Garlic Lump Crab Fried Rice** shiso, nori

## Dessert Medley Course

(Served Sharing Style)

**Japanese Donuts** miso butterscotch.  
**Tempura Cheesecake** espresso caramel.  
**Vanilla Ice Cream**

Reservations: 407.370.3359

eventorl@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando, FL 32819



DRAGONFLY.

# Sushi Rolls

## Mango Tango

smoked salmon, cream cheese, avocado, tempura flakes, sweet potato curls, peach-apricot reduction

## Futomaki

snow crab, tamago, shiitake mushrooms, asparagus, kampyo, cucumber, oshinko, avocado, sakura denbu, roe

## Fire Me Wasabi

tuna, loch duart salmon, snow crab delight, cream cheese, asparagus, wonton skin, wasabi aioli

## Spicy

choice of tuna, salmon, yellowtail, ono, conch

## Krispy Krunch

tuna, snow crab, avocado, cream cheese, panko bread crumbs

## Techno

snow crab, avocado, cucumber, roe, fresh selection of sashimi

## Florida

smoked eel, tempura shrimp, avocado, cream cheese, eel sauce

## Kamacrazy

tuna, yellowtail, scallions, ebi, spicy sauce

## Fresh Garden

red & green bell peppers, cucumber, carrots, tofu, celery, scallions, mango, avocado, aged balsamic

## “The Bomb”

tuna, tempura shrimp, snow crab delight, avocado, tempura flakes, spicy sauce, eel sauce

## Spider

soft shell crab, snow crab, asparagus, kaiware, carrots, avocado, cucumber, japanese mayo, roe

## Euro Trance

tuna, loch duart salmon, snow crab, izumi dai, kaiware, roe, cucumber peel, ponzu sauce

## Godzilla

smoked eel, snow crab, cream cheese, cucumber, scallions, roe, strawberry, avocado, eel sauce

## Black N Bleu

rib eye (medium rare), spinach, sautéed red onion, bleu cheese, jalapeños, honey wasabi mayo

## Volcano

loch duart salmon, bacon, pickled jalapeños, scallop delight, avocado, spicy snow crab delight, eel sauce

## Slammin Salmon

snow crab delight, avocado, asparagus, cucumber, loch duart salmon, spicy sauce, eel sauce

## California

snow crab, cucumber, avocado, roe

## Tri-Me

tuna, izumi dai, loch duart salmon, scallions, japanese mayo, wasabi tobiko



Reservations: 407.370.3359

eventorl@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando, FL 32819

# SAMURAI MENU

\$75++ per person

\*Vegetarian/Vegan/Gluten-free entrée items can be accommodated with advanced notice.

## Appetizer Course

(Served Sharing Style)

**Crispy U-10 Shrimp** candied walnut, jalapeño, garlic-yuzu mouselline

**Butter Sautéed Edamame** togarashi, sea salt, bonito flakes

**Wagyu Tenderloin Tataki** daikon oroshi, ponzu, wasabi

## Soup & Salad Course

(Choose 3)

**Heirloom Tomato Salad** heirloom cherry tomatoes, cucumber, garlic confit, lotus root, shallots, miso-yuzu vinaigrette

**Local Watercress Salad** crispy pancetta, bonito flakes, shaved parmesan, wasabi ranch

**Warm Spinach & Shiitake Mushroom Salad** warm miso vinaigrette, toasted macadamia nuts

**Sunomono Salad** octopus, conch, shrimp, snow crab, cucumber, fueru wakame, tosa zu

**Little Neck Clam Miso Soup** nameko mushroom, fueru wakame, scallions

## Entrée Course

(Choose 3)

**Japanese Rib Eye** yuzu chimichurri

**Miso Black Cod** daikon oroshi, hajikami

**Robata Grill Chicken** tare

**Robata Grill Australian Lamb Chop** garlic shiso pesto

**Sashimi Passion** chef's choice 18 pieces fresh sashimi

**Nigiri Special** chef's choice 8 piece, chef special sushi roll

**Choice of any 2 sushi rolls** (Rolls on next page)

(Family Style Side Dishes)

Part of the Entrée Course

**Shari Risotto** shimeji mushrooms

**Fried Local Brussel Sprouts** balsamic, parmesan, bonito flakes

**Robata Grilled Asparagus**

**Garlic Lump Crab Fried Rice** shiso, nori

**Robata Grilled Corn** yuzu-shiso butter, parmesan, togarashi, shiso

## Dessert Medley Course

(Served Sharing Style)

**Japanese Donuts** miso butterscotch.

**Tempura Cheesecake** espresso caramel.

**Vanilla Ice Cream**

Reservations: 407.370.3359

eventorl@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando, FL 32819

# Sushi Rolls

## Mango Tango

smoked salmon, cream cheese, avocado, tempura flakes, sweet potato curls, peach-apricot reduction

## Futomaki

snow crab, tamago, shiitake mushrooms, asparagus, kampyo, cucumber, oshinko, avocado, sakura denbu, roe

## Fire Me Wasabi

tuna, loch duart salmon, snow crab delight, cream cheese, asparagus, wonton skin, wasabi aioli

## Spicy

choice of tuna, salmon, yellowtail, ono, conch

## Krispy Krunch

tuna, snow crab, avocado, cream cheese, panko bread crumbs

## Techno

snow crab, avocado, cucumber, roe, fresh selection of sashimi

## Florida

smoked eel, tempura shrimp, avocado, cream cheese, eel sauce

## Kamacrazy

tuna, yellowtail, scallions, ebi, spicy sauce

## Fresh Garden

red & green bell peppers, cucumber, carrots, tofu, celery, scallions, mango, avocado, aged balsamic

## Dragonfly

tuna, albacore, white fish, spicy sauce, eel sauce

## Black Dragon

tempura soft shell crab, snow crab delight, cream cheese, cucumber, scallions, avocado, smoked eel, eel sauce, spicy sauce

## Surf N Turf

grilled shrimp, bacon, cucumber, snow crab delight, asparagus, cream cheese, scallions, rib eye tataki, avocado, smoked eel, eel sauce, spicy sauce

## “The Bomb”

tuna, tempura shrimp, snow crab delight, avocado, tempura flakes, spicy sauce, eel sauce

## Spider

soft shell crab, snow crab, asparagus, kaiware, carrots, avocado, cucumber, japanese mayo, roe

## Euro Trance

tuna, loch duart salmon, snow crab, izumi dai, kaiware, roe, cucumber peel, ponzu sauce

## Godzilla

smoked eel, snow crab, cream cheese, cucumber, scallions, roe, strawberry, avocado, eel sauce

## Black N Bleu

rib eye (medium rare), spinach, sautéed red onion, bleu cheese, jalapeños, honey wasabi mayo

## Volcano

loch duart salmon, bacon, pickled jalapeños, scallop delight, avocado, spicy snow crab delight, eel sauce

## Slammin Salmon

snow crab delight, avocado, asparagus, cucumber, loch duart salmon, spicy sauce, eel sauce

## California

snow crab, cucumber, avocado, roe

## Tri-Me

tuna, izumi dai, loch duart salmon, scallions, japanese mayo, wasabi tobiko

## Big Boss

tuna, salmon, yellowtail, avocado, scallions, spicy sauce

## Japan

tempura shrimp, cucumber, scallions, salmon, togarashi butter, tempura flakes, honey wasabi mayo

## Cobra Kai

snow crab delight, red onion, tomato, tempura flakes, lemon slices, loch duart salmon, garlic-shiso pesto, aged balsamic



Reservations: 407.370.3359

eventorl@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando, FL 32819

DRAGONFLY.

# Dragonfly Beverage Service

All beverages must be purchased from Dragonfly® - Robata Grill & Sushi  
All packages are based on 2 hour service.

