

# MENU CONCEPT

ONO - EVENT MENUS

JANUARY 2018



# 01

## CONCEPT OUTLINE

### *EVENTS AND CATERING*

The ONO menu centers around healthy, delicious food. For events, we need to keep that identity and translate it into easy to prepare (and transport items.)


# 02

## FLAVOURS

*FUN, FRESH, TROPICAL*

The flavours are focused on poke, with seasonal, raw ingredients. Protein leads, accompanied by umami-heavy dressings and a sweet, tropical fruit.

Through flavour, the menu needs to transport the diner to an exotic location. Asian and Hawaiian influence is strong, with aromatics coriander, lemongrass, garlic and ginger all making an appearance.

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1. Fresh fish
  2. Prawn
  3. Tofu
  4. Umami soy and sesame
  5. Mango and pineapple
  6. Garlic, ginger, lemongrass



# 03

## IDEAS

*HEALTH, EASY TO EAT, QUICK TO PREP*

- Protein sticks
- Umami dipping sauces
- Pre-mixed poke
- Steamed, flavoured edamame

# Menu Ideas



**THANK  
YOU**

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