

# SHOKUJIN NYC EXP

**\$80 PER PERSON**

## **3 PC RAW BAR**

**BC SPOT PRAWN & PAJEORI  
EAST COAST OYSTER & CHILI OIL  
HAMACHI & WAGYU FAT XO**

*all individually seared raw in wagyu suet  
and individually dressed*

## **SUSHI**

**SABLEFISH 7 SAIKYO -  
LOBSTER & TEMPURA MAKI**

### **SUPPLEMENTAL SUSHI**

**CHARCOAL SEARED  
BLUEFIN OTORO / \$21**

ADD OSCETRIA CAVIAR TO ANYTHING  
\$50 / 5g

## **TEMPURA**

**EGGPLANT AND GOAT CHEESE**

*ruri nasu salsa, local honey, arugula*

## **MEAT & POTATOES**

**15 DAY FERMENTED YUKON  
POTATO, BRINED CHICKEN  
MINCE, TRUFFLE AIOLI,  
FLOATING STONE WAGYU  
SHORT RIB**

*seaweed peppercorn sauce*

ADD FRESH BLACK TRUFFLE \$20 / 2g

## **BINCHOTAN GRILL**

**4 SEASONAL SKEWERS**

*including a variation of chicken, vegetable,  
beef and pork, served with soy egg dip and  
smoked wagyu fat rice*

## **SUPPLEMENTAL WAGYU**

**BEESWAX AGED  
A5 JAPANESE WAGYU / \$140 3oz**

*100g mie wagyu, wasabi and chirizu salsa*

## **DESSERT**

**SAKE KASU TIRAMISU**

*houji-cha crème, sake caramel*