

NYC RESTAURANT WEEK 2026 SUMMER DINNER MENU \$45

NO SUBSTITUTIONS, NO MODIFICATIONS
YOUR ENTIRE PARTY MUST ORDER PREFIX MENU TO PARTICIPATE
*(V) = VEGAN

APPETIZER 1 | CHOICE OF :

OYSTER 2PC

yuzu umami vinaigrette, green shiso, lemon

MAGURO TATAKI +\$5

maguro - yellowfin tuna, tataki sauce, shallots,
potato chips, watercress, scallions, mint dressing,
caper, shichimi chilli pepper

MINI DASHI SALAD

local seasonal vegetables with special dashi dressing
*can be made vegan

APPETIZER 2 | CHOICE OF :

ORIGINAL TEBASAKI 2PC

signature fried chicken wing, teriyaki sauce,
chef's spicy seasoning

MISO BABA GHANOUSH (V)

saikyo miso, roasted eggplant, chickpea, pistachio,
vegan feta, chili pepper

ENTREE RAMEN | FULL SIZE +\$5 / CHOICE OF :

TONCHIN CLASSIC TOKYO TONKOTSU RAMEN

Tokyo tonkotsu broth, roasted chashu pork, nitamago egg, scallion,
menma, nori seaweed

SMOKED DASHI RAMEN

Tokyo tonkotsu broth, smoked fish oil, clams, radish sprouts, menma, nitamago egg, tobiko, nori seaweed

SPICY TANTAN RAMEN

Tokyo tonkotsu broth, miso, roasted cha-shu pork, scallion, menma, nitamago egg, cashew nuts,
chili pepper

MISO GINGER RAMEN (V)

Vegan miso broth, wakame seaweed, sweet corn, soy protein, sesame, scallion, chili pepper

DESSERT | CHOICE OF :

TOKYO BANANA

homemade banana pudding, coconut cream, extra ripe bruleed banana, short bread, kinako

ROASTED SOBA SORBET (V)

kettl tea soba, oat milk, red bean, maple syrup

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TONCHIN
B R O O K L Y N