

NYC JUL 20 - AUG 16
RESTAURANT
WEEK

\$60

APPETIZERS

Choice of:

HIRAME TARTARE
平目昆布メのタルタル

Fluke Kobujime, Shallot, Bamboo Shoot, Red Curry Sauce, Crunchy Chile Oil, Pumpkin Seeds, Pine Nuts, Served with Shrimp chips

SAWARA TATAKI
鯖のたたき

Seared Spanish Mackerel, Shiso Vinaigrette, Mizuna, Onions, Myoga, Topped With Crispy Onions & Parmesan Cheese

SEAWEED SALAD
海藻サラダ

Four Kinds Of Seaweed With Sesame Dressing

ENTREES

Choice of:

HASAKI NIGIRI
波崎にぎり

Eight Pieces Of Sushi And One Roll

HASAKI SASHIMI
お造り上盛り

Five kinds, Eleven Pieces Of Sashimi

MEHIKARI
メヒカリのあられ揚げ
季節野菜とそら豆のソース

Crispy Fried Green Eye fish with "Arare" Rice Crackers, Tomatoes, Pumpkin, Nasu, Citrus Fava-Sansho Sauce

DESSERTS

Choice of:

SEASONAL SORBET TRIO
季節のソルベ三種
ゆず、アプリコット、ブラックプラム

Yuzu, Apricot, and Black Plum

VANILLA MILLE CREPE CAKE
ミルクレープ ブルーベリーのソース

Delicate layers of crêpes and light cream, finished with a sweet-tart house blueberry sauce

MATCHA MONAKA
抹茶最中アイス

A Japanese Wafer Sandwich Filled With Premium Matcha Ice Cream, Sweet Azuki Beans, And Shiratama Mochi

