

SALT+CHARCOAL

NYC RESTAURANT WEEK 2026

Prix Fixe Menu \$60

Starter

Charcoal Grilled Shishito Pepper

or

Yuzu Wedge Salad

romaine lettuce, parmesan cheese, bacon flake, shichimi pepper, sesame cream, served with yuzu dressing

or

Kimpira Kale Salad

simmered root vegetables and kale served with sesame dressing

Choice of Entrée

30 Day Dry-Aged New York Strip Steak (7oz) *14oz \$35 additional

chef selected USDA 30 day dry aged beef with herb lemon butter, soy lemon onion sauce and wasabi cream sauce on the side

or

Filet Mignon (8oz) *14oz \$35 additional

Chef-Selected USDA filet mignon served with herb lemon butter, soy lemon onion sauce and wasabi cream sauce on the side

or

Atlantic Salmon

sesame crusted skin with teriyaki sauce and sesame cream sauce, on a bed of scallions

or

30 Day Dry-Aged Porterhouse Steak *\$15 additional (two order minimum)

chef selected USDA 30 day dry aged beef with herb lemon butter, soy lemon onion sauce and wasabi cream sauce on the side

or

Japanese Prime Wagyu Steak (4oz) *\$40 additional

A5 Wagyu beef from Japan, soy lemon onion sauce, wasabi on the side

***All entrées come with a side of baked potato and steamed broccoli.**

Dessert

Ice Cream

Choice of vanilla, matcha, black sesame

*In rare cases, items may need to be replaced with items of equal or greater value depending on supply chain issues

*The prix fixe price is not included tax & gratuity