

NYC ^{JUL 20- AUG 16} RESTAURANT WEEK®

\$45 LUNCH

2-course

APPETIZER

choice of one

- **EGGPLANT WITH DUCK** Simmered jade eggplant and duck breast
- **ORIGINAL SOBA SALAD** House-made, chilled buckwheat noodles served with fresh greens and a signature dressing
- **WINTER MELON WITH CRAB SAUCE** Traditional Japanese dish

ENTRÉE

choice of one

- **BEEF SUKIYAKI** Thinly sliced beef and vegetables simmered in a sweet and savory soy sauce based broth, served in a small hot pot
- **TEMPURA** Lightly battered and fried seafood and vegetables
*Can be Substituted to vegetable tempura only upon request
- **TONKATSU** A crispy, deep-fried breaded pork cutlet, served with a savory tonkatsu sauce

Nippon

Tax and Tip are not included.

***Consuming raw, undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness.*

NYC ^{JUL 20- AUG 16} RESTAURANT WEEK®

\$60 DINNER

3-course

APPETIZER

choice of one

- **EGGPLANT WITH DUCK** Simmered jade eggplant and duck breast
- **ORIGINAL SOBA SALAD** House-made, chilled buckwheat noodles served with fresh greens and a signature dressing
- **WINTER MELON WITH CRAB SAUCE** Traditional Japanese dish

ENTRÉE

choice of one

- **BEEF SUKIYAKI** Thinly sliced beef and vegetables simmered in a sweet and savory soy sauce based broth, served in a small hot pot
- **TEMPURA** Lightly battered and fried seafood and vegetables
*Can be substituted to vegetable tempura only upon request
- **SUSHI** 7 pcs of Nigiri and 1 roll of the day

DESSERT

choice of one

- **ANMITSU** A traditional Japanese dessert with agar jelly, sweet azuki bean paste, fresh fruit
- **ICE CREAM** Your choice of green tea, hojicha or vanilla

Nippon

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