

PRIVATE EVENTS & LARGE PARTIES



R I S T O R A N T E

16129 BROOKHURST STREET | FOUNTAIN VALLEY | 714 - 277 - 4046 | 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.



MENTAIKO



CALAMARI FRITTI



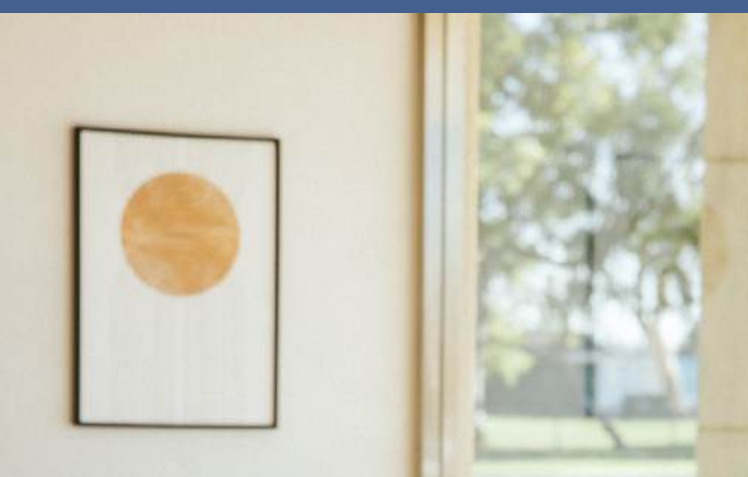
MISO HANGER STEAK

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, Ages 5-12): 7 Courses

- | | |
|-----------------------|---|
| 1 Salad | 2 From Pasta Classics,
Spicy Miso Carbonara |
| 2 Small Plates | |
| 1 Pizza | 1 Dessert |

VIP

\$65 (Kids \$20, Ages 5-12): 9 Courses

- | | |
|-----------------------|-------------------|
| 1 Salad | 2 Pastas |
| 2 Small Plates | 1 Entree |
| 1 Pizza | 2 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, Ages 5-12): 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, Ages 5-12): 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, Ages 5-12): 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

FIGS & PROSCIUTTO

stracciatella cream, yuzu honey, 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

FIGS & PROSCIUTTO

stracciatella cream, yuzu honey, 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

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SEE YOU SOON

kei concepts

  iniristorante

Contact Us for More Information

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