

NYC Restaurant Week Sunday Menu

July 22nd 2024 - August 18th 2024

\$45 PER PERSON | TWO COURSE MEAL

— SUNDAY BOTTOMLESS LUNCH | 12PM - 4PM —

+ 18% GRATUITY AND TAX | SELECT ONE FROM EACH COURSE

PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED



To Drink

60 MINUTES OF **BOTTOMLESS COCKTAILS!**

(choose one)

MIMOSA
Orange Juice, Prosecco



BERRY BUBBLY
Red Berry, Prosecco

BELLINI
Peach Juice, Prosecco

FOREST HILLS
*Mango, Blue Curacao,
Prosecco*

Appetizers


CALIFORNIA ROLL
imitation crab, celery, avocado

 **VEGETABLE SPRING ROLLS**
*(+\$3 chicken, +\$5 shrimp)
rolled appetizer with mixed vegetables*


 **HOUSE SALAD**
*cucumber, avocado, cherry tomato,
ginger dressing*

 **VEGETABLE DUMPLINGS**
*(+\$3 chicken, +\$5 shrimp)
steamed or fried*

Entrees

 **DRUNKEN NOODLES** *(veg or chicken)*
*flat noodles cooked with bell peppers, onions,
scallions and basil*

DRAGON ROLL
eel avocado, topped with avocado and eel sauce




 **PAD THAI** *(veg or chicken)*
made with tamarind, peanut, bean sprout, tofu

 **CRISPY TACOS** *(veg, chicken, beef or shrimp)*
*made with lettuce, pico de gallo, corn, avocado,
jalapeño, vinaigrette*

SESAME CHICKEN *(+\$4)*
*deep fried chicken tossed in a flavorful sweet and
savory honey sesame sauce served over a bed of
crispy rice noodles*

 **TERIYAKI WILD SALMON** *(+\$8)*
*served with edamame, bokchoy and soy ginger in
teriyaki sauce*



 indicates spicy •  indicates vegetarian option •  indicates shell fish

•Some of our dishes may contain nuts, please advise your server regarding any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.