



NYC RESTAURANT WEEK WINTER 2018

DINNER \$42

FIRST COURSE

Harusame Noodle Salad

Harusame noodles, shaved vegetables, greens, mint, cilantro, cashew, chili-lime vinaigrette

Lobster Tacos

Maine lobster, cucumber, avocado, cilantro, jalapeño-ponzu dressing, scallion, gyoza shell (2 pieces)

Salmon Poke

Scallion, edamame, chili-garlic ponzu, taro chips

MAIN COURSE

Specialty Roll Duo

Spicy Titanic Roll: Salmon, avocado and caviar, wrapped around crunchy spicy tuna

Haru Wasabi Roll: Tuna, salmon, avocado, cucumber rolled and topped with wasabi and red tobiko

Hot Chili-Garlic Shrimp

Harusame noodles, carrot, squash

Sushi & Sashimi

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

DESSERT

Ice Cream or Mochi

Green Tea, Red Bean or Vanilla

Dark Chocolate White Miso Brownie

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



NYC
Restaurant Week

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.