Immerse yourself in a fun and futuristic dining experience at Pod in University City on Penn's Campus. Indulge in an imaginative menu of Asian delights which includes sushi served from a conveyor belt and colorful cocktails sure to please.

3636 Sansom Street, Philadelphia | PodRestaurant.com

FEATURES

• Available lunch and dinner.
• The private space is able to accommodate up to 50 for a seated event or 65 for a standing reception.
• Pod is available to be booked exclusively for up to 250 people.
• Food is served family-style.
• Extensive specialty cocktail, wine and sake lists.

For more information contact Abby@starr-restaurants.com | 267-238-3649

*menus subject to change
DIM SUM & HORS D’OEUVRES

PLEASE SELECT 6

PORk DUMPLINGS

CRAB SPRING ROLLS
sweet chili dipping sauce

CAULIFLOWER ROBATA
balsamic teriyaki

CORN ROBOTA

WAGYU SHORT RIB ROBATA
sesame chili ponzu

CHICKEN KARAAGE
japanese style fried chicken

KING CRAB SHUMAI
green chili ponzu

MINI SALMON HAND ROLLS

SHIITAKE MUSHROOM BUNS
hoisin & pickled vegetables

GRILLED SHrimp ROBOTA

TEMPURA SHRIMP
spicy aioli

SPICY TUNA CRISPY RICE

SHRIMP DUMPLINGS
balsamic soy

SUSHI TOWERS
chef’s selection of maki rolls

$48.00 PER PERSON* for 2.5 hours
$20.00 PER PERSON* for 1 hour
of 4 passed hors d’oeuvres before dinner

*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
STATIONARY HORS D’OEUVRES

CALAMARI SALAD STATION
kale and avocado dressed with a miso sambal dressing
$12 PER PERSON*

SPINACH SALAD
bruleed grapefruit, cucumber, nori chips and spiced pepitas dressed in maple soy
$9 PER PERSON*

ASSORTED NIGIRI PLATTER
assortment of nigiri based on chef selection
$13 PER PERSON*

ROCK SHRIMP TEMPURA
tempura rock shrimp tossed in spicy mayo, candied walnuts and spiced pineapple
$10 PER PERSON*

RICE STATION

CRAB
jumbo lump crab, thai chili and cilantro
$15 PER PERSON*

WASABI VEGETABLE
seasoned jasmine rice with wasabi and seasonal vegetables
$8 PER PERSON*

LOBSTER DUCK FRIED RICE
lobster and confit duck wok cooked with jasmine rice and xo sauce
$17 PER PERSON*
DINNER 1 served family style

APPETIZERS
CHICKEN POT STICKERS
mustard aioli

CALIFORNIA ROLLS & VEGAN STEPHAN

HOUSE SALAD
ginger dressing

ENTRÉE
VEGETABLE PAD THAI

CHICKEN LETTUCE WRAPS
Thai peanut sauce

SALMON
wok stir fried with house teriyaki

WASABI VEGETABLE RICE

DESSERT
A Tasting Selection from our Pastry Chef

COFFEE & HOT TEA

$40.00 PER PERSON*  
*Amount does not include taxes, gratuity or special events fee. 
**This menu is only available Sunday–Thursday
DINNER 2 served family style

APPETIZERS
PORCH DUMPLINGS
spicy ponzu

CALIFORNIA ROLLS & VEGAN STEPHAN

CAULIFLOWER ROBATA
balsamic teriyaki

CALAMARI SALAD
kale, avocado, miso sambal dressing

WAGYU SHORT RIB ROBATA
sesame chili ponzu

ENTRÉE
MACADAMIA CHICKEN STIR-FRY
broccoli, carrots, macadamia nuts and garlic sauce

SHORT RIB LO MEIN
brown sugar teriyaki, baby carrots

SCALLOPS
miso creamed corn, grilled scallion, tobiko

JASMINE RICE

DESSERT
A Tasting Selection from our Pastry Chef

COFFEE & HOT TEA

$55.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.
DINNER 3 served family style

