



NYC RESTAURANT WEEK SUMMER 2024

\$60 MENU

APPETIZERS

Fried Shrimp, A5 Wagyu Toro Sushi, Shishito Peppers
Quail Egg & Shiso Sirloin Garlic Chips

Assorted Namul
Daikon & Carrots, Fern,
Spinach and Bean Sprout

House Kimchi
Napa Cabbage

Green Salad
Mixed Greens
House Dressing

JAPANESE BBQ

Comb 1		
Harami Prime Skirt Steak Momidare Sauce	Pork Kalbi Berkshire Pork Belly Yannyon Dare	Kalbi Prime Short Rib Momidare Sauce
Comb 2		
Harami Prime Skirt Steak Momidare Sauce	Jidori Chicken Yannyon Dare	Kalbi Prime Short Rib Momidare Sauce
Comb 3 (+\$35)		
Black Wagyu Kalbi A5 Wagyu Short Rib Momidare Sauce	Tenderloin USDA Prime Momidare Sauce	Harami Prime Skirt Steak Momidare Sauce

RICE

Choice of

White Rice
Japanese, Steamed

Garlic Rice (+\$5)
Served with Butter

Uni Wagyu Ju (+\$35)
A5 Wagyu Sirloin & Sea Urchin
on Bed of Rice

DESSERT

Chef Dessert



NYC RESTAURANT WEEK SUMMER 2024

\$30 MENU

APPETIZERS

Egg Soup	House Kimchi	Green Salad
Wagyu Bone Marrow Broth	Napa Cabbage	House Dressing

JAPANESE BBQ

Comb 1

Harami
Prime Skirt Steak
Momidare Sauce

Pork Kalbi
Berksher Pork Belly
Yannyon Daare

Comb 2

Short Rib (Kalbi)
Prime Short Rib
Momidare Sauce

Jidori Chicken
Yannyon Dare

Comb 3 (+\$25)

Black Wagyu Kalbi
A5 Wagyu Short Rib
Momidare Sauce

Tenderloin
USDA Prime
Momidare Sauce

RICE

Choice of

White Rice
Japanese, Steamed

Garlic Rice (+\$3)
Served with Butter

Uni Wagyu Ju (+\$35)
A5 Wagyu Sirloin & Sea Urchin
on Bed of Rice

DESSERT

Chef Dessert