

PRIVATE EVENTS & LARGE PARTIES

INI

R I S T O R A N T E

16129 BROOKHURST STREET | FOUNTAIN VALLEY | 714 - 277 - 4046 | [INI.FV@KEICONCEPTS.INFO](mailto:INI.FV@KEICONCEPTS.INFO)

CHOCOLATE  
HAZELNUT



SQUID INK  
RISOTTO



PEARADISE  
SOUR



MEET ME IN  
VENICE



TRUFFLE  
CHEESE BREAD



SPICY MISO  
CARBONARA



BALSAMIC  
WAGYU



BEEF  
CARPACCIO



# TESTIMONIALS



*I would recommend this place for small occasions, celebrations, friends and family dining!*

**CHO C.**



*Wowwwwww... when the food, service and drink from a restaurant leave you speechless, that's really the highest form of compliment I can give a restaurant.*

**LAURA W.**



*Had an event here a couple of weeks ago and tried an array of items from the menu. They were all very delicious and I'm already looking forward to come back here soon! The service was great, super friendly and attentive servers! The interior of the restaurant is very well decorated - light, fun, cozy!*

**LYNN L.**

INI RISTORANTE'S DRAWS INSPIRATION FROM JAPANESE AND ITALIAN FLAVORS AND SEEKS TO FIND THE PERFECT HARMONY BETWEEN THE TWO.

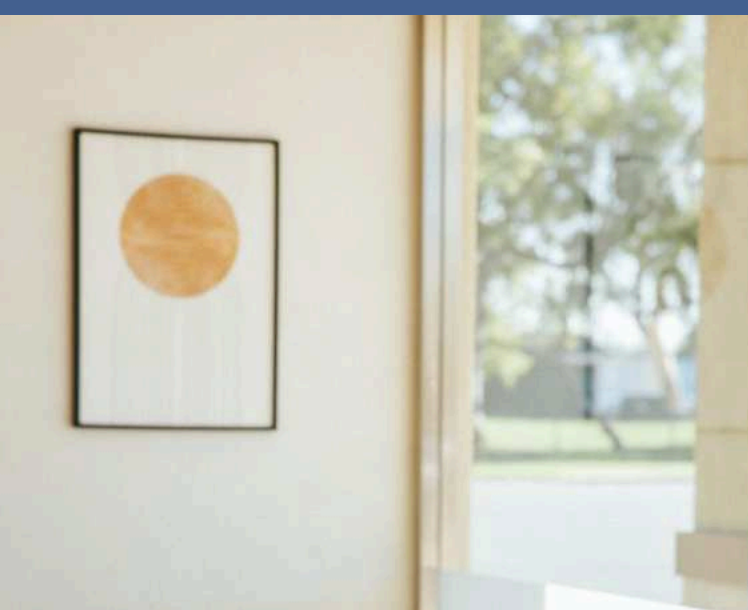


**WELCOME TO INI RISTORANTE'S PRIVATE DINING ROOM, YOUR EXCLUSIVE SPACE FOR MEMORABLE EVENTS.**

This lovely getaway is surrounded by three tall windows that let in lots of sunlight, making the room feel connected to nature. It's a perfect mix of being comfortable inside while enjoying the beauty outside.

During the day, two of the windows show off nice outdoor scenes, and at night, the room becomes cozy and calming. The third window, which is the entrance, links you to the lively atmosphere of our main dining area, giving you a lively yet intimate experience.







WHERE YOUR MOMENTS ARE  
MADE UNFORGETTABLE

## FEATURES

**Max Capacity:** 40

- Bright natural lighting during the day time.
- Dimmed lights for the night time for an intimate experience
- Designed to be enjoyed family or buffet styles

*To waive the room fee, a minimum of 35 guests is required.*

RENTAL FEE  
PRIVATE DINING ROOM  
**\$850/HOUR**

Private Events & Large Parties  
Requests 2-3 weeks in advance

**+\$5 PER PERSON | SAT-SUN**  
**+\$10 PER PERSON | HOLIDAYS**

# LUNCH

## CLASSIC

**\$55 (Kids \$20): 7 Courses**

- |                       |   |
|-----------------------|---|
| <b>1</b> Salad        | <b>2</b> From Pasta Classics,<br>Spicy Miso Carbonara |
| <b>2</b> Small Plates |   |
| <b>1</b> Pizza        | <b>1</b> Dessert                                      |

