



THE SMALL DETAILS

蜻蛉



GROUP DINING & EVENTS

DRAGONFLY



DRAGONFLY
ROBATA



**AT DRAGONFLY ROBATA GRILL & SUSHI
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.

\$22 \$24 \$27 \$32

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FOOD MENUS



COCKTAIL RECEPTION

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

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IZAKAYA FAMILY STYLE

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

4 guest minimum

\$45 \$60 \$75

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FOR GROUP DINING RESERVATIONS

Jennifer Ha | (407) 988.7915

jenn@dragonflyrestaurants.com

7972 Via Dellagio Way, Orlando FL 32819

** 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



STANDARD

house wine btg
beer
juice or soda

\$22

\$8 each additional hour



SAMURAI

house wine btg
beer
juice or soda
+ standard spirits

\$24

\$10 each additional hour



SHOGUN

house wine btg
beer
juice or soda
*+ premium wine btg
+ standard spirits
+ specialty cocktails*

\$27

\$12 each additional hour



EMPEROR

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

\$32

\$12 each additional hour

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**DRAGONFLY
BEVERAGE SERVICE**

WINES

wines listed in italics are premium wines by the glass

RED WINE

- 10 span pinot noir
- restivo malbec
- ironstone cabernet sauvignon
- cherry pie "3 vines" pinot noir*
- markham merlot*
- chapoutier "belleruch" cotes-du-rhone*
- smith & hook cabernet sauvignon*

WHITE WINE

- tenute pinot grigio
- the seeker sauvignon blanc
- movendo moscato
- lincourt unoaked chardonnay
- paul hobbs "crossbarn" chardonnay*
- robert weil riesling*
- tramin pinot grigio*
- acrobat rosé*

SPARKLING WINE

- anna du codorniu cava brut
- patrick bottex "bugey-cerdon" gamey*

BEERS

JAPANESE

- sapporo
- asahi
- "extra dry"
- kirin ichiban
- kirin light

IMPORTED

- guinness
- stella artois
- heineken

CRAFT

- crooked can
- cloud chaser
- hefeweizen
- orlando brewery
- black water
- porter
- seasonal draft

DOMESTIC

- bud light
- michelob ultra

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SPIRITS

spirits listed in italics are premium spirits

VODKA

- green mark
- grey goose*
- tito's*
- house-made infusion*
- RUM**
- don q
- bacardi 8*
- ron zacapa 23yr*

GIN

- death's door
- bombay sapphire*
- hendricks*
- TEQUILA**
- corazon blanco
- patron silver*
- heradura añejo*

BOURBON/ WHISKEY

- buffalo trace
- maker's mark*
- crown royal*

SCOTCH

- dewar's white label scotch*
- johnny walker black scotch*

SPECIALTY COCKTAILS

DANCE OF THE LYCHEE

- hananomai junmai saké,
- lychee nectar, lemon,
- house-made pear liqueur,
- sparkling wine

SAKÉ BLOSSOM

- nigori saké, house-made
- peach liqueur,
- cranberry, mint

SHŌCHŪ MOJITO

- jinkoo imo shōchū, luxardo
- maraschino cherries, mint,
- lavender syrup, lemon

SUMO SMASH

- broker's gin,
- ginger syrup, lime, mint

CUCUMBER COMPULSION

- cucumber infused vodka,
- st. germaine elderflower,
- lemon

GREEN TEA'S KNEES

- fig-infused jim beam,
- matcha-honey, yuzu

SECRET OF THE SAKURAKAI

- cucumber infused vodka,
- barrow's intense ginger,
- cherry blossom tea syrup,
- lemon

GINGER NINJA

- greenmark vodka,
- ginger syrup, lemon,
- sugar rim

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



RECEPTION/LOUNGE

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

20 guests minimum
\$35 per person minimum

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HORS D'OEUVRES - BUTLER PASSED

(\$pp per item)

