



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

PAGE 4

FOOD MENUS



COCKTAIL RECEPTION

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

PAGE 6

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

PAGE 8

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

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**

WINES

wines listed in italics are premium wines by the glass

RED WINE

10 span pinot noir
nieto senetiner malbec
ironstone cabernet sauvignon
cherry pie "3 vines" pinot noir
mcmanis merlot
smith & hook cabernet sauvignon

WHITE WINE

piccini pinot grigio
giesen sauvignon blanc
movendo moscato
lincourt unoaked chardonnay
paul hobbs "crossbarn" chardonnay
pacific rim riesling
tramin pinot grigio
acrobat rosé

SPARKLING WINE

arte latino cava brut

BEERS

JAPANESE

sapporo
asahi
"extra dry"
kirin ichiban
kirin light

IMPORTED

stella artois

CRAFT

crooked can
cloud chaser
hefeweizen
seasonal draft

DOMESTIC

bud light
michelob ultra
shocktop
seasonal draft

FOR GROUP DINING RESERVATIONS

Jennifer Ha ☎ (407) 988.7915

📧 jenn@dragonflyrestaurants.com

📍 7972 Via Dellagio Way, Orlando FL 32819

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

broker's
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

SUMO SMASH

broker's gin, ginger
syrup, lime, mint

GINGER NINJA

greenmark vodka,
ginger syrup, lemon,
sugar rim

SHŌCHŪ MOJITO

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

MOMO CHAN

kettle peach, orange blossom,
hibiscus, yuzu, pineapple, mint,
sparkling wine float

MUSASHI'S PADDLE

destilador tequila, yuzu,
honey, jalapeño tincture

SAKÉ BLOSSOM

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

**CUCUMBER
COMPULSION**

cucumber infused vodka,
st. germaine elderflower,
lemon juice

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

FOR GROUP DINING RESERVATIONS

Jennifer Ha ☎ (407) 988.7915

📧 jenn@dragonflyrestaurants.com

📍 7972 Via Dellagio Way, Orlando FL 32819

HORS D'OEUVRES - BUTLER PASSED

(\$pp per item)

**CHICKEN
KARAAGE** — 4
japanese style
crispy chicken

**SNOW CRAB
WONTONS** — 3
peach-apricot sauce

**SPICY TUNA
KOBACHI** — 5
with crispy wonton

CRISPY TOFU — 3
red miso, carrots
& bok choy

**ATLANTIC SALMON
CEVICHE** — 3
red onion, cilantro, ginger,
garlic, ponzu, yuzu,
pickled onion

**SEARED RIB EYE
ON PITA** — 5
red onion jam, bleu
cheese & honey wasabi

**SEARED HOKKAIDO
SCALLOP** — 7
roasted garlic
jalapeño sauce

**CRISPY
SHRIMP** — 5
garlic-yuzu mousseline,
candied walnuts

HOT FOOD STATIONS

(\$pp per item)

**ROASTED
CHICKEN THIGH** — 8
tare

**BRAISED
SHORT RIBS** — 11
soy dashi jus, shiitake,
pickled carrots

**ATLANTIC
SALMON** — 11
miso

BLACK COD — 15
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** — 6
miso cream sauce

**VEGETABLE
FRIED RICE** — 6
carrots, scallions, onions,
green cabbage, bean sprouts
with chicken — 10 shrimp — 12

**VEGETABLE YAKISOBA
NOODLES** — 6
green cabbage, bean sprout,
aonori, beni shoga, scallions
with chicken — 10 shrimp — 12



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** — 14
with assorted fresh fish selections

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

ROBATA GRILL CHEF STATION
(must choose 3 items)

chicken breast or thigh — 8

cherry tomatoes — 6

bacon wrapped enoki mushrooms — 8

bacon wrapped asparagus — 8

skirt steak — 11

shrimp — 14

FOR GROUP DINING RESERVATIONS

Jennifer Ha ☎ (407) 988.7915

📧 jenn@dragonflyrestaurants.com

📍 7972 Via Dellagio Way, Orlando FL 32819



SUSHI STATIONS

(\$pp per item)



BIG BOSS ROLL — 9
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

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

**SMOKY DRAGON
ROLL** — 9
salmon, snow crab delight, red
onion, tempura flakes, cucumber,
avocado, torched tuna, lemon zest,
kobachi, eel sauce

BLACK DRAGON ROLL — 9
tempura soft shell crab, krab delight,
cream cheese, cucumber, scallion,
avocado, smoked eel, spicy sauce,
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*

FOR GROUP DINING RESERVATIONS

Jennifer Ha ☎ (407) 988.7915

✉ jenn@dragonflyrestaurants.com

📍 7972 Via Dellagio Way, Orlando FL 32819

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

CRISPY SHRIMP

candied walnut, jalapeño, cilantro, garlic yuzu mousseline

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

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

\$60 per person

** excluding tax & gratuity*

FOR GROUP DINING RESERVATIONS

Jennifer Ha ☎ (407) 988.7915

✉ jenn@dragonflyrestaurants.com

📍 7972 Via Dellagio Way, Orlando FL 32819

STARTERS

LOCAL BRUSSELS SPROUTS

aged balsamic, parmesan, bonito flakes

BRANZINO CEVICHE

cultured coconut milk, red onion, ginger, garlic, bonito, thai chili, cilantro

KARAAGE CHICKEN

baby spinach miso

KITCHEN

ATLANTIC SALMON

miso, seasonal vegetables

BRAISED SHORT RIBS

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

CRISPY SHRIMP

candied walnut, jalapeño, cilantro, garlic yuzu mousseline

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

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

\$75 per person

** excluding tax & gratuity*

FOR GROUP DINING RESERVATIONS

Jennifer Ha ☎ (407) 988.7915

✉ jenn@dragonflyrestaurants.com

📍 7972 Via Dellagio Way, Orlando FL 32819

STARTERS

LOCAL BRUSSELS SPROUTS

aged balsamic, parmesan, bonito flakes

YELLOWTAIL CRUDO

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

A4 Australian Wagyu Beef Tataki*

roasted scallion, onsen tamago yolk, garlic chips, shiso leaf

KITCHEN

GARLIC CRAB FRIED RICE

shiso, nori

MISO BLACK COD

seasonal vegetables

CRISPY SHRIMP

candied walnut, jalapeño, cilantro, garlic yuzu mousseline

ROBATA GRILL

AUSTRALIAN LAMB CHOP

garlic shiso pesto

BACON WRAPPED ASPARAGUS

CHICKEN THIGH

tare

SUSHI

SALMON CRUDO

tomato relish, hatch chili, dashi, heirloom beet chips, shiso, mint

BOMB ROLL

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

COBRA KAI ROLL

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

SMOKY 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





蜻蛉



FOR GROUP DINING RESERVATIONS

Jennifer Ha ☎ (407) 988.7915
📧 jenn@dragonflyrestaurants.com
📍 7972 Via Dellagio Way, Orlando FL 32819

(407) 370.DFLY (3359)
dragonflyrestaurants.com

