



THE SMALL DETAILS

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GROUP DINING & EVENTS

  
**DRAGONFLY**  
IZAKAYA & FISH MARKET



**AT DRAGONFLY IZAKAYA & FISH MARKET  
WE ARE PASSIONATE ABOUT CREATING  
MEANINGFUL CONNECTIONS.**

Our group dining packages are designed to help you build stronger friendships, celebrate memories and bring out the very best in your group as they gather around the table at Dragonfly.

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## BEVERAGE MENU

Spirited concoctions and unexpected combinations to lighten the mood. Setting the scene for an evening of relaxation, enjoyment and conversation.

🍷 \$30 🍷 \$35 🍷 \$40 🍷 \$50

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## FOOD MENUS



### COCKTAIL RECEPTION STYLE

Light food and beverage service perfect for 2+ hour networking and/or reception styled events.

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### LUNCH BENTO STYLE

Complete Teishoku Sets (bento-style) lunches designed to be flavorful, fast, and right-sized for lunch gatherings.

🍷 \$25 🍷 \$35

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### DINNER IZAKAYA/FAMILY STYLE

Izakaya is a tapas-style dining experience that encourages joy and fulfillment through sharing and conversation.

🍷 \$45 🍷 \$50 🍷 \$60 🍷 \$75

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#### FOR GROUP DINING RESERVATIONS

**Shane Danner** 📞 (305) 222.7292  
✉ shane@dragonflyrestaurants.com  
📍 5241 NW 87th Ave, Doral, FL 33178

*\* per person price does not include 20% gratuity and 6.5% sales tax*

📍 Looking for a more exclusive experience? Total buyouts, private luncheons & sushi classes are available, please contact us for more details.





**DRAGONFLY  
BEVERAGE SERVICE**



## BEVERAGE SERVICE

We extend an invitation.  
Leading to glasses raised. Building  
meaningful relationships and  
evenings enjoyed.

2+ hours



### KATANA

wine by the glass  
select beer  
juice or soda

**\$30\***

\$10 each additional hour



### SAMURAI

wine by the glass  
select beer  
juice or soda  
*+ saké*  
*+ standard spirits*

**\$35\***

\$10 each additional hour



### SHOGUN

wine by the glass  
select beer  
juice or soda  
*+ saké*  
*+ standard spirits*  
*+ specialty cocktails*

**\$40\***

\$12 each additional hour



### EMPEROR

*+ premium wine btg*  
*+ any beer*  
juice or soda  
*+ saké*  
*+ premium spirits*  
*+ specialty cocktails*

**\$50\***

\$15 each additional hour

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## WINES

*wines listed in italics are premium wines by the glass*

### RED WINE

SMSF Pinot Noir  
Restivo Malbec  
Castle Rock Cabernet Sauvignon  
*Smith & Hook Cabernet Sauvignon*

### SPARKLING

Opera Prima Brut Sparkling  
*Codornia Anna de Cava Brut*

### WHITE WINE

Bighouse "Birdman" Pinot Grigio  
Guenoc Sauvignon Blanc  
10 Span Chardonnay  
NXNW Riesling  
*Lola Chardonnay*

## SAKÉ

Dewatsuru Kimoto Junmai Ginjo Hot Sake  
Sho Chiku Bai Ginjo (Cold)  
Sho Chiku Bai Nigori (Cold)  
Joto Junmai (Cold)

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## BEERS

*beers listed in italics are premium beers*

### JAPANESE IMPORT

kirin ichiban  
kirin light  
sapporo reserve  
sapporo  
sapporo black  
*hitachino belgian white ale*  
*hitachino nest classic ipa*  
*hitachino dai dai ipa*  
*echigo red ale*  
*echigo stout*

### CRAFT SEASONAL

funky buddha floridian  
wynwood la rubia blond ale  
mia mega mix pale ale  
mia weiss  
original sin cider  
tank 7 saison

### DRAFT

sapporo  
local brewery selections

## SPIRITS

*spirits listed in italics are premium spirits*

### VODKA

green mark russian  
*grey goose*  
*tito's*  
*ketel one*

### RUM

don q  
*bacardi 8*  
*diplomatico reserva*  
*diplomatico exclusiva*  
*ron zacapa 23*

### GIN

death's door  
bols genever barrel aged  
*fifty pounds*  
*nikka*

### TEQUILA

corazon blanco  
*don julio blanco*  
*revolución anejo*  
*revolución reposado*  
*union mezcal*

