



## SPECIAL EVENTS AND GROUP DINING



THE GREEN  
PHEASANT®

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215 1st Avenue South, Nashville TN 37201





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## Special Event and Group Dining Menus

To promote fun and conversation, all Group Dining menus are served family style.

**Option 1** - Start with a selection of small plates, proteins and sides.

**Option 2** - *Our most popular package*, features more variety and flavor, adding dumplings and the crowd-pleasing Ikinari steak.

**Option 3** - To take it to the next level, add more seasonally driven small plates, the American Wagyu steak, and delectable desserts.

Please let us know if you have any dietary needs or special requests!





# DINING

**Option 1** \$ 60 per person: choose 1 starter, 2 sides, 2 mains

## STARTERS

### izakaya potatoes

japanese potato salad, salmon, salmon caviar, butterball potato, carrots, masago

### edamame

japanese sea salt

### crispy squid

calamari karaage, preserved tomatoes

### shishito peppers

black pepper honey, black vinegar, cipollini onion

### tuna tartare

crispy rice, spicy bigeye tuna, nori

### wedges

hibachi dressing, crunchy onion, myoga, golden sesame, carrots

## MAINS

### trout

tn trout, binchotan grilled nanban slaw, steamed buns

### ora king salmon

miso teriyaki glaze

### jidori chicken

koji cured + fried half chicken, honey sauce

## SIDES

### fried rice

rock shrimp, bacon, potato, egg

### cauliflower

wok charred, miso + sesame

### broccolini

yuzu, black pepper sauce

### mushrooms

barley miso, parmesan dashi



# DINING

**Option 2** \$75 per person: choose 2 starters, 2 sides, 1 cold, 2 mains - includes dessert

## STARTERS

### izakaya potatoes

japanese potato salad, salmon, salmon caviar, butterball potato, carrots, masago

### edamame

japanese sea salt

### crispy squid

calamari karaage, preserved tomatoes

### shishito peppers

black pepper honey, black vinegar, cipollini onion

### tuna tartare

crispy rice, spicy bigeye tuna, nori

### wedges

hibachi dressing, crunchy onion, myoga, golden sesame, carrots

### okonomiyaki

hashbrown, ham, bacon, scallops, okonomi toppings

## COLD

### yellowtail sunomono

hamachi, jalapeno, cucumber, apple, grape nuts, hibiscus

### walu sashimi

kukicha ponzu, coconut pear, kohlrabi

## MAINS

### trout

tn trout, binchotan grilled nanban slaw, steamed buns

### ora king salmon

miso teriyaki glaze

### jidori chicken

koji cured + fried half chicken, honey sauce

### ikanari

6oz marimalu farm skirt steak, corn, onion, miso butter, ikinari style

## SIDES

### fried rice

wok fried rice, seasonal veg, potatoes

### cauliflower

wok charred, miso + sesame

### broccolini

yuzu, black pepper sauce

### mushrooms

barley miso, parmesan dashi

## DESSERT

*individual choice*

tempura fried chocolate cake

mochi cake GF

# DINING

**Option 3** \$110 per person: choose 3 starters (option for 1 passed), 3 sides, 1 cold, 3 main - includes dessert

## STARTERS

### izakaya potatoes

japanese potato salad, salmon, salmon caviar, butterball potato, carrots, masago

### edamame

japanese sea salt

### crispy squid

calamari karaage, preserved tomatoes

### shishito peppers

black pepper honey, black vinegar, cipollini onion

### tuna tartare

crispy rice, spicy bigeye tuna, nori

### wedges

hibachi dressing, crunchy onion, myoga, golden sesame, carrots

### okonomiyaki

hashbrown, ham, bacon, scallops, okonomi toppings

### age wagyu gyoza

wagyu beef dumpling, tomato ponzu, chili oil

## COLD

### yellowtail sunomono

hamachi, jalapeno, cucumber, apple, grape nuts, hibiscus

### walu sashimi

kukicha ponzu, coconut pear, kohlrabi

## MAINS

### trout

tn trout, binchotan grilled nanban slaw, steamed buns

### ora king salmon

miso teriyaki glaze

### jidori chicken

koji cured + fried half chicken, honey sauce

### ikanari

Goz marimalu farm skirt steak, corn, onion, miso butter, ikinari style

### seasonal fish

olive oil, yuzu

## SIDES

### fried rice

wok fried rice, seasonal veg, potatoes

### cauliflower

wok charred, miso + sesame

### broccolini

yuzu, black pepper sauce

### mushrooms

barley miso, parmesan dashi

### potato fries

ttj fries, kimchi dip

## DESSERT

*individual choice*

tempura fried chocolate cake

mochi cake GF

## ADD ONS

Sashimi (choose from walu, yellowtail) +9 pp

Fresh Wasabi +3 pp

Spicy Crab Noodle +10 pp

Yaki Gyoza +8 pp

Garlic Noodle +6 pp

premium japanese a5 wagyu

4oz, individually served

\$120pp: japanese condiments

## BANQUET

(for 30+ people, standing - bar package required)

CHICKEN TSUKUNE: \$100 per platter

BROCCOLINI: \$100 per platter

WEDGES: \$100 per platter

CRISPY SQUID: \$120 per platter

WAGYU TSUKUNE: \$120 per platter

TUNA TARTARE: \$120 per platter

KAARAGE: \$120 per platter

AGE WAGYU GYOZA: \$150 platter

LOBSTER SHUMAI: \$150 per platter

OKONOMI-AGE: \$75



## BAR Option 1

Our base package includes house red and white wines, a Japanese lager and one sake selection.

Kirin, Ozeki sake, house red, house white  
standard mixers

\$18 first hour, \$11 per hour after that

## BAR Option 2

Our classic package includes a selection of the popular Beam Suntory catalogue along with our signature tap cocktails and variety of mixers.

Suntory Toki whisky, Suntory Haku vodka, Suntory Roku gin, Sauza tequila, Cruzan rum, Sesshu Otokoyama sake  
standard mixers

**2 seasonal tap cocktails** - choose from the menu

\$25 first hour, \$15 per hour after that

*\* Our most popular package*

## BAR Option 3

This deluxe package offers a generous selection from various top tier Japanese distilleries, including Nikka, Teeda, Akashi and Mars Distillery alongside some well known brands.

### Curated bar package

Nikka Coffey vodka, Nikka Coffey gin, Casamigos tequila (Blanco, Reposado, Anejo), Teeda rum, Akashi White Oak whisky,  
I.W. Harper bourbon, Iwai Japanese whisky  
standard mixers

\$35 first hour, \$20 per hour after that

