

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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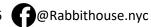
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NYC Restaurant Week Winter 2025: LUNCH MENU

NYC **RESTAURANT WEEK** Jan 21-Feb 9

*Addicted Pork Spare Rib *Tuna Tartar *Avocado Vegan Salad with Soy-Ginger Dressing

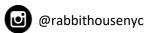
*Sake Steamed Wild Cod, Creamy Clam Broth, Brussel Sprout * Homemade Gluten-Free Pappardelle Pasta with Lamb Ossobuco *Homemade Gluten-Free Pappardelle Pasta with Four Mushrooms

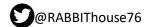
*Vegan Matcha Tiramisu *Roasted Tea Ice Cream

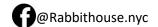
3 Course \$45

\$25 **Suggested 3 Kinds Sake Pairing**

Chef & Sake Sommelier Yoshiko Sakuma









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*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

Chef & Sake Sommelier Yoshiko Sakuma





