

Signature dish

SASHIMI PLATTER 85

Chef's selection of 6

TORO TARTARE 48

Smoked Sweet Soy, Siberian Caviar, Kazumi Wasabi, Gold Leaf

Chef's nigiri

1 pc each

SPOT PRAWN 15

Smoked Salmon Roe, Finger Lime

HOKKAIDO SCALLOP/ FOIE GRAS 17

Scallions, Japanese Bbq Sauce

LAND & SEA 21

A5 Wagyu, Santa Barbar Uni,
Siberian Caviar

O TORO 15

Fuji Apple, Daikon, Sweet Soy

KING CRAB 16

Yuzu Kosho Aioli

*Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness. (v) vegetarian,
(ve) vegan, (gf) gluten free.*

*Food allergies and intolerances: please speak to
a member of staff about your requirements.
Allergens are present in our kitchen so we
cannot guarantee dishes are 100% allergen free.*

Nigiri/sashimi

4pc each

EYE TUNA 28

YELLOWTAIL 28

ATLANTIC SALMON 22

HOKKAIDO SCALLOP 32

RED SNAPPER 28

Hand cut rolls

BIG EYE TUNA 23

Spicy Tuna, Avocado, Truffle

YELLOWTAIL 24

Jalapeno, Aji Amarillo Sauce

ATLANTIC SALMON 22

Chive, Ponzu

SNOW CRAB 27

Tobiko, Yuzu Kosho Aioli

Snacks

JAPANESE MILK BREAD 10

Pennsylvania A2 Origin Butter,
Maldon Salt

CRISPY KUNG PAO

CHICKEN WING 15

Sichuan Pepper Glaze, Ranch Sauce

CHICKPEA SPRING ROLL 13

Chive Cream Sauce (V)

GOLDEN CALAMARI 16

Cilantro, Lime, Sweet Soy
Chili Sauce

SHISHITO PEPPERS 11

Whipped Everything Tofu,
Smoked Paprika (Ve,Gf)

STEAMED EDAMAME 9

Maldon Salt (Ve,Gf)

Dim Sum

LOBSTER & PRAWN HARGOW 25

Squid Ink, Chili, Saffron &
Lobster Aioli

MUSHROOM STEAMED BUN 13

Shimejji, Shiitake, Maitake,
Water Chestnut (V)

PRAWN & BACON SIU MAI 14

Chili, Cilantro, Soy Vinegar

SNOW CRAB RANGOON 16

Pickled Chili, Cilantro,
Sweet And Sour Chili Sauce

CRISPY PORK BUNS 14

Smoked Bacon, Catskill Maple Syrup,
Chili Sauce

BERKSHIRE PORK DUMPLING 14

Scallion, Mala Chili Sauce

CRISPY MAPO DUMPLING 14

Shiitake, Tofu, Ginger (Ve)

Appetizers

HEART OF ROMAINE 15

Toasted Parm Bread Crumbs,
Shredded Nori, Miso Caesar Dressing

GRILLED SPANISH OCTOPUS 28

Fingerling Potatoes, Shiso
Chimichurri, Red Hot Chilies

“HIYAYAKKO” BURRATA 19

Citrus Ponzu, Scallions,
Grated Ginger, Bonito Flakes

MAINE SCALLOP CRUDO 26

Crispy Shallots, Coconut Vinaigrette,
Fuji Apple, Chive Oil (Gf)

HEIRLOOM TOMATO SALAD 18

Yuzu Vinaigrette, Persian Cucumber,
Pickled Shallots, Mint

SEARED YELLOWFIN TUNA 24

Avocado, Heirloom Tomatoes,
Bonito Soy Dressing

SMOKED HAMACHI PASTRAMI 22

Cabbage Slaw, Hot Miso Mustard, Dill (Gf)

Mains

SEARED MAINE SCALLOPS 41

Curried Sweet Pea Mash,
Snow Pea Salad, Curry Kombu Sauce (Gf)

