



NYC RESTAURANT WEEK WINTER 2019

LUNCH \$26

FIRST COURSE

CHOICE OF ONE PER GUEST

Lemongrass Hot & Sour Soup

Shrimp, scallops, harusame noodles

Chicken Gyoza

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

Cauliflower Tempura

Shichimi Togarashi, lemon-chili sauce

MAIN COURSE

CHOICE OF ONE PER GUEST

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 roll with kani and avocado

Chicken Teriyaki

Steamed vegetables

Salmon Teriyaki

Shiitake, bok choy, taro chip, sesame seeds

Hot Chili-Garlic Shrimp

Harusame noodles, carrot, squash

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



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.