

DESSERTS

CHOCOLATE MOCHI peanut butter ice cream 12

SUMMER TRUFFLE ICE CREAM truffles slices 15

GRAPEFRUIT GRANITE shiso, citrus zest 10

CREPES green tea cream 20

TEAS

MOKUSEI Osmanthus tea 11

SOBA roasted buckwheat 10

GENMAI CHA green tea with roasted rice 8

SHUKO

肴酒

SMALL PLATES

FROM THE COUNTER

- DUNGENESS CRAB SALAD cucumber, tarragon, ginger soy 24
- LONG ISLAND FLUKE almonds, pickled tomatoes, orange oil 21
- HAY SMOKED SAWARA shiso salad, tempura flakes, smoked soy 21
- SCALLOP CRUDO spicy tomato, mizuna greens 23
- KANPACHI arugula salad, grilled king, serrano, spicy yuzu 22
- LOCAL SEA BREAM spicy cucumber, cilantro 21

FROM THE KITCHEN

- ORGANIC EDAMAME montauk salt 10
- GRILLED SCALLOP uni, foie, truffle butter 28
- TEPPANYAKI RICE salmon 24 duck and foie 25
- STEAMED BLACK BASS clams, soft tofu, hot oil 28
- SUMMER TEMPURA soft shell crab, soft shell shrimp, local vegetables 26
- GRILLED KING CRAB garlic soy butter 34
- MIYAZAKI BEEF TATAKI foie, mushroom salad, balsamic oil 68

LARGE PLATES

- SPICY LOBSTER clams, shrimp, crab 75
- FRENCH CHICKEN KARAGE baby potato, corn, summer green salad 58
- WHOLE BRANZINO roasted clams, grilled tomatoes 58

OMAKASE sashimi tasting 95 sushi tasting 95

SASHIMI / SUSHI

- TORO tuna belly 14
- AKAMI lean tuna 8
- SAWARA spanish mackerel 6
- SAKE salmon 6
- HIRAME fluke 6
- SHINKA TAI sea bream 8
- KANPACHI wild yellowtail 7
- AYOGAI orange clam 6
- HOTATE scallop 7
- SOFT SHELL CRAB 6
- SHITAKE 5

PRESSED SUSHI

- SAKE salmon 18
- AKAMI lean tuna 24
- HOTATE scallop 24
- UNAGI eel 18
- WAGYU beef 28

ROLLS

- TUNA AVOCADO 13
- SPICY SALMON CANAPES 24
- SOFT SHELL SHRIMP 18

COCKTAILS

THE JADE COCKTAIL

Tozai Sake, Passion Fruit Puree, tinge of fresh wasabi, Star Anise 12

EAST IS EAST

5 spice infused Tozai Sake, Fresh Yuzu juice, Fresh lemon juice, Agave nectar 12

YAMAZAKI SOUR

Yamazaki 12 year scotch, Fresh Lemon juice, Fresh Orange juice,
Cardamom and Ginger infused agave, Angostura Bitters, Garnish Lemon Peel 12

MINT GIN BLOSSOM

Plymouth Gin, Fresh Grapefruit Juice, St. Germain, Aperol 12

PEACH BUBBLE

Tozai Sake, Plymouth Gin, Fresh Peach Nectar, Topped off with champagne 12

BEER

SAPPORO 12

ASHASHI 12

KIRIN LIGHT 12

SHINER BOCK 12

SAISON DUPONT 12

HEINEKEN 12

SESSION 12

SHUKO
酒肴

WINES BY THE GLASS

SPARKLING

NINO FRANCO Prosecco Rustico NV 12

CHARTONTAILLET Sainte Anne NV 12

SCARPETTA Tímido Sparkling Rose NV 12

WHITE

PUNTA CRENA Mataoussu 2012 (Friuli) 12

VINATIGO Gual 2012 (Canary Islands) 12

GUNTHER STEINMETZ Riesling "Brauneberger" 2012 (Germany) 12

DOMAINE OLIVIER MERLIN Macon La Roche Vineuse 2009 (Burgundy) 12

JAGER Gruner Veltliner Federspiel Ried Klaus 2012 (Austria) 12

REDS / ROSE

COPAIN Pinot Noir Les Voisins 2011 (California) 12

TIRE BOUCHON Bourgogne 2012 (France) 12

CASCINA FONTANA Dolcetto d'Alba 2012 (Italy) 12

SAINT GLINGLIN Cotes de Francs Rouge 2010 (France) 12

TRIENNES Vin de Pays du Var Rosé 2013 (France) 12

SAKE

KITAYA Junmai (Kyushu, Japan) 12

TENRYO HIDAHOMARE Junmai-Ginjyo (Cuba, Japan) 12

GASSAN NO YUKI Junmai-Ginjo (Tohoku, Japan) 12

WINES BY THE BOTTLE

WHITE

VOURAY MARC BREDIF "CLASSIC"

Loire Valley, France 2011 12

CHARDONNAY, MERLIN, "LA ROCHE VINEUSE"

Macon, Burgundy 2010 12

SAUVIGNON BLANC, GERARD BOULAY

Chavignon, Sancerre, Loire 2011 12

POUILLY FUME, BARON DE LADOUCETTE "BARON DE L"

Loire Valley, France 2008 12

ROMORANTIN, MARIONNET "PRE PHYLLOXERA"

Loir-et-Cher, France 2010 12

REDS

PINOT NOIR, HALLORAN

Eola-Amity, Oregon 2010 12

CABERNET FRANC, PHILIPPE ALLIET "CHINON"

Loire, France 2011 12

NERO D'AVOLA, VALLE DELL'ACATE "IL MORO"

Sicily, Italy 2010 12

DOMAINE MARQUIS D'ANGERVILLE VOLNAY

Burgundy, France 2010 12

MERLOT, CHATEAU LA GRANGERE "GRAND CRU"

Bordeaux, France 2011 12