



THE SMALL DETAILS

蜻蛉



GROUP DINING & EVENTS





**AT DRAGONFLY SUSHI & SAKÉ COMPANY
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





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.



SHOGUN MENU **IZAKAYA FAMILY STYLE**

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

4 guest minimum

 **\$65**

PAGE 4



IZAKAYA **FAMILY STYLE**

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


4 guest minimum

 **\$85**

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FOR GROUP DINING RESERVATIONS

Ashley Faucette | (352) 340 2945

 ashley@dragonflyrestaurants.com

 201 SE 2nd Ave, Gainesville FL 32601

** 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
IZAKAYA-SHOGUN MENU



IZAKAYA - SHOGUN

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

\$65 per person

** excluding tax & gratuity*

FOR GROUP DINING RESERVATIONS

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STARTERS

LOCAL BRUSSELS SPROUTS

aged balsamic, parmesan,
bonito flakes

BIG EYE TUNA TATAKI

seared, togarashi, ponzu, scallion

KARAAGE CHICKEN

baby spinach miso

KITCHEN

ATLANTIC MISO SALMON

miso, seasonal vegetables

BRAISED SHORT RIB

japanese mushroom, sweet soy
dashi, seasonal vegetables

CRISPY EBI

tempura fried tiger shrimp,
togarashi, honey-lemon aioli,
peanuts

GRILL

CHICKEN THIGH

tare

GRILLED ASPARAGUS

TIGER SHRIMP

SUSHI

COBRA KAI ROLL

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

"THE BOMB" ROLL

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

BIG BOSS ROLL

tuna, salmon, yellowtail, avocado,
scallion, spicy sauce

SPICY ROLL

atlantic salmon, spicy mayo

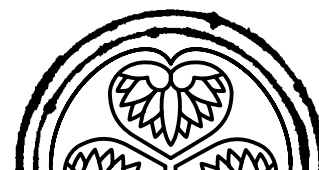
DESSERT

MOCHI ICE CREAM

chef's favorite flavors

TEMPURA FRIED CHEESECAKE

vanilla ice cream, berries, chocolate





DRAGONFLY
IZAKAYA-EMPEROR MENU



IZAKAYA - EMPEROR

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

\$85 per person

** excluding tax & gratuity*

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STARTERS

BUTTER SAUTÉED EDAMAME

togarashi, sea salt, bonito flakes

YELLOWTAIL CRUDO

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

WAGYU CARPACCIO

SRF wagyu, ginger, shiso, garlic, scallion, yuzu, vinaigrette

MAITAKE MUSHROOM FRITTERS

truffle oil, tentsuyu sauce

KITCHEN

WAGYU BROWN BUTTER

SRF new york strip, lightly seared, brown butter ponzu, scallions, shiso leaf

MISO BLACK COD

seasonal vegetables

BRAISED SHORT RIB

japanese mushrooms, sweet soy dashi, seasonal vegetables

GRILLED SEASONAL VEGETABLES

SUSHI

BIG BOSS ROLL

tuna, salmon, yellowtail, avocado, spicy sauce

CLASSIC ROLL

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

"THE BOMB" ROLL

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

BIG EYE TUNA KOBACHI

spicy sesame oil, avocado, puffed rice

SMOKY DRAGON ROLL

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

DESSERT

MOCHI ICE CREAM

chef's favorite flavors

TEMPURA FRIED CHEESECAKE

vanilla ice cream, berries, chocolate



DRAGONFLY
PARTY PLATTERS - HOT FOOD



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GRILLED PLATTER—\$111

6 skewers of each

GRILLED CHICKEN THIGHS

tare

TIGER SHRIMP

NY STRIP

tare

SHISHITO PEPPERS

togarashi yuzu butter

GOLDEN PLATTER—\$106

3 orders of each

PORK SPRING ROLL

carrot, cabbage, scallion, gyoza sauce

PORK DUMPLINGS

fried or pan-seared, gyoza sauce

WONTONS

krab, cream cheese,
 peach-apricot reduction

CRISPY EBI

tempura fried tiger shrimp, peanuts,
 togarashi, honey-lemon aioli

DELUXE PLATTER—\$175

3 orders of each

SRF WAGYU

NY strip wagyu, seasonal
 vegetables, tare, house pickles

GRILLED SALMON

miso vinaigrette

BAO BUNS

pork and beef buns—with
 pickled veggies and red chili
 paste



DRAGONFLY

PARTY PLATTERS - SUSHI & SASHIMI



SASHIMI PLATTER—\$145

CHEF'S CHOICE

63 pieces of assorted fish

NIGIRI PLATTER—\$210

CHEF'S CHOICE

60 pieces of assorted fish

OISHII PLATTER—\$90

2 rolls of each

CALIFORNIA ROLL

krab delight, avocado, cucumber, roe

CRUNCH ROLL

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

BLACK N BLEU

n.y. strip, spinach, sautéed red onion, bleu cheese, jalapeño, honey-wasabi mayo

MANGO TANGO ROLL

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

SPICY PLATTER—\$105

2 rolls of each

BIG BOSS ROLL

tuna, salmon, yellowtail, avocado, scallion, spicy sauce

SPICY SALMON

SPICY TUNA

O-RENJI

tuna, yellowtail, fresh jalapeño, scallions, avocado, orange, kaiware, kobachi vinegar

