

HARU FOR 2



NYC: CHELSEA

- \$60 -

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## APPETIZER

**Edamame**  
Sea salt

## FIRST COURSE

CHOICE OF ONE

**Lobster Tacos**

Maine Lobster, cucumber, avocado, cilantro, jalapeño-ponzu dressing, scallion, gyoza shell

**Chicken Gyoza**

Ginger and soy chicken dumpling, scallion, sesame seeds, dumpling sauce

**Vegetable Spring Roll**

Plum sauce

## MAIN COURSE

CHOICE OF TWO

**Specialty Roll Duo**

California King Crab Roll, Haru Wasabi Roll

**Hot Chili Garlic Shrimp**

Harusame noodles, carrot, squash

**Chicken or Salmon Teriyaki**

Steamed vegetables or Shiitake, bok choy, taro chip, sesame

**Sushi & Sashimi**

3 tuna, whitefish, salmon, 2 yellowtail, 2 albacore tuna, shrimp,  
Eel Cucumber Hand Roll, California Roll

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## DESSERT

**Dark Chocolate White Miso Brownie**

Warm housemade dark chocolate - shiro miso infused  
brownie, house caramel sauce, choice of green tea or vanilla ice cream

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## WINE & SAKE

CHOICE OF ONE (\$25 PER BOTTLE)

**Bottle of Sauvignon Blanc Whitehaven** (New Zealand)

**Cabernet Estancia** (Paso Robles, CA)

**Shoin** (500 ml)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have allergies. Some dishes contain nuts, sesame, shellfish, soy, wheat, garlic, onions, ginger, etc. Please inform your server if you have any food allergies.