

LUNCH PRIX FIXE MENU

\$35 - 2 COURSE

1ST COURSE

Select one

HEART OF ROMAINE

Toasted Parm Bread Crumbs,
Shredded Nori, Miso Caesar Dressing

SEARED YELLOWFIN TUNA | 7 SUPPL

Avocado, Heirloom Tomatoes,
Bonito Soy Dressing (gf)

HEIRLOOM TOMATO SALAD

Yuzu Vinaigrette, Persian Cucumber,
Pickled Shallots, Mint

MUSHROOM STEAMED BUN

Shimejii, Shiitake, Maitake, Water Chestnut (v)

CRISPY MAPO DUMPLING

Shiitake, Tofu, Ginger (ve)

CRISPY PORK BUNS

Smoked Bacon, Catskill Maple Syrup, Chili Sauce

MAIN

Select one

SIZZLING RICE POT

Shiitake, Preserved Olive Leaves, Mala Sauce (ve,gf)
Soy Glazed Short Rib 12 Suppl | Fried Red Snapper 10 Suppl

GOLDEN CHICKEN

Turmeric, Herb Salad, Smoked Chili Sauce

STEAMED RED SNAPPER

Ginger Caper Relish, Baby Bok Choy,
Soy Dressing

BLACK ANGUS STRIP LOIN | 15 SUPPL

Vietnamese Green Peppercorn Sauce,
Herb Salad, Lime (gf)

DESSERT

ADD A DESSERT FOR A
\$9 SUPPLEMENT

*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.*

Sushi

Chef's Lunch Set

NIGIRI 38

6 Piece of chef's choice Nigiri, Side Salad, Lobster Miso Soup

Hand Cut Rolls

BIG EYE TUNA 21

Avocado, Wasabi Aioli, Dill

ATLANTIC SALMON 19

Cilantro, Spicy Aioli

YELLOWTAIL 22

Jalapeno, Aji Amarillo Sauce

SNOW CRAB 24

Cucumber, Yuzu Kosho

Dim Sum

MAINE LOBSTER & PRAWN HARGOW 24

Squid Ink, Chili, Saffron & Lobster Aioli

PRAWN & BACON SIU MAI 14

Chili, Cilantro, Soy Vinegar

SNOW CRAB RANGOON 15

Pickled Chili, Cilantro, Sweet and Sour Chili

MUSHROOM STEAMED BUN 13

Shimejii, Shiitake, Maitake, Water Chestnut (v)

CRISPY PORK BUNS 14

Smoked Bacon, Catskill Maple Syrup, Chili Sauce

BERKSHIRE PORK DUMPLING 14

Scallion, Mala Chili Sauce

CRISPY MAPO DUMPLING 13

Shiitake, Tofu, Ginger (ve)

CRISPY BEEF DUMPLING 14

Hunan Spiced Beef, Scallion, Chilies

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)

Appetizers

HEART OF ROMAINE 15

Toasted Parm Bread Crumbs, Shredded Nori, Miso Caesar Dressing

CHICKPEA SPRING ROLL 13

Chive Cream Sauce (v)

HEIRLOOM TOMATO SALAD 18

Yuzu Vinaigrette, Persian Cucumber, Pickled Shallots, Mint (ve)

STEAMED EDAMAME 9

Maldon Salt (ve,gf)

SEARED YELLOWFIN TUNA 23

Avocado, Heirloom Tomatoes, Bonito Soy Dressing (gf)

GOLDEN CALAMARI 15

Cilantro, Lime, Sweet Soy Chili Sauce

CRISPY KUNG PAO CHICKEN WINGS 15

Sichuan Pepper Glaze, Ranch Sauce

BLISTERED SHISHITO PEPPERS 11

Whipped Everything Tofu, Smoked Paprika (ve,gf)

Mains

STEAMED RED SNAPPER 36

Ginger Caper Relish, Baby Bok Choy, Soy Dressing

GOLDEN CHICKEN 33

Turmeric, Smoked Chili Sauce, Herb Salad

BLACK ANGUS STRIP LOIN 42

Vietnamese Green Peppercorn Sauce, Herb Salad (gf)

SIZZLING RICE POT 26

Shiitake, Preserved Olive Leaves, Mala Sauce (ve,gf)
Soy Glazed Short Rib 12 Suppl | Fried Red Snapper 10 Suppl

Signature Dishes

-Available for Dinner only-

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

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

	6OZ	9OZ
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 CAMÉLIA 20

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

Lunch

Managed by RHC