### WHISKEY

mars iwai  
*kikori*  
*suntory toki*  
*akashi*

### SCOTCH

monkey shoulder  
*buchanans 12yr*  
*glenlivet 12 yr*  
*jw black label*  
*old parr 12 yr*

### BOURBON

buffalo trace  
four roses yellow label  
bulleit  
*marker's mark*  
*bulleit 10 yr*

## SPECIALTY COCKTAILS

### **Musashi's Paddle**

corazon tequila, agave syrup, yuzu, thai-chili tincture

### **Saké Blossom**

nigori sake, house-made peach lambic liqueur, cranberry, mint

### **Secret of the Sakurakai**

Cucumber infused vodka, barrow's intense ginger, fresh lemon juice, cucumber and filthy black cherry

### **Nuvo Shchu Mojito**

jinkoo shochu, strawberry, lemon, mint, sugar, club soda

### **Sumo Smash**

martin miller's gin, ginger simple, lime, mint

### **Emperor's Concubine**

highwest double rye, ginjo sake, simple, plum bitters, lemon twist



## COCKTAIL - RECEPTION

Relaxing conversations  
mingle beautifully with  
butler passed hors d'oeuvres  
savory food stations create  
meaningful networking events.

*20 guests minimum*  
*\$35 per person minimum*  
*reception packages include 2 hours of service*

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### HORS D'OEUVRES - BUTLER PASSED

*(\$pp per item)*

- Skirt Steak — 4**  
edamame hummus, japanese chimichurri, tare
- Shishito Peppers — 3**  
garlic ponzu, bonito
- Chicken Karaage — 4**  
springer farms organic chicken, japanese mayo, citric salt, sansho pepper
- Crispy Shrimp — 4**  
garlic-yuzu mousseline, candied walnuts, cilantro, jalapeños
- Tuna Kobachi — 6**  
masago, scallion, puffed rice, kimchee, sesame oil
- Salmon Crudo — 5**  
coconut milk, grapes, herbs
- Ceviche — 4**  
daily chef's selection

### HOT DISHES STATIONS

*(\$pp per item)*

- Short Rib — 10**  
shiitake, enoki, shemiji tare, seasonal vegetables
- Miso Salmon — 10**  
daikon oroshi
- Tofu Yakisoba — 5**  
cabbage, sprouts, aonori, karashi aioli, scallion, goma, beni shoga  
Add Chicken +3  
Add Pork +4
- Chahan — 6**  
fried rice, shiso, nori  
Add Garlic Blue Crab +5

### SIDE DISHES

*(\$pp per item)*

- Japanese Style Potato Salad — 3**
- Japanese Style Coleslaw — 3**



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**COCKTAIL - RECEPTION**



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## ROBATA GRILL

*(please select at least 2 options)*

**Momo Negi** — 10  
chicken thigh, tare, scallion

**Tontoro** — 10  
pork cheek, sesame oil

**Skirt Steak** — 14  
tare, chimichurri

**Shrimp** — 14  
yuzu togarashi butter

**Asparagus** — 10  
wrapped in bacon

**Tomatoes** — 8  
butter and togarashi

**Seasonal Vegetable Skewers** — 8  
yuzu togarashi butter,  
romesco, shiso

## SUSHI DISPLAY

*(\$pp per item)*

**Ebi Ten** — 9  
tempura shrimp, tuna,  
avocado-topped with snow  
crab delight, red tobiko,  
tempura flakes, eel sauce,  
spicy mayo

**Niku Niku** — 9  
ribeye, red onions, spinach,  
mascarpone, jalapeño,  
honey wasabi, garlic shiso  
chimichurri

**Sea Kai** — 9  
snow crab delight, tomato,  
lemon, red onion, tempura  
flakes-topped with salmon,  
garlic shiso chimichurri,  
balsamic reduction

**Crunch Roll** — 7  
tempura shrimp, avocado,  
japanese mayo, masago,  
tempura flakes, eel sauce

**Ryu** — 9  
salmon, snow crab  
delight, red onion,  
cucumber, tempura  
flakes-topped with  
avocado, torched tuna,  
togarashi, eel sauce,  
kobachi sauce

**Satori** — 9  
snow crab delight,  
scallion, cilantro, red &  
green peppers-topped  
with avocado, yellowtail,  
jalapeño garlic sauce,  
garlic chips

