



NYC RESTAURANT WEEK®
SUMMER 2026 MENU
\$60 SUNDAY-FRIDAY

第一の皿 | **First Course**

Choice of One

Amadai Matsukasa

crispy tilefish, yuzu mayo

Chawanmushi with Crab Ankake

Japanese steamed egg custard, snow crab, shiitake mushroom

Salmon Su-Miso

smoked salmon, foie gras, tomato, su-miso vinaigrette

+12 for additional appetizer

第二の皿 | **Main Course**

Choice of One

Chef's Curated Nigiri Selection

six pieces of chef-selected nigiri

Chef's Handroll Selection

four assorted handrolls

Chef's Sashimi Selection

five varieties of assorted sashimi (2 pieces each)

+ 20 add uni to any entree

第三の皿 | **Dessert**

Choice of One

Strawberry Daifuku

strawberry, red bean, mochi

Gelato Monaka

fior de latte gelato, monaka wafer, red bean

SAKE PAIRING \$35

Four 2oz pours of curated sake

Hoyo "Sawayaka" 鳳陽

clean, mellow, easy-drinking

Dewazakura "Oka" 出羽桜

floral aromatics, soft fruit

Koshi no Kanbai "Sai" 越乃寒梅

crisp elegance, clean finish

Chitosetsuru "Suisai" Daiginjo 千歳鶴

delicate fruit, pristine finish

PREMIUM SAKE PAIRING \$50

Four 2oz pours of curated premium sake

Tedorigawa 'Iki na Onna' Daiginjo 粋な女

elegant fruit, pristine finish

Hoyo "Kura no Hana" Daiginjo 鳳陽

silky texture, elegant fruit notes

Akitabare "Winter Blossom" Daiginjo 秋田晴

light floral tones, balanced finish

Tedorigawa Yamahai Daiginjo 手取川

deep aroma, layered complexity