

NYC RESTAURANT WEEK

SUMMER 2024 / DINNER MENU Three-course Experience / 45 per person

APPETIZER

Chef's Daily Selection
Featuring Soba Totto Authentic Japanese Bites

2ND COURSE

Choose one of the following:

3 Kind-Sashimi Salmon, Tuna, Yellowtail

Shrimp & Vegetable Tempura

3 Kind-Yakitori Chef's Daily Selection

MAIN COURSE

Choose one of the following:

Salmon Don Salmon Sashimi on a Bed of Japanese Rice

Chicken Oyako Don

Dashi-Simmered Chicken Thigh, Onion, Eggs on a bed of Japanese Rice

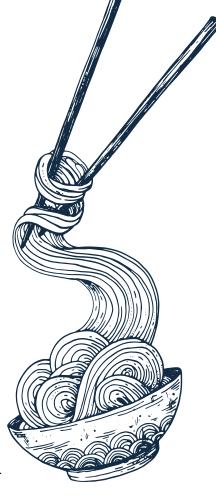
Japanese Mushroom Vegetable Soba (hot)

Japanese Mushroom, Mountain Vegetables, Vegetable Broth

Tempura Soba (Supp + \$8)
Shrimp, Vegetable Tempura, Buckwheat Noodles

Kamo Nanban Soba (Supp +\$9)
Grilled Duck Breast, Scallion, Yuzu, Buckwheat Noodles

No substitutions. Entire table must participate in Restaurant Week Menu. For Party 6 and more, service fee 22% will be added.





NYC RESTAURANT WEEK

SUMMER 2024 / LUNCH MENU Two-course Experience / 30 per person

APPETIZER

Chef's Daily Selection Featuring Soba Totto Authentic Japanese Bites

MAIN COURSE

Choose one of the following:

Salmon Don

Salmon Sashimi on a Bed of Japanese Rice

Katsu Don

Pork Panko-Cutlet, Eggs on a Bed of Japanese Rice

Japanese Mushroom Vegetable Soba

Japanese Mushroom, Mountain Vegetable

Tempura Soba

(Supp + \$8)

Shrimp, Vegetable Tempura, Buckwheat Noodles

Kamo Nanban Soba

(Supp + \$9)

Grilled Duck Breast, Scallion, Yuzu, Buckwheat Noodles

No substitutions. Entire table must participate in Restaurant Week Menu. For Party 6 and more, service fee 22% will be added.