**Kuro** — 9  
soft shell tempura, snow  
crab delight, mascarpone,  
cucumber, scallion-  
topped with avocado,  
smoked eel, eel sauce,  
spicy mayo

**Big Boss** — 9  
tuna, salmon, yellowtail,  
avocado, scallions, spicy  
sauce

**Fresh Garden** — 7  
red bell peppers, green bell  
peppers, cucumber, carrots,  
tofu, celery, scallions,  
mango, avocado, cilantro,  
berry balsamic

**Koba-Maki** — 7  
choice of tuna, salmon,  
yellowtail with cucumber,  
togarashi, masago, scallion,  
spicy kobachi, shiso

**California Roll** — 7  
crab, roe, cucumber,  
avocado



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mingle beautifully with  
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*\$35 per person minimum*  
*reception packages include 2 hours of service*

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### CHEF'S ACTION STATIONS / PREMIUM STATIONS

*(\$pp per item)*

**Sushi — 18**  
assorted fresh fish  
prepared, please choose  
either sashimi or nigiri  
Both sashimi and nigiri +7

**Pulled Pork  
Steamed Buns — 12**  
with pickled vegetables  
& red pepper sauce

**Roasted  
Prime Rib — 20**  
with wasabi horseradish  
& au jus

### SEAFOOD BAR

*(\$pp per item)*

**Chilled Alaskan King Crab — 20**

**James River Oysters — 6**  
other oysters — **MP**

**Lobster Salad — 18**

**Stone Crab — 28**  
(seasonal) with honey karashi

### DESSERTS

*(\$pp per item)*

**Four Leches — 3**  
green tea sponge cake, 3 leches,  
dulce de leche, meringue

**Cheese Cake — 3**  
sesame seed crust, strawberry ume  
sauce, tofu chantilly

**Citrus Pavlova — 3**  
meringue cake, yuzu cream, chantilly,  
roasted green tea asian pears,  
orange & lemon zest

**Carrot Cake — 4**  
cream cheese frosting, carrot and  
beet confit



**DRAGONFLY**  
**LUNCH MENU - SAMURAI**



## LUNCH - SAMURAI

Complete Teishoku Sets  
(bento-style) lunches designed to  
be flavorful, fast, and right-sized for  
lunch gatherings.



**\$25 per person**

*\* excluding tax & gratuity*

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## STARTERS

*(shared family style with table)*

**Salt Edamame**  
sea salt

**Karaage Chicken**  
japanese mayo, citric salt, sansho pepper

## MAIN COURSE

*(choose one per person)*

**Robata Grilled  
Chicken Yakatori**  
white rice, miso soup,  
seasonal sides

**Robata Grilled  
Miso Salmon**  
white rice, miso soup,  
seasonal sides

**Ginger Salad**  
artisanal blend, carrots, cucumber,  
cherry tomato, ginger dressing,  
with miso soup  
*choice of: chicken or salmon*

**Vegetable Tempura**  
white rice, miso soup,  
seasonal sides

**Unagi Donburi**  
smoked eel, white rice,  
miso soup, seasonal sides

**Sushi Roll**  
*with miso soup and choice of:*

**Ebi Ten**  
tempura shrimp, tuna, avocado-topped  
with snow crab delight,  
red tobiko, tempura flakes,  
eel sauce, spicy mayo

**Niku Niku**  
skirt steak, red onions, spinach,  
bleu cheese, jalapeño, honey wasabi,  
garlic shiso chimichurri

**Koba-Maki**  
choice of: tuna, salmon, yellowtail,  
or conch—with cucumber, togarashi,  
masago, scallion, spicy kobachi, shiso

**Sea Kai**  
snow crab delight, tomato, lemon,  
red onion, tempura flakes—  
topped with salmon, garlic shiso  
chimichurri, balsamic

## DESSERT COURSE

*(shared family style with table)*

**Four Leches** matcha sponge, dulce de leche, toasted meringue





**DRAGONFLY**  
**LUNCH MENU - SHOGUN**



## LUNCH - SHOGUN

Complete Teishoku Sets  
(bento-style) lunches designed to  
be flavorful, fast, and right-sized for  
lunch gatherings.



