

ASIAN INSPIRED | WOOD FIRED BBQ

NYC RESTAURANT WEEK SUMMER 2023

DINNER \$60

No substitution, tax and gratuity are not included.

APPETIZER *choice of*

KRUNCHY KALE
nam prik, togarashi

PANDAN SALMON CRUDO
lemongrass ponzu,
umami rice crisp


CLASSIC SHISHITOS  
sesame vinaigrette

DESSERT *choice of*

**DARK CHOCOLATE
SMORES CAKE**
banana-bourbon ice cream

ENTRÉE *choice of*

KOREAN FRIED CHICKEN
braised spinach

ROASTED CAULIFLOWER 
goat cheese, shishito-herb
vinaigrette

UDON NOODLES 
black garlic miso,
wood ear mushrooms

MOM'S COCONUT CAKE
coconut ice cream

18% automatic gratuity is applied to groups of 8 or more guests. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

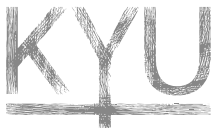


gluten free



plant based





ASIAN INSPIRED | WOOD FIRED BBQ

NYC RESTAURANT WEEK SUMMER 2023

BRUNCH \$45

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APPETIZER *choice of*

KRUNCHY KALE
nam prik, togarashi

EVERYTHING SCONES
chive-miso butter

CORN RIBS 
blackened miso

DESSERT *choice of*

CINNAMON ROLL
black sugar, chai frosting

ENTRÉE *choice of*

KOREAN FRIED CHICKEN
braised spinach

JAPANESE SKILLET PANCAKES
matcha cream, grilled maple syrup

EGG SANDWICH
chicken sausage,
truffle aioli, gruyere

ICE CREAM TRIO  
chef selection

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