



Long Island Restaurant Week 2025

\$24 Lunch 3-Course Prix Fixe

Apr 27 - May 4 | 11:30am - 4pm Everyday

Starter(pick one)

Miso Soup



organic silken tofu, shimeji mushroom, wakame & scallion

Wonton Soup

Savory homemade Japanese Kurobuta pork wonton, Japanese dashi broth, shimeji mushroom, scallion

Seafood Bisque

creamy lobster soup, shrimp, scallop, chantilly cream

Chinese Five Spice Spare Ribs

barbeque, house-made sweet and sour sauce

Crispy Calamari

yuzu sesame aioli

Seaweed Sald

assorted Japanese seaweed, tozazu dressing

Kani Salad

kani kama, tobiko, spicy aioli

Crispy Rice Sushi

spicy tuna, jalapeno slice, spicy aioli

Citrus Salmon Carpaccio

Scottish salmon, Japanese daikon pickle, salmon roe, yuzu puree

Choice of one Dim Sum

except Pork Soup Dumpling and Dim Sum Tasting

Main (pick one)

Organic Chicken Breast

(Choice of: Teriyaki / Hibachi / Parmesan crusted / General tso's)

Beef Tenderloin (\$6)

(Choice of: Teriyaki / Hibachi / Parmesan crusted / General tso's)

Jumbo Shrimp (\$6)

(Choice of: Teriyaki/ Hibachi/ Mongolian/ Thai basil)

Wagyu Beef Burger (\$3)

½ lb. ground wagyu beef, truffle onion sauce, American cheese, dill pickles, truffle fries

Fried "Hot" Chicken Sandwich (\$3)

fried chicken in chili oil, spicy aioli & bread & butter pickles, lemon pepper fries

Scottish Salmon (\$8)

asparagus onion fricassée, yuzu miso cream

Black Sea Bass (\$8)

marinated grilled, leek soy umami sauce, extra virgin olive oil, capers

Dry Aged Rib Eye Steak 12oz (\$9)

30 days dry aged, port wine reduction, potato pave, bone marrow (supplement \$9)

Any 3 Maki Rolls or 1 Special Roll

except Ultimate Toro Roll / Black Diamond Roll

Mito Sashimi or Sushi

chef's choice

Dessert

Mochi Ice Cream

Fried Banana



Long Island Restaurant Week 2025

\$39 Dinner 3-Course Prix Fixe

Apr 27 - May 4 | Available Everyday

Starter (pick one)

Clam Chowder

creamy New England clam chowder

Seafood Bisque

creamy lobster soup, shrimp, scallop, chantilly cream

Kani Salad

kani kama, tobiko, spicy aioli

Pork or Vegetable Dumpling

homemade dumpling

Rock Shrimp Tempura

spicy aioli

Yellowtail Jalapeno

yuzu soy vinaigrette

Salmon Carpaccio

yuzu puree, daikon pickle

Chinese Five Spice Spare Ribs

barbeque, house-made sweet and sour sauce

Crispy Rice Sushi "Spicy Tuna"

topped jalapeno, caviar, spicy mayo, kabayaki sauce

Crab Cheese Wonton

yuzu apricot & lime

Crispy Calamari

yuzu sesame aioli

Braised Galbi Short Rib (\$3)

24 hours braised Angus short rib, Korean galbi sauce, potato pave

Main (pick one)

Honey Soy Teriyaki

Roasted Market Vegetable, Whipped potato

Choice: Grilled Organic Chicken Breast / Wild Sea Shrimp / Ribeye Steak 10oz (supplement \$5)

Hibachi Grilled

Roasted Market Vegetable, Whipped potato

Choice: Grilled Organic Chicken Breast / Wild Sea Shrimp / Beef Tenderloin

Scottish Salmon or Black Bass (\$5)

creamy brown butter sauce, grilled market vegetable, whipped potato

Beef Tenderloin

Choice of: Mongolian, Thai Basil, General Tso's

Organic Chicken Breast

Choice of: Parmesan Crusted, General Tso's, Mongolian, Thai Basil

Wagyu Beef Burger

½ lb ground wagyu beef, truffle onion sauce, American cheese, dill pickles, truffle fries

Surf & Turf (\$8)

4oz filet mignon & 6oz whole lobster tail

Prime Ribeye Steak 12oz (\$7)

30 days dry aged, port wine reduction,

Chef Special Roll or Any 3 Maki Rolls

except Ultimate Toro Roll / Black Diamond Roll

Chef Four Ways Sushi (\$5):

*Choice of: Tuna, Salmon, Yellowtail
6 sashimi, 4 sushi, spicy roll, tartare*

Dessert

Creme Brulee

Tempura Ice Cream

green tea or vanilla

Fried Banana