

SUSHI SEN-NIN @33
NYC Restaurant Week – Summer 2026

Three-Course Dinner | \$60 per Guest

Celebrate the flavors of summer with a curated menu showcasing the finest seasonal Japanese cuisine.

FIRST COURSE

Choose One

Wagyu Gyoza

Pan-seared Japanese wagyu beef dumplings, served with our signature dipping sauce.

Pacific Tartare

Premium tuna or salmon tartare, layered with fresh avocado and served with crisp tortilla chips.

Soft Shell Crab Bao

Crispy soft shell crab tempura nestled in a fluffy steamed bao bun with fresh shredded vegetables and house sauce.

MAIN COURSE

Choose One

Served with Miso Soup

Chef's Natsu Sushi Selection

A seasonal assortment of premium nigiri featuring toro, snow crab, wagyu, trout, and yellowtail, accompanied by your choice of a spicy tuna cut roll or hand roll.

Signature Sashimi Selection

An elegant presentation of toro, yellowtail, salmon, trout, "hotate" scallop, and lightly seared wagyu beef.

Teriyaki Steak

Tender grilled steak glazed with our house-made teriyaki sauce and served with seasonal accompaniments.

Kyoto Saikyo Black Cod

Our signature black cod, delicately marinated in traditional Kyoto-style sweet white miso and perfectly broiled.

FINAL COURSE

Choose One

Tempura Ice Cream

Crispy golden tempura surrounding creamy vanilla ice cream, finished with a drizzle of sweet sauce.

Seasonal Fresh Fruit

A selection of market-fresh seasonal fruits.

Chocolate Fondant order in advance

Warm molten chocolate cake with a rich, decadent center.