

EVENING

monday - friday 4:00 - 11:00pm
**kitchen closes at 9:30pm*



STARTERS

available from 4pm

edamame

black garlic, sea salt, sesame oil 14
(v, df, gf, contains: sesame)

marinated olives

citrus, chili, olive oil 14
(v, df, gf)

karaage chicken bites

yuzu kosho, togarashi, special sauce 15
(contains: dairy)

shishito peppers

everything spice, whipped
cream cheese 15
(vg, gf, contains: dairy)

wasabi peas

dehydrated peas, wasabi crunch 6
(v)

french fries 13

truffle fries 18

(contains: dairy)
add shaved truffle +10

furikake fries 14

yuzu kosho mayo
*(df, gf, contains: egg &
sesame)*

mushroom toast

charred maitake, burnt onion,
chives, teriyaki reduction 18
(vg, contains: gluten & dairy)

spicy pepper wings

onion chips, sesame, cilantro 22
(df, gf, contains: sesame)

marcona almonds

sea salt roasted 14
(v, df, gf, contains: nuts)

SHARED PLATES

midtown cheese board

3 chef's choice cheeses, house jam,
toasted baguette & crackers* 28

charcuterie board

3 chef's choice cured meats, house mustard,
toasted baguette & crackers* 35

cheese & charcuterie board

3 chef's choice cheeses, 3 chef's
choice cured meats, jam, toasted
baguette & crackers* 49

enhance your board with popular add-ons:

almonds 5

honeycomb 5

olives 5

wasabi peas 5

pork belly slider (bánh mì)

braised pork belly, pickled daikon & carrot,
cilantro, kewpie, ciabatta 18
(contains: dairy, gluten, egg)

winter green goddess salad

kale, watercress, mizuna, avocado, cucumber,
green goddess dressing, toasted sesame seeds 21
add chicken +12 | add salmon +15
(v, df, gf, contains: sesame)

little gem caesar

gem lettuce, parmesan, bagel chips,
house caesar dressing 21
add chicken +12 | add salmon +15
(contains: dairy, egg, fish, gluten)

wagyu pastrami reuben

kimchi, russian dressing, toasted milk bread 28
(contains: dairy, gluten, egg)

tbd wagyu sliders (3)

two-oz. wagyu patty, house pickle, truffle
cheddar, pepperjack, shaved onion, secret
sauce, potato bun 25
(contains: dairy, gluten, egg)

(df) dairy free, (gf) gluten free, (v) vegan, (vg) vegetarian, (*) gluten-free bread & crackers available upon request

consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. while we offer options to accommodate dietary and allergens restrictions, we are not a gluten-free, nut-free, or dairy-free kitchen and cross-contamination may occur for those that have a higher sensitivity to these allergens. a 20% gratuity will be added to parties of 5 or more.
new york state tax will be added to your order

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MAINS

cheesy udon

crispy pork, egg yolk, aged parmesan,
cracked black pepper 27
(contains: dairy, gluten, egg)

spicy tomato udon

roasted eggplant, tomato-umami broth,
herbs 22
(v, contains: gluten)

wagyu strip

truffle garlic butter, potato & vegetable hash,
crispy shallots 50
(gf, contains: dairy)

duck leg confit

citrus gastrique, green salad, scallions 25
(df, gf)

salmon

roasted leek, romanesco, yuzu beurre blanc 32
(gf, contains: dairy)

swordfish

tomato, pepper, lemongrass, shaved fennel 34
(gf, contains: dairy)

SIDES

charred heirloom carrots 12

roasted foraged mushrooms 12

asparagus 12

add shaved truffle to any dish 10

DESSERTS

maple bourbon cheesecake

pecan praline, seasonal compote,
brown butter crumble 14
(contains dairy, nuts, gluten)

sticky toffee pudding

warm date cake, toffee sauce,
vanilla bean ice cream, sea salt 14
(contains dairy, gluten, egg)

house-made ice cream

seasonal selection 9
(gf, contains: dairy)

sorbets

seasonal selection 9
(v, gf)

nutella crème caramel

caramelized banana 14
(gf, contains: egg, dairy)

~ please see our beverage menu for our selection of cocktails and more ~

executive chef nicholas restivo
executive sous chef nick aspenleiter
executive sous chef junior poyser