

NYC RESTAURANT WEEK

60 PER PERSON

APPETIZERS

FRIED SHRIMP
QUAIL EGG & SHISO

A5 WAGYU TORO SUSHI
SIRLOIN

SHISHITO PEPPERS
GARLIC CHIPS

ASSORTED NAMUL
DAIKON & CARROTS, FERN,
SPINACH & BEAN SPROUT

HOUSE KIMCHI
NAPA CABBAGE

GREEN SALAD
MIXED GREENS
HOUSE DRESSING

JAPANESE BBQ

COMBO 1

HARAMI (SKIRT STEAK)
MOMIDARE SAUCE

PORK KALBI
YANNYON DARE SAUCE

SHORT RIB (KALBI)
MOMIDARE SAUCE

COMBO 2

HARAMI (SKIRT STEAK)
MOMIDARE SAUCE

JIDORI CHICKEN
YANNYON DARE SAUCE

SHORT RIB (KALBI)
MOMIDARE SAUCE

COMBO 3 (+10)

HARAMI (SKIRT STEAK)
MOMIDARE SAUCE

TENDERLOIN
MOMIDARE SAUCE

SHORT RIB (KALBI)
MOMIDARE SAUCE

COMBO 4 (+35)

A5 BLACK WAGYU KALBI
A5 WAGYU SHORT RIB

TENDERLOIN
MOMIDARE SAUCE

HARAMI (SKIRT STEAK)
MOMIDARE SAUCE

RICE

WHITE RICE
JAPANESE, STEAMED

—OR—

GARLIC RICE
(+3)

—OR—

UNI WAGYU JU
A5 WAGYU SIRLOIN &
SEA URCHIN ON BED OF RICE
(+35)

DESSERT CHEF DESSERT

