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Dinner

Starter

Shishito 15

Kani Salad 19

Tuna Tartare 27

Bluefin Tuna, Avocado, with House Dressing

Grilled Salmon Salad 22

Black Tiger Shrimp Salad 21

Shitake Mushroom Salad (v) 18 Grilled Shishito Peppers with Mussel Filling

Triple Shrimp 25 Three Shrimps with Signature Sauces

Nigiri Sushi/Sushimi 2 Pieces

O Toro (Bluefin Fatty Tuna) 31 Sake

(King Salmon) 14

Chu Toro

Toro Salmon (Fatty King Salmon) 18 (Medium Fatty Tuna) 26

Yaki Harasu Akami

(Seared Fatty King Salmon) 20 (Lean Tuna) 18

Hotate Hamachi (Scallop) 18 (Yellowtail) 16

Suzuki Hirame (Fluke) 16 (Sea Bass) 14

Chef's Selection

5 Nigiri 41 9 Nigiri 71

3 Sashimi Variation 41 (2 Pieces Each)

5 Sashimi Variation 62 (2 Pieces Each)

Maki Rolls

8 Pieces

Ebi Tempura (Black Tiger Shrimp Tempura) 21

California (Hokkaido Snow Crab) 21

Pirikara Maguro (Spicy Tuna) 19

6 Pieces

Sake (Salmon) 15

Sake Abokado (Salmon Avocado) 16

Maguro (Bluefin Tuna) 15

Maguro Kyuri (Bluefin Tuna Cucumber) 16

Main

Sake 40

Grilled King Salmon, Carrot, and Spinach

Suzuki 42

Grilled Sea Bass with Signature Miso Sauce

Lobster 59

Steamed Fresh Lobster with Truffle Sauce

Hotate 45

Seared Scallop, and Asparagus with Black Truffle Sauce

Seared Cod, Shitake, and Asparagus

Kani 45

Fresh Crab Cake with Orange Sauce

Chirashi Sushi Bowl 55

Salmon/Bluefin Tuna/Fluke/Hamachi

Scallop/Tamago/Ikura/Kyuri

Maguro Tataki 48

Seared Bluefin Tuna with Chef's Signature Sauce

A5 Wagyu Steak Don 59

Seared A5 Wagyu over Rice with Signature Sauce

A5 Wagyu Hamburger Steak 55

Japanese Hamburger Steak with Signature Sauce

A5 Wagyu Steak (4oz) 150

Strip Loin Steak, Potato, Carrot, Zucchini, and House Salad

A5 Wagyu Sukiyaki 105/Per Person

A5 Wagyu, Housemade Broth, Cabbage, Shitake Mushroom, Tofu, Carrot, and Spring Onion) *Minimum of 2 People*

Sides

Rice 5

Sushi Rice 5

Miso 7

Miso Dorijiru 11

(Miso Soup with Pork Tenderloin and Tofu)

Edamame 11

(Steamed Soybeans with Truffle Sea Salt)

Kaiseki Course 195

Available through reservations only

Please visit www.hakurakusonyc.com for more information.