**\$35 per person**

*\* excluding tax & gratuity*

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### STARTERS

*(shared family style with table)*

**Salt Edamame**

sea salt

**Karaage Chicken**

japanese mayo,  
citric salt, sansho pepper

**Tuna Kobachi**

japanese mayo, citric salt,  
sansho pepper

### MAIN COURSE

*(choose one per person)*

**Chicken Yakisoba**

vegetable stirfried noodles,  
miso soup, seasonal sides

**Robata Grilled  
Miso Salmon**

white rice, miso soup, seasonal sides

**Ginger Salad**

artisanal blend, carrots, cucumber,  
cherry tomato, ginger dressing  
*choice of: chicken or salmon*  
*with miso soup*

**Shrimp & Vegetable Tempura**

white rice, miso soup,  
seasonal sides

**Wagyu Short Rib Curry**

white rice, miso soup,  
seasonal sides

**Sushi Roll**

*with miso soup and choice of:*

**Ebi Ten**

tempura shrimp, tuna, avocado—topped  
with snow crab delight,  
red tobiko, tempura flakes,  
eel sauce, spicy mayo

**Kuro**

soft sheel tempura, snow crab delight,  
mascarpone, cucumber, scallion—  
topped with avocado, smoked eel,  
eel sauce, spicy mayo

**Satori**

snow crab delight, scallion, cilantro, red  
& green bell peppers—topped  
with avocado, yellowtail, jalapeno garlic  
sauce, garlic chips

**Classic**

tuna, yellowtail, wrapped with seasonal  
white fish, scallion, baked, spicy sauce,  
eel sauce

### DESSERT COURSE

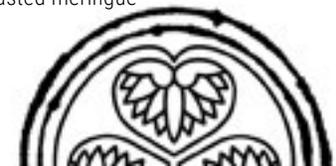
*(shared family style with table)*

**Japanese Cheesecake**

white chocolate namelaka, strawberry mirin  
ume, usukuchi soy

**Four Leches**

matcha sponge, dulce de leche,  
toasted meringue





**DRAGONFLY**  
**IZAKAYA-KATANA MENU**



**DINNER**  
**IZAKAYA - KATANA**

Izakaya is a tapas-style dining experience that encourages joy and fulfillment through sharing and conversation.



**\$45 per person**

*\* excluding tax & gratuity*

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— PACKAGE INCLUDES ALL ITEMS LISTED —

**STARTERS**

**Chicken Karaage**

springer farms chicken, japanese mayo, sansho pepper

**Edamame**

sea salt

**KITCHEN**

**Fish & Chips**

japanese beer batter white fish, furikake pepper blend, japanese tartar, smoked soy vinegar

**Slow-Cooked Pork Belly**

kurobuta pork belly, braised daikon, carrots, chives, karashi mustard

**ROBATA GRILL**

**Skirt Steak**

shio koji (salt rice-malt), chimichurri, japanese potato salad

**Chicken Breast**

sweet: plum, shiso

**Corn**

yuzu-togarashi butter, parmesan, shiso

**SUSHI**

**Salmon Koba-Maki Roll**

salmon with cucumber, togarashi salt, masago, scallion, spicy kobachi, shiso

**Ebi-Ten Roll**

tempura shrimp, tuna, avocado—topped with snow crab delight, red tobiko roe, tempura flakes, eel sauce, spicy mayo

**Niku Niku**

skirt steak, red onions, spinach, mascarpone, jalapeño, honey wasabi, garlic shiso chimichurri

**DESSERT**

**Four Leches**

matcha sponge, dulce de leche, toasted meringue





**DRAGONFLY**  
**IZAKAYA-SHOGUN MENU**



**DINNER**  
**IZAKAYA - SHOGUN**

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**\$60 per person**

*\* excluding tax & gratuity*

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**STARTERS**

*choose three*

**Sautéed Edamame**

butter, togarashi salt

**Chicken Karaage**

springer farms chicken, japanese mayo, sansho pepper

**Ceviche**

corvina, yuzu, micro cilantro, ponzu vinaigrette

**House Salad**

artisanal local blend, carrots, cucumber, cherry tomato, ginger dressing

**Heritage Farms Pig Ears**

berkshire pork, citric salt, nori, shaved bonito

**ROBATA GRILL**

*choose two*

**Skirt Steak**

shio koji (salt rice-malt), chimichurri, japanese potato salad

**Chicken Breast**

plum, shiso

**Chicken Thigh**

with tare, scallion

*choose one*

**Corn**

yuzu-togarashi butter, parmesan, shiso

**Asparagus**

butter, togarashi

**SUSHI**

*package includes*

**7-Piece Composed Sashimi**

chef's selection fish, toppings

*choose two*

**Koba-Maki**

choice of: tuna, salmon, yellowtail— with cucumber, togarashi salt, masago, scallion, spicy kobachi, shiso