APPETIZERS
TEMPURA ROCK SHRIMP
grilled pineapple and candied walnuts

ASSORTED MAKI COMBO
spicy tuna, eel avocado, salmon cream cheese, and california rolls

SALTED EDAMAME PODS

WAGYU SHORT RIB ROBATA
sesame chili ponzu

SPINACH SALAD
bruléed grapefruit, spiced pepitas, maple soy dressing

ENTRÉE
MACADAMIA CHICKEN STIR-FRY
broccoli, carrots, macadamia nuts and garlic sauce

TOFU AND UDON NOODLE STIR FRY
udon noodles, wok stir fry, white soy, puff tofu, thai basil

STEAMED RED SNAPPER
coconut red curry and wok stir fried escarole

NEW YORK STRIP
pistachio-shiso pesto, tare sauce, wasabi potato croquettes

WASABI VEGETABLE RICE

DESSERT
A Tasting Selection from our Pastry Chef

COFFEE & HOT TEA

$65.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
DINNER 4 served family style

APPETIZERS
TEMPURA ROCK SHRIMP
grilled pineapple and candied walnuts

DELUXE MAKI COMBO
tempura jumbo shrimp, spicy crunchy tuna, eel avocado, salmon cream cheese, jumbo lump crab california rolls and pod lobster roll

CHICKEN LETTUCE WRAPS
Thai peanut sauce

CRISPY CALAMARI SALAD
kale, avocado, miso sambal dressing

ENTRÉE
SHRIMP PAD THAI
red chili, peanuts and mixed vegetables

MACADAMIA CHICKEN STIR FRY

STEAMED RED SNAPPER
coconut red curry and wok stir fried escarole

NEW YORK STRIP
pistachio-shiso pesto, tare sauce, wasabi potato croquettes

CRAB FRIED RICE

DESSERT
A Tasting Selection from our Pastry Chef

COFFEE & HOT TEA

$75.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
OMAKASE

A TASTING EXPERIENCE DESIGNED BY THE CHEF

The menu below is a sample menu, as omakase changes daily to reflect the availability of select ingredients.

FIRST COURSE
TORO TARTARE

SECOND COURSE
CHEF’S SELECTION FROM OUR ROBATA GRILL

THIRD COURSE
CHEF’S SELECTION OF SASHIMI

FOURTH COURSE
CHILEAN SEA BASS
bacon dashi wild mushrooms and truffle

INTERMEZZO

FIFTH COURSE
SEASONAL NIGIRI

SIXTH COURSE
ISHIYAKI WAGYU

SEVENTH COURSE
CHEF’S SELECTION OF DESSERT

$85 PER PERSON FOR 2.5 HOURS**
**Amount does not include taxes, gratuity or special events fee.
*Subject to change.
*Add on a seven course Sake and Wine Pairing//$55 per person

*menus subject to change
APPETIZERS
SALT EDAMAME PODS
$2 PER PERSON*

SPICY TUNA CRISPY RICE
$4 PER PERSON*

CHEF’S SELECTIONS ROBATA
$8 PER PERSON*

SIDES
CAULIFLOWER ROBATA WITH BALSAMIC TERIYAKI
BABY BOK CHOY
SIZZLING GARLIC MUSHROOMS
STREET CORN

$4 PER PERSON, PER SIDE*
*Amount does not include taxes, gratuity or special events fee

VEGETARIAN SUBSTITUTIONS
Items may be directly substituted for Meat Items on menu.
Items will not affect the price of the menu.

Also, if there are only one or two vegetarians the Chef will send out an order for
them and cut down on the quantity of the meat items accordingly.

