



NYC RESTAURANT WEEK SUMMER 2019

DINNER \$42

FIRST COURSE

CHOICE OF ONE PER GUEST

Spinach Sesame

Chilled, steamed spinach, sesame sauce

Ceviche Tacos

Salmon, tuna and yellowtail, avocado, peppers, shallot, yuzu-apple marinade, gyoza shell

Salmon Poke

Scallion, avocado, soy, ra-yu sesame, 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

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

Hot Chili-Garlic Shrimp

Harusame noodles, carrot, squash

Sushi Entrée

2 tuna, whitefish, salmon, yellowtail, albacore tuna, shrimp, tobiko, Tuna Roll or California Roll

DESSERT

CHOICE OF ONE PER GUEST

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.