**CHICKEN
KARAAGE — 3**

japanese style
crispy chicken

**SNOW CRAB
WONTONS — 3**

peach-apricot sauce

**FAROE ISLANDS
SALMON — 3**

wrapped in cucumber
with togarashi-chili
ponzu sauce

**SPICY TUNA
KOBACHI — 3**

with crispy wonton

CRISPY TOFU — 3

red miso, carrots
& bok choy

SHRIMP CEVICHE — 3

roasted red pepper, corn,
miso & lime juice

**SEARED RIB EYE
ON PITA — 3**

red onion jam, bleu
cheese & honey wasabi

**SEARED HOKKAIDO
SCALLOP — 5**

roasted garlic
jalapeño sauce

**CRISPY
JUMBO
SHRIMP — 4**

garlic-yuzu mouseline,
candied walnuts

**SNAKE RIVER FARM
WAGYU TATAKI — 6**

daikon oroshi, scallions,
ponzu, kaiware

HOT FOOD STATIONS

(\$pp per item)

**ROASTED
CHICKEN — 7**

tare

**BRAISED
SHORT RIBS — 10**

soy dashi jus, shiitake,
pickled carrots

**FAROE ISLANDS
SALMON — 10**

miso

BLACK COD — 14

miso

BABY BOK CHOY — 5

sautéed in garlic

**LOCAL BRUSSEL
SPROUTS — 5**

togarashi, parmesan,
balsamic, bonito flakes

**ROBATA
GRILLED CORN — 5**

yuzu-togarashi butter,
parmesan, shiso

**ROASTED
POTATOES — 5**

shiso butter,
japanese herbs

**WILD MUSHROOM
& UDON NOODLES — 5**

miso cream sauce

**VEGETABLE
FRIED RICE — 5**

carrots, scallions, onions,
green cabbage, bean sprouts

with chicken or shrimp — 8

**VEGETABLE YAKISOBA
NOODLES — 5**

green cabbage, bean sprout,
aonori, beni shoga, scallions

with chicken or shrimp — 8



DRAGONFLY
RECEPTION/LOUNGE MENU

CHEF ACTION STATIONS

(*\$pp per item*)

ROASTED PRIME RIB — 20
with wasabi horseradish & au jus

**PULLED PORK
STEAMED BUNS** — 10
with pickled vegetables
& red pepper sauce

**can be made vegetarian*

**SUSHI CHEF STATION
FOR HANDROLLS** — 12
with assorted fresh fish selections

**SUSHI CHEF STATION
FOR SASHIMI/NIGIRI** — 15
with assorted fresh fish selections

ROBATA GRILL CHEF STATION
(choose 3)

chicken breast or thigh — 8

cherry tomatoes — 6

bacon wrapped enoki mushrooms — 8

bacon wrapped asparagus — 8

with skirt steak — 9

with white prawns — 12

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SUSHI STATIONS

(*\$pp per item*)



BIG BOSS ROLL — 8
tuna, salmon, yellowtail,
avocado, scallion,
spicy sauce

“THE BOMB” ROLL — 8
tuna, tempura shrimp,
snow crab delight, avocado,
tempura flakes, eel sauce,
spicy sauce

SPICY ROLL — 6
choice of salmon, big eye tuna
or yellowtail

COBRA KAI ROLL — 8
snow crab delight, red onion,
tomato, tempura flakes,
lemon, salmon, garlic-shiso
pesto, aged balsamic

GATOR ROLL — 6
salmon, big eye tuna, avocado &
cream cheese

GODZILLA ROLL — 8
smoked eel, snow crab, cream
cheese, cucumber, scallions,
strawberry, avocado,
eel sauce

MANGO TANGO ROLL — 8
smoked salmon, cream cheese,
mango, avocado, tempura flakes,
sweet potato curls, peach-apricot
sauce

SATORI ROLL — 8
snow crab delight, scallion,
green & red bell pepper, cilantro,
avocado, yellowtail, garlic chip,
jalapeño garlic sauce

SMOKEY DRAGON ROLL — 8
salmon, snow crab delight, red onion,
tempura flakes, cucumber, avocado,
torched tuna, lemon zest, kobachi,
eel sauce

// **CALIFORNIA ROLL** — 6
snow crab delight, avocado,
cucumber & roe

// **VEGGIE ROLL** — 6
cucumber, carrots, asparagus,
scallions & avocado

// **CRUNCH ROLL** — 6
tempura shrimp, avocado, japanese
mayo, roe, tempura flakes, eel sauce

DESSERT STATION

(*\$pp per item*)

