

NYC RESTAURANT WEEK

DINNER MENUS

January 21 – February 9



\$45*

First Course

Assortment of Appetizers

Beef potato croquette

Salmon sashimi salad

Truffle dashimaki omelette

Second Course

Maguro Uni Don & Washu-beef Udon

Tuna and sea urchin sashimi on a bowl of sushi rice,
and a Washu-beef hot Udon set.

A side of Japanese vegetable

Third Course

Original Matcha Anmitsu

Green tea ice cream served with Uji-matcha jelly,
yuzu jelly, red beans, rice cakes, and soy milk

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

No Substitution
Menu is subject to change based on availability
Tax and Gratuity not included

NYC RESTAURANT WEEK

DINNER MENUS

January 21 – February 9



\$60*

First Course

Assortment of Appetizers

Beef potato croquette

Salmon sashimi salad

Truffle dashimaki omelette

Second Course

Washugyu Unagi Don

Washu-beef fillet mignon steak

and an original grilled premium Unagi eel from Japan
served on a bed of rice.

Miso soup

A side of Japanese vegetable

Third Course

Original Matcha Anmitsu

Green tea ice cream served with Uji-matcha jelly,
yuzu jelly, red beans, rice cakes, and soy milk

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or eggs may increase your risk of foodborne illness

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NYC RESTAURANT WEEK

LUNCH MENUS

January 21 – February 9

\$30*

First Course

Assortment of Appetizers

Beef potato croquette
Salmon sashimi salad
Truffle dashimaki omelette

Second Course

Saba Teishoku

Saba mackerel cooked in a three way; grilled, miso simmered, and sashimi.
Nanatsuboshi Japanese Rice
Miso soup
A side of Japanese vegetable

Third Course

Green Tea Ice Cream

A scoop of green tea ice cream

\$45*

First Course

Assortment of Appetizers

Beef potato croquette
Salmon sashimi salad
Truffle dashimaki omelette

Second Course

Maguro Uni Don & Washu-beef Udon

Tuna and sea urchin sashimi on a bowl of sushi rice, and a Washu-beef hot Udon set.
A side of Japanese vegetable

Third Course

Original Matcha Anmitsu

Green tea ice cream served with Uji-matcha jelly, yuzu jelly, red beans, rice cakes, and soy milk

\$60*

First Course

Assortment of Appetizers

Beef potato croquette
Salmon sashimi salad
Truffle dashimaki omelette

Second Course

Washugyu Unagi Don

Washu-beef fillet mignon steak and an original grilled premium Unagi eel from Japan served on a bed of rice.
Miso soup
A side of Japanese vegetable

Third Course

Original Matcha Anmitsu

Green tea ice cream served with Uji-matcha jelly, yuzu jelly, red beans, rice cakes, and soy milk

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