



NYC RESTAURANT WEEK WINTER 2020

LUNCH \$26

FIRST COURSE

CHOICE OF ONE PER GUEST

Spinach Sesame

Chilled, steamed spinach, sesame sauce

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

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. †Kani kama crab & kani kama crab mix contain imitation crab.