SELECT TWO SEASONAL DESSERTS — 3

SELECT THREE SEASONAL DESSERTS — 4





DRAGONFLY
IZAKAYA-SAMURAI MENU



IZAKAYA - SAMURAI

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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STARTERS

BUTTER SAUTÉED EDAMAME

togarashi, sea salt, bonito flakes

SEARED GARLIC WAHOO SASHIMI

yuzu-soy vinaigrette, fresh jalapeño slices

KARAAGE CHICKEN

baby spinach miso

KITCHEN

TIGER SHRIMP TEMPURA

matcha salt, tentsuyu

BRAISED SHORT RIBS

soy dashi jus, shiitake, tamago, pickled carrots, cucumber

SHARI RISOTTO

shimeji mushroom, scallions

ROBATA GRILL

GYU/SKIRT STEAK

tare, shio koji, japanese chimichurri (medium rare)

BACON WRAPPED ASPARAGUS

CHICKEN THIGH

tare

SUSHI

CLASSIC ROLL

baked, tuna, albacore, seasonal white fish, scallions, spicy sauce, eel sauce

CRUNCH ROLL

tempura shrimp, avocado, japanese mayo & roe, rolled in tempura flakes and finished with eel sauce

SPICY TUNA ROLL

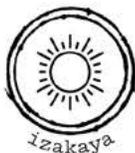
big eye tuna finished with spicy sauce

DESSERT

ICE CREAM

red bean, vanilla, or green tea





DRAGONFLY
IZAKAYA-SHOGUN MENU



IZAKAYA - SHOGUN

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\$60 per person

** excluding tax & gratuity*

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STARTERS

LOCAL BRUSSEL SPROUTS

aged balsamic, parmesan, bonito flakes

STRIPED BASS CARPACCIO

jalapeño, red onion, green olive relish, Italian soy dressing

KARAAGE CHICKEN

baby spinach miso

KITCHEN

FAROE ISLANDS SALMON

miso, seasonal vegetables

BRAISED SHORT RIBS

soy dashi jus, shiitake, tamago, pickled carrots, cucumber

CRISPY JUMBO SHRIMP

garlic-yuzu mousseline, candied walnuts, fried jalapeño slices

ROBATA GRILL

KALBI RIBS

korean bbq marinated

BACON WRAPPED ASPARAGUS

CHICKEN THIGH

tare

SUSHI

CLASSIC ROLL

baked, tuna, albacore, seasonal white fish, scallions, spicy sauce, eel sauce

COBRA KAI ROLL

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

CRUNCH ROLL

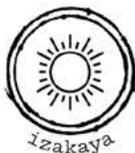
tempura shrimp, avocado, japanese mayo, roe, tempura flakes, eel sauce

DESSERT

SEASONAL DESSERT MEDLEY

chef's selection seasonal desserts





DRAGONFLY
IZAKAYA-EMPEROR MENU



IZAKAYA - EMPEROR

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\$75 per person

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STARTERS

LOCAL BRUSSEL SPROUTS

aged balsamic, parmesan, bonito flakes

YELLOWTAIL CRUDO

heirloom cherry tomato, avocado, ponzu, citrus oil, shiso

SNAKE RIVER FARM WAGYU TATAKI

daikon oroshi, scallions, ponzu, kaiware, wasabi

KITCHEN

GARLIC CRAB FRIED RICE

shiso, nori

MISO BLACK COD

seasonal vegetables

CRISPY JUMBO SHRIMP

garlic-yuzu mousseline, candied walnuts, fried jalapeño slices

ROBATA GRILL

AUSTRALIAN LAMB CHOP

garlic shiso pesto

BACON WRAPPED ASPARAGUS

CHICKEN THIGH

tare

SUSHI

STRIPED BASS CARPACCIO

jalapeño, red onion, green olive relish, italian soy dressing

BLACK 'N BLEU ROLL

skirt steak (med. rare), spinach, sautéed red onion, bleu cheese, jalapeño, honey-wasabi mayo

COBRA KAI ROLL

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

SMOKEY DRAGON ROLL

salmon, snow crab delight, red onion, tempura flakes, cucumber, avocado, torched tuna, lemon zest, kobachi, eel sauce

DESSERT

SEASONAL DESSERT MEDLEY

chef's selection seasonal desserts





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We look forward to serving you



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