



CONTEMPORARY CHINESE
BY CHEF EMILY YUEN

 MICHELIN 2024 | 2025

TUE-THURS, SUN 5PM-8:30PM
FRI-SAT 5PM-9:30PM
MON CLOSED

scan the QR code to
book a reservation



NYC RESTAURANT WEEK® SUMMER 2026

CHOICE OF ONE FROM EACH COURSE

STARTER

SCALLOP

strawberry, tomato, dried plum*

EGG CUSTARD

shitake mushroom, tiger prawn
(hokkaido urchin +16)*

KOU SHUI JI

fennel, cold poached chicken, mala vinaigrette

MAIN

BLACK COD

sesame, xo, scallion oil noodles

CHICKEN

thai basil, shaoxing, chive oil

BEEF PIE

yellow curry, bone marrow, yukon gold potatoes

SHORT RIB (+12)

sacha beef jus, celtuce, hand-cut noodles

DESSERT

Nian Gao

coconut, lime, walnut

Sesame Cake

dark soy sauce, red bean

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.