

NYC Restaurant Week®

Summer 2026

Brunch/Dinner

\$45/person

**with complimentary signature cocktail*

**Forest Hills location only*

STARTER

Avocado Salad

Yellowtail Jalapeno Appetizer

8 pcs, thinly sliced hamachi, jalapeno slice, yuzu truffle soy vinaigrette

Crispy Rice Sushi “Spicy Tuna”

6pcs, topped jalapeno, truffle, spicy mayo, kabayaki sauce

Calamari

crispy, yuzu sesame aioli

Braised Galbi Short Rib (\$3)

24 hours braised Angus short rib, Korean galbi sauce, crispy mashed potato

Shrimp Shumai

8 pcs, sweet soy vinaigrette

Wagyu Beef Dumpling

5 pcs

MAIN

Korean Galbi Short Rib (\$8)

sauteed julienned bell pepper & onion

Scottish Salmon (\$5)

creamy brown butter sauce

Mongolian Steak

julienned bell of peppers, onion & scallion, yakiniku port wine reduction

Teriyaki/Hibachi Grilled

choice of chicken/shrimp/salmon/steak

Wagyu Beef Burger 1/2 pound

Japanese A5 wagyu beef, caramelized onion, American cheese, brioche bun, truffle fries

Filet Mignon 8oz (\$8)

char-grill filet mignon, truffle butter

Any Signature Roll

Chef's Sushi (\$8)

12 pcs & 1 spicy tuna roll

Four Ways Sushi (\$8)

choice of: Tuna, Salmon, Yellowtail

DESSERT

Japanese Crepe Cake

paper-thin french-style crepe with sweetened whipped cream

Warm Chocolate Lava Cake

liquid center chocolate cake, Tahitian vanilla ice cream



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Lunch \$30/person

**with complimentary passion fruit Mojito (non-alcoholic)*

**Forest Hills location only*

**lunch hour: Mon - Fri before 3pm*

STARTER

Yakitori Chicken Skewer

3 pcs

Kani Salad

Lobster Guacamole

served with corn chips

Rock Shrimp Tempura

Kumamoto Oyster (\$3)

3 pcs

Pork and Chicken Dumpling

6 pcs, sweet soy vinaigrette

Tom Yum Soup

Thai hot & sour soup with shrimp and scallop, mushroom & tomato

MAIN

Crispy Red Snapper

caramelized soy sauce, rice wine vinaigrette

Crispy Duck (\$5)

sweet-brined duck, deep-fried to crispy

Mongolian Chicken

julienned bell of peppers, onion & scallion, yakiniku port wine reduction

Teriyaki/Hibachi Grilled

choice of chicken/shrimp/salmon/steak

Wagyu Beef Burger 1/2 pound

Japanese A5 wagyu beef, caramelized onion, American cheese, brioche bun, truffle fries

Prime Ribeye 12oz (\$8)

30 days dry aged, port wine reduction

Any 3 Maki Roll

except Negitoro roll

Chirashi Sushi (\$8)

today's fish & vegetable selection of seasonal varieties, 18 pcs

Salmon Don (\$5)

salmon over Rice, ikura, pickled jalapeno

DESSERT

Japanese Crepe Cake

paper-thin french-style crepe with sweetened whipped cream

Waffle Sandwich Ice Cream

4 pcs, choice of matcha, stawberry, vanilla

