

Long Island Restaurant Week

3-Course Dinner Special

\$39 Per Person

First Course

Choose One

Takoyaki

Octopus Fritter, katsu sauce, mayo, bonito flake, dried seaweed

Fried Calamari

Fried squid, Spicy mayo

Chicken Yakitori

Tariyaki sauce

Gyoza

Pork / Vegetable

Temptura App

Vegetable/ Chicken/ Shrimp

Spring Roll

Vegetable

Kani Salad

Crabstick, mayo

Tofu Soup

White Miso, Tofu, Vegetables

Kara-Age

Japanese style popcorn Chicken

Second Course

Choose One

Served with Miso Soup
and House Salad

Toshi Roll by Toshi San★

Tuna, Shrimp, Crunch inside, Salmon Carpaccio, Wasabi Mayo, Scallion

Hero Roll by Hiro San★

Shrimp Tempura, Eel inside, shrimp, avocado, masago, crunch, spicy mayo, eel sauce

Teriyaki Dinner

Chicken/ Salmon

Yaki Udon

Stir-fried Udon noodle with Chicken or shrimp and vegetables

Nabeyaki Udon

Dashi Broth, Udon noodle, shrimp Tempura, Chicken, Egg, Vegetables

Temptura Dinner

Vegetable/ Chicken/ Shrimp

Third Course

Choose One

Mochi Ice Cream

Vanilla/ Green Tea/
Mango/ Strawberry

Cheese Cake

Yuzu/ Green Tea



★ Contains raw. Available 01/25/26-02/01/26. Can not be combined with other offers. Please inform us of any food allergies. Consuming raw or undercooked foods may increase your risk of illness.