

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



TRUFFLE  
CHEESE BREAD



PARADISE  
SOUR



MEET ME IN  
VENICE



SPICY MISO  
CARBONARA



BONE MARROW  
CAVATELLI



BALSAMIC  
WAGYU



BEEF  
CARPACCIO



# TESTIMONIALS



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

**CHO C.**



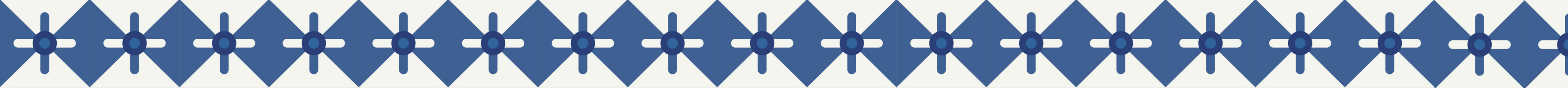
*Wowwwwww... when the food, service and drink from a restaurant leave you speechless, that's really the highest form of compliment I can give a restaurant.*

**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.**



**BUTCHER'S CHOICE**



**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**



BRANZINO

PRIVATE EVENTS & LARGE PARTIES  
REQUESTS 2-3 WEEKS IN ADVANCE

# MONDAY - SUNDAY GROUP DINING

## LUNCH

**\$55** / **\$20**

PER ADULT

PER CHILD

CHILDREN UNDER  
15 YEARS OF AGE

PRICING MAY BE SUBJECT TO CHANGE DURING HOLIDAYS  
TAX AND 20% AUTO GRATUITY NOT INCLUDED

## DINNER

**\$65** / **\$25**

PER ADULT

PER CHILD

CHILDREN UNDER  
15 YEARS OF AGE

PRICING MAY BE SUBJECT TO CHANGE DURING HOLIDAYS  
TAX AND 20% AUTO GRATUITY NOT INCLUDED



THE NUMBER OF DISHES WILL BE SUGGESTED BASED ON YOUR GROUP DINING SIZE

## SMALL PLATES

### BEEF CARPACCIO

wagyu top eye, truffle cream, onion ponzu, arugula

### CHICKEN CAESAR SALAD

roasted chicken, romaine, caesar dressing, brioche croutons

### CALAMARI FRITTI

pepperoncini, marinara

### GARLIC PARMESAN FRIES

thick cut fries

### TRUFFLE CHEESE BREAD

truffle honey ricotta, mozzarella, french loaf

### CAULIFLOWER

ginger miso dressing, tsukudani

## PASTA

### SPICY MISO CARBONARA

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

### SEAFOOD MAFALDINE

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

### VEAL BOLOGNESE

pappardelle, slow cooked veal ragu, parmesan

### CHICKEN ALFREDO

mafaldine, chicken thighs, caramelized onions

### FRUTTI DI MARE

house-made pappardelle, squid, scallop, shrimp, tomato sauce, white wine

## PIZZA

### MARGHERITA

tomato, fresh mozzarella, basil pesto, olive oil

### BUTCHER'S CHOICE

pepperoni, sausage, bacon

### PROSCIUTTO & BURRATA

tomato, prosciutto, burrata, arugula

### MENTAIKO

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

### TRUFFLE FUNGHI

mixed mushrooms, arugula, truffle oil

## ENTREE

### SQUID INK RISOTTO

scallop, saffron aioli, dashi, pea tendrils

### HANGER STEAK + 10 per person

scallop, saffron aioli, dashi, pea tendrils

### BRANZINO + 10 per person

yuzu beurre blanc, pomegranate gastrique, fennel, herb gremolata

### RACK OF LAMB + 10 per person

sweet potato puree, pistachio, matcha tare

### BALSAMIC GLAZED WAGYU STEAK + 15 per person

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

add: lobster tail +30 per person

## DESSERT

### CHOCOLATE HAZELNUT CAKE

praline mousse, cereal rocher, hazelnut, vanilla ice cream

### STRACCIATELLA CANNOLI

sweet ricotta cream, dark chocolate

### HONEY CORN CAKE

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

### ORANGE CREAMSICLE

orange panna cotta, fresh citrus, pistachio crumble, mascarpone cream

**\*\*PRICES EXCLUDE BEVERAGE CHARGES\*\***

 DINNER ONLY  
 SPICY

*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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