

NYC RESTAURANT WEEK SUMMER 2025



Lunch / Dinner

Monday - Sunday
July 21 - August 31, 2025

THREE-COURSE RESTAURANT WEEK MENU \$45

Pricing Depends on Entrée Selection
Excludes Beverage, Tax and Gratuity

APPETIZERS

Choice of one:

Dark Red Miso Soup with Clams
“Kai-Jiru” Dark Red Miso Soup simmered with Clams

Hijiki Seaweed Salad
Black Seaweed, Carrots, Tofu Skin, Sesame Seeds, Mixed Greens,
Tomato, Homemade Daikon Dressing

Yuzu Tsukune
Yuzu Citrus flavored Chicken Meatball with Teriyaki Sauce (2 skewers)

Trio of Salmon Sashimi*
Three slices of Salmon Sashimi, each topped with a different garnish

ENTRÉES

Choice of one:

Restaurant Week Gari Sushi* (+ \$15)
Six pieces of Sushi of Gari’s Signature Sushi
Your Choice of a Spicy Tuna Roll OR Spicy Shrimp Tempura Roll

Restaurant Week Gari Sashimi* (+ \$25)
Six kinds of Sushi of Gari’s Signature Sashimi

Makimono Roll Set* (Select 3 Rolls from the list)
Spicy Shrimp Tempura Roll / Spicy Tuna Roll / Spicy Scallop Roll
California Roll / Avocado Roll / Cucumber Roll

Assorted Tempura
Shrimp and Vegetables Tempura, Served with Rice on the side

Grilled Chicken Teriyaki or King Salmon Teriyaki
Sautéed with Teriyaki Sauce and mixed Vegetables
Served with Mashed Potatoes and Rice on the side

DESSERTS

Choice of one:

Monaka Ice Cream
Served on a crisp Monaka Wafer base and Sweet Red Bean Paste on the side
Choice of Flavors: Green Tea, Strawberry, Vanilla

Hojicha Mousse
Creamy Hojicha Tea Mousse topped with Hojicha Jelly
and Mandarin Mikan Orange

Flavored Sake 3oz pour
Alcoholic Dessert - Flavored Sake, Served Chilled

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE NOTIFY US.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS