



## NYC RESTAURANT WEEK WINTER 2018

### LUNCH \$29

#### FIRST COURSE

**Salmon Poke**

Scallion, edamame, chili-garlic ponzu, taro chips

**Chicken Gyoza**

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

**Cauliflower Tempura**

Shichimi Togarashi, lemon, chili sauce

#### MAIN COURSE

**Sushi Special**

7 pieces of assorted sushi and choice of 1 Tuna Roll or California Roll

**Sashimi Special**

7 pieces of assorted sashimi and 2 pieces of sashimi cucumber kani avocado roll

**Chicken Teriyaki**

Steamed vegetables

**Salmon Teriyaki**

Shiitake, bok choy, taro chip, sesame seeds

**Hot Chili-Garlic Shrimp**

Harusame noodles, carrot, squash

#### 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



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.