

## PRIX FIXE LUNCH \$38

### APPETIZER

**Soup Du Jour** Chef's Daily Seasonal Preparation

**Grilled Endive Salad** Avocado, Greens, Blood Orange, EVOO

**Avocado Toast** Grilled Country Bread, Lemon Zest, Cilantro, EVOO

**Wagyu Tataki** Charred Avocado, Wasabi Peas, Pomegranate, Ginger Ponzu

**Seafood Coquette** "Crab" & Sea Bass with Cilantro & Truffle "Cheese"

**Salmon Crostini** Spicy Salmon, Avocado, Toasted Baguette

### ENTRÉE

**Tokyo Platter** 2pc Tuna, 2pc Salmon, Spicy Tuna Roll

**Sushi Roll Platter** Spicy Tuna Roll & California Roll

**Grilled Filet of Branzino** Roasted Winter Vegetables, Olive Relish, Parsley Puree

**Sesame Crusted Salmon** Asian Vegetables, Miso Sake Broth

**Chicken Paillard** Potato Confit, Winter Vegetable, Dijon Au Jus

**U.N. Plaza Grill Classic Burger** Classic Garnishes, Mesclun, Homemade French Fries

**Argentinian Sliced Steak** Roasted Vegetables, Chimichurri

**Roasted Duck Breast** Sweet Potato Hash, Fig Marmalade

### DESSERT

**Crème Brulee** Ginger Spice Sugar Cookie

**Warm Chocolate Cake** Fig Sauce, Chocolate Sauce

**Black Forest Cake** Chocolate Cake, Cherries, Vanilla Whipped Cream

**Pear Tart** Crème Anglaise & Ice Cream

## A LA CARTE

### APPETIZER

<b>Porcini Bisque En Croute</b> Black Truffle Salsa	19
<b>Bistro Caesar</b> Romaine Hearts, Asparagus, Cherry Tomato, Herb Croutons, Anchovy, Dressing	22
<b>Spicy Yellowfin Tuna</b> Crispy Rice Cakes, Masago	24
<b>Ahi Tuna Tacos</b> Avocado, Spicy Citrus Mayo	24
<b>Scottish Salmon Sashimi</b> Black Truffle Ponzu	26
<b>Yellowtail Carpaccio</b> Serrano Pepper, Black Caviar, Citrus Ponzu	26
<b>Lemongrass Chicken Tender</b> Coconut Buffalo Sauce	25
<b>Wagyu Beef Potstickers</b> Shiitake, Sesame, Scallion	26
<b>BBQ Short Rib Tacos</b> Avocado Mousse, Crispy Shallots	26

## SUSHI & SASHIMI

Blue Fin Tuna 9/10	Salmon Roe/Ikura 8/9	Yellowtail/Hamachi 7/8
Tuna/Maguro 8/9	Flying Fish Egg/ Masago 7/8	Amber Jack/Kanpachi 8/9
Scottish Salmon/Sake 7/8	Crabstick/Kanikama 7/8	Red Snapper/Madai 8/9
King Salmon/ Sake 8/9	Smoked Salmon 8/9	Fluke/ Hirame 7/8

## SIGNATURE ROLL

<b>Ocean Dragon</b> Spicy Crabstick, Cucumber, Salmon, Avocado, Tempura Flakes, Mango Salsa	22
<b>U.N. Rainbow</b> Spicy Salmon, Jalapeno, Topped with Tuna, Yellowtail, Salmon, Fluke	23
<b>Duo Ahi Tuna</b> Spicy Tuna, Jalapeno, Pear, Pepper Tuna, Avocado, Wasabi Aioli	22
<b>Central Park</b> Kanikama, Avocado, Cucumber, Spicy Tuna & Salmon, Masago, Tempura Flakes	22
<b>New York</b> Spicy Tuna, Mango, Red Onion, Sliced Avocado, Truffle, Ikura	24

## CUT ROLL / HAND ROLL

<b>Toro Scallion Roll</b>	18	<b>Yellowtail Jalapeno Roll</b>	12
<b>Avocado &amp; Cucumber Roll</b>	10	<b>Spicy Salmon or Tuna Roll</b>	12
<b>Salmon Avocado Roll</b>	12	<b>Salmon Skin Roll</b>	12
<b>California Roll</b>	12	Salmon Skin, Cucumber, Scallion	
Crabstick, Avocado, Cucumber			

## CHEF SUSHI SELECTION

<b>Sushi Classic</b> Spicy Tuna, 6pc Sushi: Tuna, Salmon, Yellowtail, Fluke, Masago, Crabstick	38
<b>Sushi &amp; Sashimi Classic</b> California Roll, 4pc Sushi: Tuna, Salmon, Fluke, Masago, 9pc Sashimi: 2pc Tuna, 2pc Yellowtail, 2pc Fluke, 1pc Ikura	55

## ENTREES

<b>Blackened Salmon &amp; Quinoa Salad</b> Cucumber, Mushrooms, Red Onion, Caper Raisin Vinaigrette	36
<b>Grilled Chicken &amp; Avocado Toast</b> Grilled Country Bread, Lemon Zest, Cilantro, EVOO	32
<b>Chicken Marsala</b> Herb Marinated Chicken Breast, Roasted Zucchini & Champignons	32
<b>Burgundy Wagyu Short Ribs</b> Caramelized Root Vegetables, Citrus Tangerine	68
<b>Veal Chop</b> Roasted Vegetables, Potato Confit	63
<b>Steak &amp; Eggs</b> 8oz Steak, Pommes Frites, Béarnaise	45

## STEAKS USDA PRIME

<b>Pastrami-Rub Butcher Cut</b> 14oz Boneless Ribeye	58
<b>Petite Filet</b> 8oz Filet Mignon	45

Served with Pommes Frites & Sichuan Peppercorn Sauce, Bordelaise

## SIDES 13

<b>Grilled White Asparagus</b>	<b>Purple Eggplant</b>	<b>Pommes Frites</b>
<b>Creamy Spinach</b>		<b>Pomme Puree</b>