

NYC RESTAURANT WEEK SUMMER 2026

July 20 thru September 6 (Mon-Fri, Sun)

DINNER

\$60

【 Appetizer 】

5 Samplers

【 Sushi Spoon 】

3 Kinds of Sushi
Tuna, Salmon, Yellowtail

【 Yakitori 】

4 Chicken, 1 Pork Belly,
2 Seasonal Vegetables

change Pork Belly to Washu Beef +\$10

【 Oshokuji 】

Choose one:

Tempura Soba (Hot / Cold)
Yaki-Onigiri in the Tea Soup

【 Dessert 】

Choose one Ice Cream:

Matcha, Vanilla, Yuzu

If you have any allergies or dietary restrictions, Please inform staff before you order

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LUNCH

(Three course / \$30 per person)

【 APPETIZER 】

Choose one:

Edamame

Boiled Young Soybean, Lightly Salt

Agedashi Tofu

Lightly Batter Tofu, Mushroom, Daikon, Shiso, Bonito Dashi

Futago Green Salad

Mixed Greens, Tofu, Cherry Tomato, Fried Soba, Shiso Dressing

【 MAIN COURSE 】

Included Soba (Hot or Cold)

Choose one:

Sashimi & Tempura

Sashimi 3-Kinds, Mixed Tempura, Rice

Washu Beef Yakiniku Don

Grilled Sliced U.S. Wagyu Beef

Kaisen Don

Sashimi over Sushi Rice

Unaju Don

Grilled Eel over Rice

【 DESSERT 】

Choose one Ice Cream:

Matcha, Vanilla, or Yuzu Sorbet

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