FIRST COURSE
VEGETABLE MAKI
SHIITAKE MUSHROOM BUNS WITH HOISIN AND PICKLED VEGETABLES
EDAMAME PODS
HOUSE SALAD
SIZZLING GARLIC MUSHROOMS
CAULIFLOWER ROBATA WITH BALSAMIC TERIYAKI

MAIN COURSE
VEGETABLE PAD THAI
VEGETABLE SUSHI COMBO
TOFU LETTUCE WRAPS
WASABI FRIED RICE

*menus subject to change
LUNCH 1 served family style

APPETIZERS
HOUSE SALAD
  ginger dressing

CHICKEN POTSTICKERS
  mustard aioli

CALIFORNIA ROLLS

SALTED EDAMAME PODS

ENTRÉE
MACADAMIA CHICKEN STIR-FRY
  broccoli, carrots, macadamia nuts and garlic sauce

TOFU PAD THAI

STEAMED JASMINE RICE

DESSERT
A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE & HOT TEA

$25.00 PER PERSON*
  *Amount does not include taxes, gratuity or special events fee.

*menus subject to change
LUNCH 2 served family style

APPETIZERS
HOUSE SALAD
ginger dressing

SPICY TUNA MAKI

CHICKEN POT STICKERS
mustard dipping sauce

CHICKEN LETTUCE WRAPS
thai peanut sauce

SALTED EDAMAME PODS

ENTRÉE
MACADAMIA CHICKEN STIR-FRY
broccoli, carrots, macadamia nuts and garlic sauce

TOFU PAD THAI

SALMON
wok stir fried with house teriyaki

WASABI VEGETABLE RICE

DESSERT
A Tasting Selection from our Pastry Chef

COFFEE & HOT TEA

$30.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.
BEVERAGE 1

WINES BY THE GLASS*
WHITE
quintay sauvignon blanc, hess chardonnay

RED
trinity oaks cabernet, los cardos malbec

DRAFT BEER*
SOUTHERN TIER IPA
SAPPORO
SLY FOX ROYAL WEISS
SEASONAL SELECTION

BEVERAGE
ASSORTED SOFT DRINKS, JUICES AND ICED TEA

$25 PER PERSON FOR 2.5 HOURS**
**Amount does not include taxes, gratuity or special events fee.
*Subject to change.
Additional half hour at $7 per person
SPECIALTY COCKTAILS

LEMON LOTUS
smirnoff vodka, lemon foam, lavender syrup, poppy seed tincture

AKITA SENORITA
cilantro infused cazadores, shirayuki sake, lime

HIKARI
bombay sapphire gin, cucumber, thai basil, lime

WINES BY THE GLASS*

WHITE
quintay sauvignon blanc, hess chardonnay

RED
trinity oaks cabernet, los cardos malbec

DRAFT BEER*

SOUTHERN TIER IPA
SAPPORO
SLY FOX ROYAL WEISS
SEASONAL SELECTION

BEVERAGE

ASSORTED SOFT DRINKS, JUICES AND ICED TEA

$30 PER PERSON FOR 2.5 HOURS**
**Amount does not include taxes, gratuity or special events fee.
*Subject to change.
Additional half hour at $7 per person

*menus subject to change
SPECIALTY COCKTAILS
LEMON LOTUS
smirnoff vodka, lemon foam, lavender syrup, poppy seed tincture

AKITA SENORITA
cilantro infused cazadores, shirayuki sake, lime

HIKARI
bombay sapphire gin, cucumber, thai basil, lime

WINES BY THE GLASS*
WHITE
quintay sauvignon blanc, hess chardonnay

RED
trinity oaks cabernet, los cardos malbec

LIQUOR
SMIRNOFF VODKA
JACK DANIEL'S WHISKEY
JIM BEAM BOURBON
BOMBAY ORIGINAL GIN
BACARDI SUPERIOR RUM
SAUZA SILVER TEQUILA
DEWARS SCOTCH

DRAFT BEER*
SOUTHERN TIER IPA
SAPPORO
SLY FOX ROYAL WEISS
SEASONAL SELECTION

BEVERAGE
ASSORTED SOFT DRINKS, JUICES AND ICED TEA, ICED WATER

$40 PER PERSON FOR 2.5 HOURS**
**Amount does not include taxes, gratuity or special events fee.
*Subject to change.
Shots are not included in this package.
Additional half hour at $8 per person.

*menus subject to change