



NYC SUMMER 2026

— RESTAURANT WEEK —

A curated journey of premium flavor

START WITH APPETIZERS → SELECT YOUR SOUP & RICE → INDULGE IN PREMIUM A5 → FINISH SWEET



NIKU SIGNATURES

NIKU HOUSE SALAD

★ WAGYU TARTARE

WAGYU SHISHITO PEPPER

POTATO PAVE

WAGYU OXTAIL POTSTICKER



SOUP

MISO SOUP

or

TOM YUM SEAFOOD SOUP



PREMIUM WAGYU SELECTION

★ JAPANESE A5 BRISKET

★ JAPANESE A5 SKIRT STEAK

★ JAPANESE A5 SHORT RIB

★ JAPANESE A5 RIBEYE

★ IBERICO PORK

★ JAPANESE A5 STRIPLOIN

UPGRADE FOR \$20

★ A5 WAGYU TENDERLOIN



RICE & CARB

A5 WAGYU CURRY RICE BOWL

or

WAGYU FRIED RICE



DESSERT

MATCHA

or

YUZU CHEESE CAKE

❖ A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. ❖

CONSUMER ADVISORY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

★ ALL ★ ITEMS ARE EITHER RAW OR NEED TO BE COOKED AT THE TABLE.

WINE CORKAGE \$40 PER 750ML / \$75 PER 1.5L (2 BOTTLE LIMIT)

CAKE CUTTING FEE \$10