



THE SMALL DETAILS

蜻蛉



GROUP DINING & EVENTS





**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.

蜻蛉





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



FRESH SELECTIONS
FROM FARM AND SEA
PREPARED IZAKAYA (FAMILY) STYLE.
CREATING ARTFUL FLAVORS.
ANCHORING YOUR EVENT.
SEWING FRIENDSHIPS TIGHTER.
BRINGING YOUR FAMILY
CLOSER TOGETHER.



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
 ** Izakaya Shogun menu offered seasonally; please inquire for availability*

📍 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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DRAGONFLY
BEVERAGE SERVICE

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*
- Chappellet 'Mt. Cuvee' Bordeaux*

SPARKLING

- Opera Prima Brut Sparkling
- Codornia Anna de Cava Brut*

WHITE WINE

- Bighouse "Birdman" Pinot Grigio
- Benzinger Sauvignon Blanc
- 10 Span Chardonnay
- Lola Chardonnay*
- Robert Weil Riesling Tradition*

SAKÉ

- Dewatsuru Kimoto Junmai Ginjo Hot Sake
- Sho Chiku Bai Ginjo (Cold)
- Sho Chiku Bai Nigori (Cold)
- Hanonomai Junmai Ginjo(Cold)
- Zen Tokubetsu Junmai Ginjo (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
- sonoma anvil cider
- tank 7 saison
- la chouffe belgian golden ale

DRAFT

- sapporo
- local brewery selections

SPIRITS

spirits listed in italics are premium spirits

VODKA

- green mark russian
- grey goose*
- tito's*
- boyd & blair*
- ketel one*

RUM

- don q
- bacardi 8*
- diplomatico reserva*
- diplomatico exclusiva*
- ron zacapa 23*
- santa teresa 1796*

GIN

- martin miller's
- nolet's*
- bombay sapphire*
- bols genever*
- hendricks*
- uncle vals*

TEQUILA

- corazon blanco
- don julio blanco*
- el tesoro anejo*
- milagro sel reposado*
- montelobos mezcal*

WHISKEY

- mars iwai
- mars iwai traditional*
- suntory toki*
- nikka coffey*
- nikka pure malt*

SCOTCH

- monkey shoulder
- buchanans 12yr*
- glenlivet 12 yr*
- johnny walker black label*
- macallan 12 yr*

BOURBON

- buffalo trace
- basil hayden*
- james e. pepper 1776*
- blanton's*
- 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

Mugi Down South

mugi shochu, ancho reyes chili liqueur, aloe vera juice, lime, house-made grenadine

Shōchū Mojito

imo shochu, filthy black cherries, mint, lavender syrup, lemon, soda

Sumo Smash

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

Emperor's Concubine

highest double rye, ginjo sake, shiso simple, plum bitters, lemon twist

ⓘ All beverages must be purchased from Dragonfly Izakaya & Fish Market. All packages are based on 2-hour service.



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*

FOR GROUP DINING RESERVATIONS

Shane Danner ☎ (305) 222.7292
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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

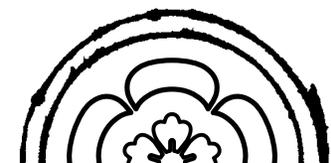
Koba-Maki
choice of: tuna, salmon, yellowtail,
or conch—with cucumber, togarashi,
masago, scallion, spicy kobachi, shiso

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

DESSERT COURSE

Ice Cream
chef's selection of ice cream

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)

**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
*choice of: chicken or salmon
with miso soup*

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 shell 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

Koba-Maki

choice of: tuna, salmon, yellow tail,
or conch—with cucumber, togarashi,
masago, scallion, spicy kobachi, shiso

DESSERT COURSE

Mochi Chocolate Roll Cake

chocolate crèmeux, raspberry saké confit,
mochi, red bean mousse,
milk chocolate chantilly, togarashi

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*

FOR GROUP DINING RESERVATIONS

Shane Danner ☎ (305) 222.7292
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— PACKAGE INCLUDES ALL ITEMS LISTED —

STARTERS

Chicken Karaage
springer farms chicken, japanese mayo, sansho pepper

Sautéed Edamame
butter, togarashi salt

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

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, soft-boiled egg, chives, karashi mustard

ROBATA GRILL

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

Chicken Breast (2 skewers)
choose one:

sweet: plum, shiso
spicy: wasabi

Corn
yuzu-togarashi butter, parmesan, shiso

SUSHI

Salmon Koba-Maki Roll
salmon with cucumber, togarashi salt, masago, scallion, spicy kobachi, shiso

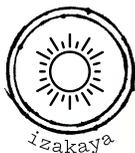
Ebi-Ten Roll
tempura shrimp, tuna, avocado-topped with snow crab delight, red tobiko roe, tempura flakes, eel sauce, spicy mayo

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

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

\$60 per person

** excluding tax & gratuity*

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— PACKAGE INCLUDES ALL ITEMS LISTED —

STARTERS

choose three

Sautéed Edamame

butter, togarashi salt

Chicken Karaage

springer farms chicken, japanese mayo, sansho pepper

Tuna Tataki

grated daikon, chives, purple shiso, ponzu

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

choose one:
sweet: plum, shiso
spicy: wasabi

Chicken Thigh

with tare, scallion

choose one

Corn

yuzu-togarashi butter, parmesan, shiso

Asparagus

butter, togarashi

SUSHI

choose three

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

Ryu

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

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 one

Slow-Cooked Pork Belly

kurobuta pork belly, braised daikon, carrots, soft-boiled egg, chives, karashi mustard

Shrimp Tempura

matcha salt, tentsuyu, grated daikon

Japanese Blue Crab 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

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

\$75 per person

** excluding tax & gratuity*

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— PACKAGE INCLUDES ALL ITEMS LISTED —

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

Charcoal Grilled Baby Octopus Sunomono Salad
pickled cucumber, chimichurri, heirloom cherry tomato, shiso, tosazu vinaigrette

Seasonal Oysters
appellations based on availability

KITCHEN

choose two

Slow-Cooked Pork Belly
kurobuta pork belly, braised daikon, carrots, soft-boiled egg, chives, karashi mustard

Braised Wagyu Short Rib
shiitake, enoki, shemiji mushrooms, tare, soft-boiled egg, seasonal vegetables

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

All entrees include

Japanese Fried Rice
garlic, shiso, nori

ROBATA GRILL

choose

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

Wild Prawns
pork belly, kiritanpo (roasted rice), cilantro

Chicken Meatball
homemade, with tare

Skirt Steak
shio koji (salt rice-malt), chimichurri, japanese potato salad
.....
choose one
.....

Asparagus
butter, togarashi

Bacon Wrapped Cherry Tomato

SUSHI

choose three

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

Kuro
soft shell tempura, snow crab delight, mascarpone, cucumber, scallion—topped with avocado, smoked eel, 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

Four Leches
matcha sponge, dulce de leche, toasted meringue

Cheesecake
white chocolate namelaka, strawberry mirin ume usukuchi soy

蜻蛉



We look forward to serving you



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