## Standard

### Wine & Beer

Wine by the glass - Any Beer - Juice or Soda  
\$22pp  
(\$8 each additional hour)

## Silver

### Standard Spirits, Wine & Beer

Wine by the glass - Any Beer - Juice or Soda + Standard Spirits  
\$24pp  
(\$10 each additional hour)

## Gold

### Specialty Cocktails, Standard Spirits, Wine & Beer

Wine by the glass - Any Beer - Juice or Soda + Specialty Cocktails & Standard Spirits  
\$27pp  
(\$12 each additional hour)

## Platinum

### Premium Spirits, Standard Spirits, Specialty Cocktails, Wine, & Beer

Wine by the glass - Any Beer - Juice or Soda + Premium & Standard Spirits  
& Specialty Cocktails  
\$32pp  
(\$12 each additional hour)

\* Spirit, wine & beer list on next pages

Reservations: 407.370.3359

eventorl@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando, FL 32819



# SPIRITS LISTING

Spirit brands below also include certain flavors available under the same product  
{Spirit brands listed in red are “Standard Spirits.”}

## Whiskey & Bourbon

Canadian Club  
Buffalo Trace  
Maker’s Mark  
Crown Royal  
Jack Daniels  
Jameson  
40 Creek  
Jim Beam

## Vodka

Russian Standard  
Van Gogh  
Grey Goose  
Ketel One  
Stolichnaya  
Absolut  
Titos

## Scotch

Ballantine  
Dewar’s White Label  
Chivas Regal  
Johnny Walker Red

## Tequila

Corazon Blanco  
1800  
Cazadores Reposado

## Rum

Don Q  
Bacardi Superior  
Pampero Aniversario  
Myers Dark  
Goslings  
Captain Morgan  
Matusalem 15yr  
Bacardi 8

## Gin

Martin Millers  
Bombay Sapphire  
Tanqueray  
Beefeaters  
Right

Reservations: 407.370.3359

eventorl@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando, FL 32819



# BEER & WINE LISTING

## WINE

### REDS

Carmenet Pinot Noir  
Kenwood Yalupa Pinot Noir  
Sawbuck Malbec  
Amalaya by Bodega Colome  
Crusher Merlot  
Castle Rock Cabernet Sauvignon

### WHITES

Birdman Pinot Grigio  
Vavasour Sauvignon Blanc  
Gundlach Gewürztraminer  
Helfrich Riesling  
Movendo Moscato  
Lincourt Unoaked Chardonnay  
Hahn Chardonnay

## BEER

### Japanese Imports

Sapporo  
Asahi “Extra Dry”  
Kirin Ichiban  
Kirin Light

### Domestics

Blue Moon  
Bud Light  
Michelob Ultra  
Miller Lite

### International Imports

Guinness  
Stella Artois  
New Castle  
Heineken  
Corona Extra

### Craft Selections

Cigar City Jai Alai IPA  
Cigar City Florida Cracker  
Cigar City Maduro  
Cigar City Hotter than Helle’s Lager  
Magic Hat #9

Reservations: 407.370.3359

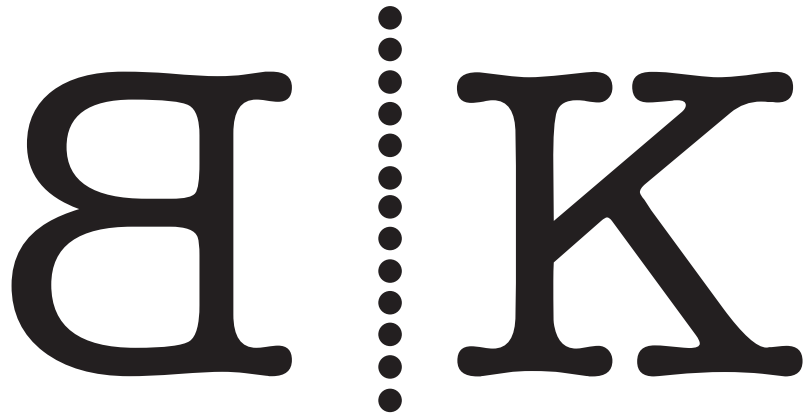
eventorl@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando, FL 32819





..... Get hands on



# Behind the Knife

A Sushi Experience

.....  
An intimate hands on experience in the art of making sushi taught by our pros.

This class will give you the knowledge of how to plan and throw your very own “Sushi Party” at the luxury of your own home. You will also receive a step-by-step handbook to take home.

.....  
**Option 1**

How to throw your own party.

**Option 2**

Invite our chefs to your sushi party.

.....  
Call us about pricing and availability.

.....  
Reservations: 407.370.3359

eventor1@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando, FL 32819

