

NYC Jan 21–Feb 9
**RESTAURANT
WEEK[®]**

Dinner Prix-Fixe

3 Course Prix Fixe \$60

RW 2025 Special

Amuse-bouche (Abalone Chawanmushi)

Appetizers (Choose One Appetizer)

Salmon Crudo - Umeboshi Crème Fraiche, Pickled Mushroom, Yuzu Kosho Vinaigrette **Add Uni +15**

Seafood Jewelry Box - House chilly mayo, Sea urchin, Tuna, Avocado, Soy cured ikura **Double up Uni +15**

Hortus Seasonal Salad - Dehydrated Persimmon, Candied walnuts, Radicchio, Persimmon vinaigrette

Tempura Trio - Sweet & Chilly, Calamari, Softshell Crab, Cod croquette

Black Garlic Cacio e Pepe - Black Garlic, Black pepper, Shrimp, Abalone, Oyster sauce **Add Truffle +15**

Korean Smoked Pasta - N'duja pork sausage, Grana padano cheese, Gochujang butter, Gemelli pasta

Wagyu Gui - A5 Miyazaki wagyu, Fried shallot, Chili oil

Mains (Choose One Main)

Steak Frites - Galbi marinated steak, Smash Peewee potato, Shiso Butter

Ribeye - 13" oz Grilled Prime Ribeye steak, Asian Caesar Salad

Cod - Poached Smoked Cod, Potato, fried leek, Yuzu ikura veloute

Short Rib - Braised short rib, Roasted baby carrot

Duck - Sautéed duck breast, Sweet potato puree, Arugula and fennel salad

Truffle Donabe - Wild mushrooms, Cured egg yolk, Black truffle **Add Steak +10 Add Truffle +15 | Add Uni +15**

Abalone Sotbap - Korean abalone, Soy butter, Steamed radish, Spicy soy sauce

Dessert (Choose One Dessert)

Mango Bread Pudding - Dried mango, golden raisins, mango yogurt

Yuzu Panna Cotta - Raspberry, butter crumble

Matcha Tiramisu - Served with vanilla ice cream



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Lunch Prix-Fixe

2 Course Prix Fixe \$30

Sot Bap (Choose One SotBap)

Eel Sotbap - Charred eel, steam daikon radish, Asian chive, pickled ginger

Uni & Ikura Sotbap - Selected uni from Japan, seaweed puree, cured Ikura, fried quinoa / **\$10 Supplement**

Cod Sotbap - Sautéed miso cod, fried quinoa, scallion, served with Sotbap sauce

Pollock Roe Sotbap - Sautéed pollock roe, tobiko, grilled tomato, Asian chive

Soft Shell Crab Sotbap - Crispy fried crab, steamed daikon radish, scallion, sweet chilly mayo

Oyster Sotbap - Steamed daikon radish, Asian chive, egg yolk. served with Sotbap sauce

Steak Sotbap - Grilled short rib, sautéed mushroom. scallion, cured egg yolk

Spicy Pork Sotbap - Sautéed eggplant, steamed daikon radish, Asian chive, pickled red cabbage

Eggplant Sotbap - Sautéed miso cod, fried quinoa, scallion, served with Sotbap sauce

Truffle Steak Sotbap - Truffle, grilled short rib, sautéed mushroom, scallion, cured egg yolk / **\$10 Supplement**

Abalone Sotbap - Abalone from Wando, Korea, soy butter, Korean radish / **\$10 Supplement**

Wagyu Sotbap - A5 Miyazaki Wagyu, cure egg yolk, micro green / **\$20 Supplement**

King Crab and Uni (Sea Urchin) - Garlic butter, selected uni from Japan, seaweed puree, cured Ikura, fried quinoa / **\$20 Supplement**

Add protein for Any Sotbap

Teriyaki Eel \$12 / Fried Softshell Crab \$12 / Steak \$14 / Spicy Pork \$12 / Spicy Eggplant \$10

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Mini Korean Festival Noodle Korean somyeon, seaweed oil

Dessert

Red Bean Monaka - Japanese ice cream sandwich