



NYC RESTAURANT WEEK SUMMER 2026

3-COURSE | \$45

TO START – CHOICE OF ONE

YELLOWTAIL SASHIMI*

dark tamari ponzu, thai basil oil,
spicy jicama salad, wasabi tobiko

TUNA TATAKI SASHIMI*

torched bluefin, yuzu ponzu,
sesame cucumber salad, bonito-black
garlic shoyu cream

WAGYU CRISPY RICE*

a5 wagyu tenderloin tartare,
fried sushi rice, wasabi-ginger
mayo, wasabi tobiko

YELLOWTAIL HAND ROLL*

green onion, daikon, salmon roe,
sesame aioli

SPICY TUNA HAND ROLL*

bluefin maguro, wasabi, gochujang
aioli, seasoned rice, crispy garlic,
wasabi tobiko

SALMON AVOCADO HAND ROLL*

ora king salmon, ume plum sauce,
avocado, seasoned rice, furikake,
shiso

SALMON CRUNCH MAKI ROLL*

ora king salmon, furikake, crispy
garlic, gochujang aioli, panko,
seasoned rice

SHRIMP TEMPURA MAKI ROLL

tempura shrimp, bonito shoyu mayo,
cucumber, avocado, bonito flakes,
seasoned rice

AVOCADO MAKI ROLL

avocado, seasoned rice, toasted sesame,
kombu aioli, nori GF/V

SMALL PLATES – CHOICE OF ONE

PORK BELLY BAO BUNS

korean bbq sauce, sweet soy sauce

LOBSTER DUMPLINGS

finadene sauce

WAGYU DUMPLINGS

gochujang pineapple sauce

VEGGIE DUMPLINGS

tofu, shiitake mushroom, carrot
& cabbage, garlic chili crisp oil V

HONG KONG SHRIMP

sautéed shrimp, sweet and spicy sauce,
toasted peanuts, wasabi ginger aioli N

KARAAGE

fried chicken, sriracha-lemon
aioli, black garlic shoyu

BEEF SKEWERS

oyster sauce, roasted onion,
crispy garlic crumble

CHICKEN SKEWERS

peanut satay sauce

SWEETS – CHOICE OF ONE

MATCHA BEIGNETS

green tea gelato, powdered sugar

UBE CHEESECAKE

purple yam cheesecake, toasted
coconut, fort hamilton bourbon syrup

VEG - Vegetarian | V - Vegan | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts

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