



NYC RESTAURANT WEEK

\$30*

First Course

Herb Pork Tonkatsu Gozen

Ootoya's one of the signature menus

Herb Pork Tonkatsu

Three kinds of sashimi

Premium Japanese rice

Miso soup

Broccoli rabe ohitashi

Homemade yuzu daikon pickles

Second Course

Green Tea Ice Cream

A scoop of green tea ice cream

\$45*

First Course

Assortment of Appetizers

Yellowtail sashimi - an original plum sauce,

cucumber, daikon radish, salted kombu

Mizuna salad – tomato, vegetable dressing

Second Course

Gindara Saikyo Yaki

Grilled black cod marinated in Saikyo miso

Premium Japanese rice

Miso soup

Broccoli rabe ohitashi

Homemade yuzu daikon pickles

Wakame and hijiki seaweed

Third Course

Original Matcha Anmitsu

Green tea ice cream served with Uji-matcha

jelly, yuzu jelly, red beans, rice cakes,

and soy milk

\$60*

First Course

Assortment of Appetizers

Yellowtail sashimi - an original plum sauce,

cucumber, daikon, salted kombu

Mizuna salad – tomato, vegetable dressing

Second Course

Washu Beef Steak Ju Gozen

Washu beef steak over rice with an original

steak sauce

Cold kaisen chawanmushi

Miso soup

Broccoli rabe ohitashi

Homemade yuzu daikon pickles

Third Course

Original Matcha Anmitsu

Green tea ice cream served with Uji-matcha

jelly, yuzu jelly, red beans, rice cakes,

and soy milk

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of illnesses