



RABBIT HOUSE

**NYC
RESTAURANT WEEK®**
Jan 21–Feb 9

DINNER

Five-Course Omakase Tasting Menu

3 Kinds of Snack:

Scramble Egg with Tiny Vegetable in Straw Hat,
Foie Gras Red Hand Roll Sushi,
Ponzu Jelly + Beer Oyster Shot

Wagyu Beef Tartar, Miso Artichoke, Nori Seaweed Sauce

Wild Cod, Creamy Clam Broth, Brussel Sprout, Sweet Potato

Homemade Gluten-Free Pappardelle Pasta with Lamb Ossobuco

Vegan Matcha Tiramisu

\$60

Upgrade to Premium Five Course Omakase

(Fatty Tuna, Sea Urchin, King Salmon, A5Wagyu Beef) **\$115**

Suggested Five Kinds Sake Pairing \$42

Suggested Five Kinds Sweet Sake Pairing \$42

Suggested Five Kinds Daiginjo Sake Pairing \$80

Chef & Sake Sommelier Yoshiko Sakuma

*3 seating system; 5:30/5:45, 7:00/7:15pm and 8:30/8:45pm.

*All items are subject to change according to availability.

*It takes approximately 75 minutes (Please plan 1.75 hours total).

*Substitutions available by advanced request.(ex.;Kosher, Vegetarian, Vegan)



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NYC Restaurant Week Winter 2025: LUNCH MENU

**NYC
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Jan 21–Feb 9

*Addicted Pork Spare Rib

*Tuna Tartar

*Avocado Vegan Salad with Soy-Ginger Dressing

*Sake Steamed Wild Cod, Creamy Clam Broth, Brussel Sprout

*Homemade Gluten-Free Pappardelle Pasta with Lamb Ossobuco

*Homemade Gluten-Free Pappardelle Pasta with Four Mushrooms

*Vegan Matcha Tiramisu

*Roasted Tea Ice Cream

3 Course \$45

Suggested 3 Kinds Sake Pairing

\$25

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3 Course \$45

Suggested 3 Kinds Sake Pairing

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