CROWD PLEASER PLATTER—\$118

2 rolls of each

"THE BOMB" ROLL

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

THE CLASSIC

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

KRISPY KRUNCH

salmon, krab, avocado, cream cheese, fried in panko

SMOKY DRAGON ROLL

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

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DRAGONFLY**PARTY PLATTERS - SUSHI & SASHIMI****VEGGIE PLATTER—\$100**

2 rolls of each

BIG VEGGIE BOSS

grilled king oyster and maitake mushroom, shishito pepper, red bell pepper with avocado shiso, scallion, romesco

MAGIC MATT

tempura kabocha, spinach, avocado, sautéed japanese mushroom—garlic jalapeño sauce

FRESH GARDEN

red bell pepper, green bell pepper, cucumber, carrot, tofu, celery, scallion, mango, avocado, cilantro, berry balsamic

AVOCADO**CUCUMBER****REFRESHING PLATTER—\$113**

2 rolls of each

COBRA KAI ROLL

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

KATSURA FRESH

katsuramuki cucumber, blue crab, yellow tail, fresh jalapeño, kaiware, pickled shallots, tomato, lemon shiso vinaigrette

O-RENJI

tuna, yellowtail, fresh jalapeño, scallions, avocado, orange, kaiware, kobachi vinegar

ASSORTED CALIFORNIA

krab, roe, cucumber, avocado—with assorted sashimi on top

SUPREME PLATTER—\$145

2 rolls of each

SMOKY DRAGON ROLL

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

THE CHIEF ROLL

tuna, salmon, yellowtail, avocado, scallion, spicy sauce, lemon, shiso, salmon roe

VOLCANO

baked, salmon, bacon, pickled jalapeño, scallop delight, avocado, krab delight, spicy sauce, eel sauce

JEFF'S EURO TRANCE

spicy lump crab delight, tuna, fresh jalapeño, shiso—topped with japanese scallop, siracha, cilantro, ponzu, sesame seeds

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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/pp (2hr)

\$8 each additional hour



SAMURAI

house wine btg
beer
juice or soda
+ standard spirits

\$24/pp (2hr)

\$10 each additional hour

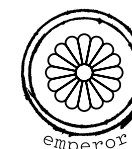


SHOGUN

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

\$27/pp (2hr)

\$12 each additional hour



EMPEROR

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

\$32/pp (2hr)

\$12 each additional hour

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DRAGONFLY BEVERAGE SERVICE

WINES

wines listed in italics are premium wines by the glass

RED WINE

north by northwest red blend
pascual toso malbec
5 rivers cabernet sauvignon
cherry pie "3 vines" pinot noir
lemelson pinot noir
smith & hook cabernet sauvignon

WHITE WINE

luna nuda pinot grigio
giesen sauvignon blanc
grayson cellars chardonnay
dr. heyden oppenheimer riesling
pacific rim riesling
tramin pinot grigio
acrobat rosé

SPARKLING WINE

ana de codorniu cava brut

BEERS

JAPANESE

asahi "extra dry"
kirin ichiban
kirin light

IMPORTED

bud light
stella artois

GLUTEN FREE

glutenberg
american pale ale
glutenberg
white ale
wild tonic hard
jun kombucha
blueberry basil

CRAFT

seasonal draft
anderson valley goose
bell's amber ale
bell's two hearted
cigar city
florida cracker
cigar city
jai ali ipa
left hand milk stout
rogue dead
guy ale

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SPIRITS

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VODKA

green mark
grey goose
tito's
haku japanese

RUM

don q
bacardi
sailor jerry
ron zacapa 23yr

GIN

ford's
bombay sapphire
hendricks
roku japanese

TEQUILA

coraon blanco
don julio blanco
dulce vida reposado
gracias a dios mezcal
montelobos mezcal

BOURBON/ WHISKEY

buffalo trace
maker's mark
crown royal
suntory toki

SCOTCH

monkey shoulder
johnny walker black scotch

SPECIALTY COCKTAILS

SECRET OF THE SAKURAKAI

cucumber infused vodka,
barrows ginger liqueur,
cherry blossom tea,
lemon juice

PRETTY IN PINKU

pink peppercorn infused
mizu barley shochu, carpano
bianco vermouthe, jasmine-
coconut-cranberry cordial

SHISO FRUITY

strawberry infused nigori
sake, shiso herb syrup,
bitter truth apricot liqueur,
sprinkled with shiso dust

SUPREME KIKU

roku japanese gin,
chrysanthemum syrup,
lemon, luxardo
marachino liqueur

SHŌCHŪ MOJITO

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

SUPERGREEN

cilantro infused mezcal,
ancho verde chili liqueur,
ginger, lemon
thai-chili tincture

ONLY TAIMU TELL

suntory toki japanese whisky,
thyme honey, regatta
pacific sea salt club soda.

DFLY OLD FASHIONED

buffalo trace bourbon, simple
syrup, orange, and angostura
bitters. garnished with filthy
cherries and orange peel

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



OUR SPACE



LOOKING INTO OUR VIP ROOM

We've got images of the space empty, but I think this helps show the scale of the space better. That table in the back of the room is set for 12 in this photo. For your event, we would set this room up with two tables of 8 in that same orientation centered in the room. The screen comes down from the ceiling opposite the windows and covers those two B&W paintings. There are blackout curtains on the window, and frosted sliding doors to make the space private.





蜻蛉

We look forward to serving you



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