

MENU



FROM THE RAW BAR *by the piece*

Village Bay Oysters	2
Kumamoto Oysters	3.75
Littleneck Clams	2

SASHIMI

Yellowfin Tuna	3.50
Salmon	3
Kanpachi	3.75
Tobbiko	2.50
Smoked Ikura	2.75
American Wagyu	5

Sashimi Appetizer Assortment	15
Entrée Assortment over Rice	28
Raw Bar Platter	56

5 COURSE TASTING MENU

\$60 per person

Sake pairing: +40

Wine pairing: +45

SIDES

\$7

Sticky rice with Chinese Sausage
Sesame Noodles
Stir Fried Chinese Broccoli
Garlic Fried Milk
Steamed Buns

STARTERS

Grilled squid salad with hijiki	10
Green salad with citrus-ginger dressing	8
Unagi and scallion fritters with a sweet soy dipping sauce	12
Tea smoked salmon and its roe with a quail tea egg	13
Tuna: ribs, belly and marrow with yuzu and chilis	15
Lobster with fresh rice noodle spring rolls	16
Baby back ribs with my mother's BBQ sauce	11
Spit roasted Berkshire pork belly with kimchee, takuan and steamed buns	13

MAINS

Tea smoked chicken with sweet rice and chinese sausage	19
Grilled eggplant with a sweet miso glaze	9/18
Seafood stew kimchee-anchovy broth, crispy silken tofu	24
Stuffed spareribs with lemongrass BBQ, peanut and thai basil	23
Tea smoked Long Island duck breast with chili and lemon	26
Grilled head on shrimp with tamarind, roasted yellow pepper and chili	14/28
Grilled shortrib with korean flavors	25
Grilled loin of australian lamb with garlic fried milk	27

Please refrain from using cell phones in the dining room. A gratuity of 18% will automatically be added for parties of 6 or more.