BLACK ANGUS STRIP LOIN 52

Foraged Mushrooms, Fingerling Potatoes,
Vietnamese Green Peppercorn Sauce

STEAMED BLACK BASS 34

Ginger Caper Relish, Baby Bok Choy, Soy Dressing

OAKWOOD SHIITAKE TORTELLINI 26

Roasted Dashi Brodo

CRISPY TIGER PRAWNS 48

Meyer Lemon, Scallions, Sichuan Fragrant Sauce

GOLDEN CHICKEN 37

Turmeric, Shishito Peppers, Smoked Chili Sauce

RED BRAISED PORK BELLY 39

Baby Turnips, Leeks, Fennel, Pork Jus

SIZZLING RICE POT 28

Shiitake Mushroom, Preserved Olive Leaves, Mala Sauce

Specials

PEKING DUCK 95

Jurgielewicz Farm Duck, Scallion Pancakes, Pickles, Mixed Herbs

SOY GLAZED SHORT RIB 85

Grass Fed Beef, Scallion Pancakes, Halal Style Red and White Sauce

Sides

ROASTED CHINESE BROCCOLI 12

Crispy Shallots & Garlic, Soy Vinaigrette (Ve,Gf)

CRISPY FINGERLING POTATOES 9

Tamarind Brown Butter Glaze, Chives

JASMINE RICE 6 (Ve,Gf)

SAKE

	4OZ	6OZ	BTL
KUROSAWA NIGORI KANTO, JAPAN Unfiltered, cloudy, sweeter style	13	19	72
HAKURAKUSEI JUNMAI GINJO TOHOKU, JAPAN Rich, fuller, bright side	16	23	104
#14 JUNMAI GINJO NAMAZAKE BROOKLYN, NY Floral, tropical fruit, light style	17	24	112
AZUMAICHI JUNMAI DAIGINJO KYUSHU, JAPAN Rich, full bodied, savory and aromatic	30	40	180

BEER

WORLD GONE HAZY 13

Bronx Brewery, Hazy IPA, NY, 7%

WITTE 8

Ommegang, Belgian White Ale, NY, 5.2%

BELGIAN DRY CIDER 10

Ommegang, NY, 6.5%

THREE PHILOSOPHERS 14

Ommegang, Quadruple ale, NY, 9.8%

FREE WAVE 8

Athletic Brewery, Non-Alcoholic, Double Hop IPA, CT, 0.5%

LUNAR SPIKED SELTZER 8

Yuzu

LUNAR SPIKED SELTZER 8

Lychee

IMPORTED BEER

JADE SCORPION 15

Young Master, Pilsner, Hong Kong, 5.1%

NEON CITY 15

Young Master, Pale ale, Hong Kong, 5.2%

PUFFED RICE 15

Chinese Pale Ale, Master Gao, Nanjing-China, 7.4%

BABY JASMINE TEA 15

Lager, Master Gao, Nanjing-China, 5.4%

CHAMPAGNE & SPARKLING

Lyserod Sparkling Tea (non-alcoholic)	16	
Rosé, Cava, Juvé & Camps, Catalonia, Spain, Brut, NV	17	
Piper-Heidsieck Brut, Cuvée 1785, NV	22	
Nicolas Feuillatte Rose, France, NV	26	

WHITE WINE

Sauvignon Blanc, La Petite Perriere, Loire Valley, France, 2020	15	22
Verdicchio dei Castelli di Jesi Classico, Sartarelli, Marche, Italy, 2020	15	22
Chardonnay, Famille Vincent Vourgogne Blanc, France 2020	16	24
Riesling, Weingut Frederick Wilhelm, Fritz Willi, Mosel, Germany, 2017	17	24

ROSÉ WINE

Grenache, Mont Gravet, Gascony, France, 2020	16	24
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RED WINE

Malbec, Amalaya, Salta, Argentina, 2020	15	22
Pinot Noir, El Compadre, Valle de Malleco, Sur, Chile 2019	17	24
Cabernet Sauvignon, Penfolds, Max's South Australia, 2018	20	28

COCKTAILS

GOLDEN INK 20

Cazadores Añejo Tequila, El Silencio Mezcal, Passion Fruit, Ginger, Agave

SOUL OF TOKYO 20

Suntory Toki, Yogurt, Yuzu, Oolong Honey Vanilla

WILD CONNECTION 18

Cognac, Montenegro, Ancho Reyes, Agave

DEAR SENSEI 20

Hudson Baby Bourbon, Kokuto, Orange Bitters

ODE TO CAMELA

Roku Gin, Saint Germain, Rose, Lime

THIN LINE 20

Roku Gin, Umeshu Vermouth, Caffo Bitter, Ramazzoti

COCO-PANDAN 20

Bacardi Anejo 4, Pisco, Coconut Cream, Pandan, Lime, Five-Spice

SEVEN WARRIORS 20

Izumo Fuji Junmai Sake, Jasmine Tea, 7 Spices, Yuzu



Wild ink

ASIAN & AMERICAN FLAVORS

Managed by RHC

