

Dinner

3 COURSES | 60 PER PERSON

STARTER

FETA & WATERMELON SALAD

chilled watermelon, persian cucumber, cherry tomatoes, shaved red onions, feta, fresh mint, champagne vinaigrette

CRISPY CAULIFLOWER

crispy rice flour battered cauliflower, cauliflower purée, truffle honey drizzle

TOKYO ROLL SALAD

bibb lettuce, cucumber, avocado, edamame, watermelon radish, pickled mango, nori, wasabi-cucumber dressing (V)

MAIN

BONE-IN PORKCHOP

all-natural center cut pork chop, bourbon-peach chutney, silky cauliflower purée

WAGYU STEAK AU POIVRE

peppercorn crusted wagyu strip steak, su casa mezcal peppercorn cream sauce, battered fries

SUMMER CLAWS BURGER

american wagyu beef, panko crusted soft shell crab, cheddar cheese, charred corn and tomato salsa, crispy onions, spicy pickles, japanese curry mayo, battered fries

SIRLOIN STEAK, 8oz +24

american wagyu sirloin, choice of side and sauce

DESSERT

RICOTTA CHEESECAKE

ricotta cheesecake with hint of citrus, blueberry-lavender sauce

BRIOCHE BREAD PUDDING

warm chocolate chip brioche bread pudding, maple bourbon cream sauce

BLACK GOLD CHOCOLATE CAKE +6

rich bittersweet chocolate-espresso cake with dark chocolate ganache and espresso mascarpone



NYC'S SUMMER RESTAURANT WEEK 2026

20% gratuity will be added to final bill of all participating tables

Lunch

3 COURSES | 45 PER PERSON

STARTER

CAESAR SALAD

romaine gems, house caesar dressing,
spiced crouton crumble, shaved parmesan

WAGYU-YAKI SKEWERS

wagyu steak skewers, sweet soy glaze, sesame seeds

CRISPY CAULIFLOWER

crispy rice flour battered cauliflower,
cauliflower purée, truffle honey drizzle

MAIN

DRAGON STEAK BOWL

wagyu steak, dragon sauce, sesame, feta cheese,
pickled red onions, roasted peppers, charred scallion

CLASSIC BURGER

american wagyu beef, vermont cheddar, grilled red onions,
tomatoes, dill pickles, royal sauce | add applewood smoked bacon +3

WAGYU STEAK AU POIVRE

peppercorn crusted wagyu strip steak,
su casa mezcal peppercorn cream sauce, battered fries

GRILLED SALMON SALAD

atlantic salmon, arcadian greens, cucumber,
tomato, red onion, shaved carrots, toasted sesame,
sesame-ginger miso dressing

DESSERT

RICOTTA CHEESECAKE

ricotta cheesecake with hint of citrus,
blueberry-lavender sauce

HOLY BANANA PUDDING

layers of vanilla pudding, vanilla wafers,
perfectly ripe bananas, whipped cream, caramel drizzle

BLACK GOLD CHOCOLATE CAKE +6

rich bittersweet chocolate-espresso cake
with dark chocolate ganache and espresso mascarpone



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