**Satori**

snow crab delight, scallion, cilantro, red & green peppers—topped with avocado, yellowtail, jalapeño garlic sauce, garlic chips

**Niku Niku**

skirt steak, red onions, spinach, mascarpone, jalapeño, honey wasabi, garlic shiso chimichurri

**Calcot**

yellowtail, garlic chips, carrot, avocado, grilled scallion, romesco

**KITCHEN**

*choose three*

**Slow-Cooked Pork Belly**

kurobuta pork belly, braised daikon, carrots, chives, karashi mustard

**Shrimp Tempura**

matcha salt, tentsuyu, grated daikon

**Japanese Fried Rice**

garlic, shiso, nori

**Seasonal Vegetable Tempura**

togarashi salt, tentsuyu, grated daikon

**Charcoal Grilled Octopus Clay Pot**

braised octopus with squid ink— tossed in premium tamakimai rice with bacon & asparagus

**DESSERT**

**Four Leches**

matcha sponge, dulce de leche, toasted meringue

**Cheesecake**

white chocolate namelaka, strawberry mirin ume usukuchi soy



**DRAGONFLY**  
**IZAKAYA-EMPEROR MENU**



**DINNER**  
**IZAKAYA - EMPEROR**

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**\$75 per person**

*\* excluding tax & gratuity*

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**STARTERS**

*choose three*

**Sautéed Edamame**  
butter, togarashi salt

**House Salad**  
artisanal local blend, carrots, cucumber, cherry tomato, ginger dressing

**Cauliflower Goma Miso**  
roasted tri-cauliflower, golden raisins, pine nuts

**Tuna Kobachi**  
avocado, masago, scallion, kaiware, puffed rice, kimchee sesame oil

**Hamachi Crudo**  
heirloom cherry tomato, avocado, ponzu vinaigrette, citrus oil, shiso

**Shrimp Tempura**  
matcha salt, tentsuyu, grated daikon

**Seasonal Oysters**  
appellations based on availability

**ROBATA GRILL**

*choose*

**A5 Miyazaki Ribeye**  
premium marbled beef, smoked with chef's selection sides  
*– or choose two –*

**Chicken Meatball**  
homemade, with tare

**Skirt Steak**  
shio koji (salt rice-malt), chimichurri, japanese potato salad

**Miso Salmon**

*choose one*

**Asparagus**  
butter, togarashi

**Bacon Wrapped Cherry Tomato**

**SUSHI**

*package includes*

**7-Piece Tsukiji Market Composed Sashimi**  
chef's selection toppings

*choose two*

**Sea Kai**  
snow crab delight, tomato, lemon, red onion, tempura flakes—topped with salmon, garlic shiso chimichurri, balsamic

**Ebi-Ten Roll**  
tempura shrimp, tuna, avocado—topped with snow crab delight, red tobiko roe, tempura flakes, eel sauce, spicy mayo

**Satori**  
snow crab delight, scallion, cilantro, red & green peppers—topped with avocado, yellowtail, jalapeño garlic sauce, garlic chips

**Niku Niku**  
skirt steak, red onions, spinach, mascarpone, jalapeño, honey wasabi, garlic shiso chimichurri

**Classic**  
tuna, yellowtail, wrapped with seasonal white fish, scallion, baked, spicy sauce, eel sauce

**DESSERT**

**Tangerine Cake**  
mochiko cake, dark chocolate, tangerine cream, white chocolate chantilly, tangerine juice, pocky

**Cheesecake**  
white chocolate namelaka, strawberry mirin ume usukuchi soy

**KITCHEN**

*choose one*

**Slow-Cooked Pork Belly**  
kurobuta pork belly, braised daikon, carrots, chives, karashi mustard

**Braised Wagyu Short Rib**  
shiitake, enoki, shemiji mushrooms, tare, seasonal vegetables

**Roasted Miso Black Cod**  
grated daikon, sweet peppers, myoga ginge

*All entrees include*

**Chahan (fried rice)**  
lump blue crab, garlic, shiso, nori

蜻蛉

*We look forward to serving you*



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