

# 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