## VIP

**\$65 (Kids \$20): 9 Courses**

- |                       |                   |
|-----------------------|-------------------|
| <b>1</b> Salad        | <b>2</b> Pastas   |
| <b>2</b> Small Plates | <b>1</b> Entree   |
| <b>1</b> Pizza        | <b>2</b> Desserts |



**MISO HANGER STEAK**

*Unless otherwise specified, choose from the INI Lunch Menu. Menu Items are subject to availability. Decorations are subject to prior approval.*



**+\$5 PER PERSON | FRI-SUN**  
**+\$10 PER PERSON | HOLIDAYS**

# DINNER

## CLASSIC

**\$65 (Kids \$25): 8 Courses**

- 1** Salad
- 2** Small Plates
- 2** Pizzas
- 2** From Pasta Classics, Spicy Miso Carbonara & Cavatelli ala Norcina
- 1** Dessert

## PREMIER

**\$75 (Kids \$25): 9 Courses**

- 1** Salad
- 2** Small Plates / Raw
- 1** Pizza
- 2** Pastas
- 2** Entrees from following:  
*Black Cod & Clams, Rack of Lamb, Braised Short Rib*
- 2** Desserts

## VIP

**\$85 (Kids \$25): 11 Courses + 1 Drink**

Choice of the following and Served Upon Arrival:  
*Prosecco, Yuzu Peach Bellini, Mimosa*

- 1** Salad
- 2** Small Plates / Raw
- 2** Pizzas
- 2** Pastas
- 2** Entrees
- 2** Desserts

*Unless otherwise specified, choose from the INI Dinner Menu. Menu Items are subject to availability. Decorations are subject to prior approval.*

# DRINK PACKAGE

75% OF ADULT GUESTS IN GROUP MUST PURCHASE

**\$30**

PER PERSON

*2 alcoholic beverages  
per person.*

**\$40**

PER PERSON

*3 alcoholic beverages  
per person.*

Beverages will include any well cocktail, house cocktail, and wines. Premium drink packages can be made upon guest request.

**\$10**

PER PERSON

***Sparkling Wine Greet***

Choice of the following and Served Upon Arrival: *Prosecco, Yuzu Peach Bellini, Mimosa*

## SALADS

### CAESAR SALAD

romaine, caesar dressing, brioche croutons  
add: chicken or shrimp +6

### BURRATA CAPRESE

honey ponzu, cherry tomatoes, basil

### GARDEN SALAD

umeboshi dressing, mixed greens, berries,  
almonds, parmesan

### PERSIMMON & PROSCIUTTO

stracciatella cream, mustard vinaigrette,  
pistachio

## SMALL PLATES

### LOBSTER ARANCINI

risotto, tomato sauce, parmesan, chives

### BEEF CARPACCIO

wagyu top eye, truffle cream, onion ponzu,  
arugula apple salad

### SALMON CRUDO

sunomono vinaigrette, sesame, lemon, basil

### CALAMARI FRITTI

pepperoncini, marinara

### GARLIC PARMESAN FRIES

thick fries

### TRUFFLE CHEESE BREAD

truffle honey ricotta, mozzarella, french loaf

### CAULIFLOWER

ginger miso dressing, tsukudani

## PIZZA

### SEAFOOD POKE

assorted seafood medley, nori, wasabi creme  
fraiche, sesame furikake

### MARGHERITA

tomato, fresh mozzarella, basil pesto, olive oil

### PROSCIUTTO & BURRATA

tomato, prosciutto, burrata, arugula

### TRUFFLE FUNGHI

mixed mushrooms, arugula, truffle oil  
add: black truffle +25

### MENTAIKO

mentaiko cream, mozzarella, nori, bonito,  
octopus, corn

### PINEAPPLE & BACON

tomato 'nduja spread, pineapple, applewood  
bacon

## PASTA

### SIGNATURE

### CAVATELLI ALA NORCINA 🌶️

house-made cavatelli, truffle butter, sausage  
add: black truffle +25

### SPICY MISO CARBONARA 🌶️

udon, bacon, shiitake, spicy miso cream, egg  
yolk

### SEAFOOD MAFALDINE 🌶️

house-made mafaldine, scallop, crab, shrimp,  
sausage, spicy tomato cream

### UNI PASTA

uni cream, tobiko, chives, ao nori

### PORCINI TRUFFLE

house-made pappardelle, porcini soy, mixed  
mushroom, ricotta  
add: black truffle +25

