

PRIX FIXE LUNCH \$39 – Choose One of Each

APPETIZER

Soup Du Jour Chef's Daily Seasonal Preparation

Chicken Satay Salad Napa Cabbage, Mango, Fennel, Endive, Miso Peanut Dressing

Wagyu Beef Sliders Gherkin, Sriracha, Aioli, Brioche Bun

Avocado Toast Red Cabbage Slaw, Harissa, Olive Aioli

Fish & Chips 2pc of White Fish Tempura, French Fries, Lettuce, Tartar Sauce

Seafood Croquette Kani & Sea Bass with Cilantro & Truffle "Cheese"

Salmon Sashimi Seasoned with Togarashi, Spicy garlic Cucumber, Micro Green

Roasted Beet & Artichoke Salad Rainbow Tomatoes, Figs, Micro Greens, Honey Balsamic Glazed

ENTRÉE

Hawaiian Poke Bowl Tuna & Yellowtail Dress with Jalapeno Ponzu, Edamame, Avocado, Seaweed Salad, Red Cabbage, Pineapple, Tomato

Sushi Roll Platter Spicy Tuna Roll & Salmon Avocado Roll

Pistachio Crusted Salmon Green Peas Ragout, Meyer Lemon Basil Emulsion

UN Plaza Grill Burger Classic Garnishes, Mesclun, Homemade French Fries

Bistro Sliced Steak Roasted vegetables, Caramelized Shallot Sauce

BLT Chicken Club Marinated Chicken Breast, Avocado, Chipotle Aioli, Focaccia Roll

Mongolian Beef Baby Bok Choy & Corns Shiitakes, Sesame Yaki Udon

Basil Linguine Seabass & Salmon with Roasted Cherry Tomatoes

DESSERT

Crème Brûlée Ginger Spice Sugar Cookie

Blueberry Financier Brown "Butter" Almond Cake, Berry Compote, Lemon Cream

Black Forest Cake Chocolate Cake, Cherries, Vanilla Whipped Cream

Peanut Chocolate Peanut Butter Mousse, Chocolate Cake, Ganache

Apple Tart Crème Anglaise

A LA CARTE

APPETIZER

Porcini Bisque En Croute Black Truffle Salsa	19
Bistro Crab Meat Salad Romaine, Avocado & Cucumber, Crispy Artichokes, Citrus Dressing	24
Spicy Yellowfin Tuna Crispy Rice Cakes, Masago	24
Ahi Tuna Tacos Avocado, Spicy Citrus Mayo	24
Tuna Tostada Seared Peppered Tuna, Mango Salsa, Wonton Chip	25
Salmon Pizza Shredded Grill Salmon, Red Radish, Olive, Red Onion, Cherry Tomato, Cilantro, Tartar Sauce	26
Yellowtail Carpaccio Serrano Pepper, Black Caviar, Citrus Ponzu	26
Avocado Toast Grilled Country Bread, Lemon Zest, Cilantro, EVOO	22
Veal Osso Bucco Dumplings Honshimeiji, Truffle Aioli	25
Wagyu Beef Potstickers Shiitakes, Sesame, Scallion	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	Stripe Jack/Shima Aji 8/9
Scottish Salmon/Sake 7/8	Crabstick/Kanikama 7/8	Red Snapper/Madai 8/9
King Salmon Marinated / Sake 8/9	Fluke/ Hirame 7/8	Toro / Fatty Tuna 15/16

SIGNATURE ROLL

Tiger Seared Toro, Tuna, Jalapeno, Avocado, Sesame Seed, Teriyaki Glazed	26
Bahamas Spicy Salmon Panko Crunch, Fried Shallots, Cucumber, Avocado, Sesame Seeds, Coconut, Teriyaki	22
East River Crunchy Kani, Seared Salmon, Avocado, Miso, fried Garlic, Sesame Seeds	23
Phoebus Spicy Yellowtail with Tempura Flakes, Avocado, Serrano Peppers, Sweet Soy Sauce, Tobiko	22
Moroccan Salmon, Avocado, Tempura Flakes, Topped with Tuna, Mango Salsa,	23
Toro Rainbow Toro, Salmon, Tuna, Kani Salad, Tobiko, Cucumber, Avocado	26
Red Dragon Peppered Tuna, Avocado, Spicy Crunchy Tuna, Tobiko, Wonton Chips, Sweet soy Glazed	23
UN Plaza Tuna, Salmon, Yellowtail, Avocado, Tobiko, Wrapped in Cucumber, Amazu Sauce	24
Duo Ahi Tuna Spicy Tuna, Jalapeno, Pear, Pepper Tuna, Avocado, Wasabi Aioli	23
New York Spicy Tuna, Mango, Red Onion, Sliced Avocado, Truffle, Ikura	24
Yasai Maki Julienne of Beets, Carrots, Asparagus, Avocado, Cucumber, Sesame Miso Sauce	22
Toro Tower Seared Toro, Mango Salsa, Spicy Tuna, Avocado	32

CUT ROLL / HAND ROLL

Toro Scallion Roll	18	Yellowtail Jalapeno Roll	12
Avocado & Cucumber Roll	10	Spicy Salmon or Tuna Roll	12
Salmon Avocado Roll	12	Salmon Skin Roll	12
California Roll	12		

CHEF SUSHI SELECTION

Hon Maguro 1 Spicy tuna roll, 5 Bluefin Tuna Nigiri	38
Hawaiian Poke Bowl Tuna & Yellowtail, Jalapeño Ponzu, Edamame, Avocado, Seaweed Salad, Red Cabbage, Pineapple, Tomato	28
Nigiri & Sashimi 10 Sashimi: 3 Bluefin Tuna, 2 Salmon, 2 Yellowtail, 2 Fluke, 1 Ikura 4 Nigiri, Tuna, Salmon, Fluke, Tobiko 1 Spicy Tuna Roll	55

ENTREES

Ahi Tuna Provencal Sesame Seed Crusted, Artichokes & fennel Confit, Niçoise Olives & Tomato	36
Grilled Chicken & Avocado Toast Grilled Country Bread, Lemon Zest, Cilantro, EVOO	32
Coq Au Vin Potato Puree, Champignons, Pearl Onions with Bordeaux jus	32
Roasted Duck Breast Bok choy & Corns, Wild Mushrooms, Sweet & Sour Kumquats	46
Veal Chop Roasted Vegetables, Potato Confit	63
Steak & Eggs 8oz Steak, Pommes Frites, Béarnaise	45
Rack of Lamb, Seasoned Vegetables	75

STEAKS USDA PRIME

Cote De Boeuf 20 oz. Bone-in Ribeye	75
Butcher Cut 14oz Boneless Ribeye	58
Petite Filet 8oz Filet Mignon	45

SIDES 13

White Asparagus	Mashed Potatoes	Purple Eggplant	Pommes Frites
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