



NYC RESTAURANT WEEK WINTER 2019

DINNER \$42

FIRST COURSE

CHOICE OF ONE PER GUEST

Lemongrass Hot & Sour Soup

Shrimp, scallops, harusame noodles

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

CHOICE OF ONE PER GUEST

Specialty Roll Duo

Hell's Kitchen Roll: Crunchy salmon, cucumber, lemon-chili mayo, topped with salmon, avocado, tobiko caviar and Sriracha; served with lemon-chili mayo and Sriracha flames

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

CHOICE OF ONE PER GUEST

Ice Cream or Mochi

Green tea, red bean or vanilla

Yuzu Meringue Tart

Housemade Yuzu custard, sugar cookie tart shell, toasted marshmallow meringue, pomegranate ginger sauce



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.