## CLASSIC

### VEAL BOLOGNESE

house-made pappardelle, veal ragu, parmesan

### CHICKEN ALFREDO

house-made mafaldine, chicken thighs,  
parmesan

## ENTREE

### CHICKEN KATSU SANDO 🌶️

chicken breast, brioche, rayu aioli, cabbage  
slaw, house pickles

### BRANZINO PICCATA

orzo pilaf, herb salad, capers

### MISO HANGER STEAK

fried egg, hash browns, sunflower miso, shiso  
chimichurri

# LUNCH

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness; especially if you have a medical condition.*

## RAW

### BEEF CARPACCIO

wagyu top eye, truffle cream, onion ponzu, arugula apple salad

### SALMON CRUDO

sunomono vinaigrette, sesame, lemon, basil

## SALADS

### CAESAR SALAD

romaine, caesar dressing, brioche croutons  
add: chicken or shrimp +6

### BURRATA CAPRESE

honey ponzu, cherry tomatoes, basil

### GARDEN SALAD

umeboshi dressing, mixed greens, berries, almonds, parmesan

### PERSIMMON & PROSCIUTTO

stracciatella cream, mustard vinaigrette, pistachio

## SMALL PLATES

### LOBSTER ARANCINI

risotto, tomato sauce, parmesan, chives

### CALAMARI FRITTI

pepperoncini, marinara

### GARLIC PARMESAN FRIES

thick fries

### TRUFFLE CHEESE BREAD

truffle honey ricotta, mozzarella, french loaf

### CAULIFLOWER

ginger miso dressing, tsukudani

### ITALIAN MEAT BALLS

sourdough, tomato sauce, parmesan

### OVEN-FRIED PUFF BREAD

vermont honey butter & furikake

### OCTOPUS

ajo blanco, romesco, sesame, baby potatoes

## PIZZA

### SEAFOOD POKE

assorted seafood medley, nori, wasabi creme fraiche, sesame furikake

### MARGHERITA

tomato, fresh mozzarella, basil pesto, olive oil

### PROSCIUTTO & BURRATA

tomato, prosciutto, burrata, arugula

### TRUFFLE FUNGHI

mixed mushrooms, arugula, truffle oil  
add: black truffle +25

### MENTAIKO

mentaiko cream, mozzarella, nori, bonito, octopus, corn

### CALABRESE

spicy calabrese, charred broccolini, pickled red onion, honey

### PINEAPPLE & BACON

tomato 'nduja spread, pineapple, applewood bacon

## PASTA

### SIGNATURE

### CAVATELLI ALA NORCINA 🍷

house-made cavatelli, truffle butter, sausage  
add: black truffle +25

### SPICY MISO CARBONARA 🍷

udon, bacon, shiitake, spicy miso cream, egg yolk

### SEAFOOD MAFALDINE 🍷

house-made mafaldine, scallop, crab, shrimp, sausage, spicy tomato cream

### UNI PASTA

uni cream, tobiko, chives, ao nori

### SHORT RIB GNOCCHI

prime short rib, maitake mushroom, kabocha, sage brown butter

### SQUID INK RISOTTO

scallop, saffron aioli, dashi, pea tendrils

### PORCINI TRUFFLE

house-made pappardelle, porcini soy, mixed mushroom, ricotta  
add: black truffle +25

### CLASSIC

### VEAL BOLOGNESE

house-made pappardelle, veal ragu, parmesan

### CHICKEN ALFREDO

house-made mafaldine, chicken thighs, parmesan

## ENTREE

### BLACK COD & CLAMS

bacon miso broth, sweet potato, fennel, chili oil

### RACK OF LAMB

sweet potato puree, pistachio bread crumbs, matcha tare

### BRAISED SHORT RIB

garlic mash, glazed carrot, cabbage slaw, ponzu vin

### BALSAMIC GLAZED WAGYU STEAK

10oz porcini rubbed wagyu strip, garlic mashed potato, red wine balsamic glaze, roasted vegetables

# DINNER

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness; especially if you have a medical condition.*



**CHOCOLATE HAZELNUT CAKE**

*praline mousse, cereal rocher,  
hazelnut, vanilla ice cream*

**HONEY CORN CAKE**

*whipped ganache, honey toffee,  
cheddar frico, popcorn ice cream*

**MATCHA CREMEUX**

*fresh berries, yuzu cream, sesame tuile*

**TIRAMISU**

*coffee rum, mascarpone mousse,  
sponge cake, almond biscotti*

**SCOOP OF ICE CREAM**

*yuzu, vanilla or popcorn*



# DESSERT

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness; especially if you have a medical condition.*



**SEE YOU SOON**

*kei* concepts

📍📷 iniristorante

**Contact Us for More Information**

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