

ASIAN INSPIRED | WOOD FIRED BBQ

NYC RESTAURANT WEEK WINTER 2023

DINNER \$60

No substitution, tax and gratuity are not included.

APPETIZER *choice of*

KRUNCHY KALE

nam prik, togarashi

PANDAN SALMON CRUDO

pear ponzu, shiso piperade

CLASSIC SHISHITOS

preserved tomato, miso
sesame breadcrumbs

ENTRÉE *choice of*

KOREAN FRIED CHICKEN

chili butter, braised spinach

ROASTED CAULIFLOWER

goat cheese, shishito-herb
vinaigrette

UDON NOODLES

black garlic miso,
wood ear mushrooms

DESSERT *choice of*

DARK CHOCOLATE SMORES CAKE

banana-bourbon ice cream

MOM'S COCONUT CAKE

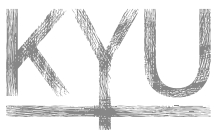
coconut ice cream

18% automatic gratuity is applied to groups of 8 or more guests. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

 gluten free

 plant based





ASIAN INSPIRED | WOOD FIRED BBQ

NYC RESTAURANT WEEK WINTER 2023

BRUNCH \$45

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APPETIZER *choice of*

CLASSIC SHISHITOS

preserved tomato, miso
sesame breadcrumbs

EVERYTHING SCONES

chive-miso butter

CORN RIBS

blackened miso

ENTRÉE *choice of*

KOREAN FRIED CHICKEN

chili butter, braised spinach

FRENCH TOAST

banana bourbon dulce de leche

EGG SANDWICH

chicken sausage,
truffle aioli, gruyere

DESSERT *choice of*

CINNAMON ROLL

black sugar, chai frosting

ICE CREAM TRIO

chef selection

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