

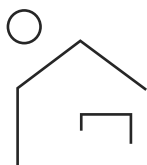
Our culinary program has been thoughtfully chosen to create a reflective and nourishing experience with food.

Our menu has been designed in collaboration with Michelin-starred Chef Mads Refslund, a co-founder of Noma, who has served as the Culinary Creative Director of Shou Sugi Ban House since inception.

Guided by our overarching principles of wellness and sustainability, every dish is crafted with market-fresh ingredients found on the East End and prepared daily by our in-house team led by Executive Chef Sabdiel Cortes.

To complement your dining experience, specially curated wines are available by the glass or bottle. This thoughtful selection includes wines produced using biodynamic, organic, or sustainable practices, and several are sourced locally or from female winemakers.

Given the fresh sourcing of all ingredients, it is required that reservations are made at least 24 hours in advance. Please notify our team of any allergies or dietary restrictions. All menu items can be made gluten-free upon request.



FIRST

ENDIVE SALAD WITH WALNUTS AND CITRUS VINAIGRETTE,
DUSTED WITH BEET ROOT POWDER

BURRATA WITH QUINCE JAM AND PICKLED GREEN ALMONDS

ZUCCHINI FLATBREAD WITH PUMPKIN SEED BUTTER, AVOCADO,
AND CITRUS VINAIGRETTE

CHICKPEA HUMMUS TOAST WITH PICKLED SWISS CHARD

DUCK EGG WITH SHIITAKE MUSHROOMS AND NASTURTIUM LEAVES

SEARED TUNA WITH SESAME AND PONZU

MAIN

KOMBU-CURED RAINBOW TROUT IN BEURRE BLANC
WITH CABBAGE, FENNEL, AND TROUT ROE

GRILLED SHRIMP AND MUSSELS WITH DILL AND YUZU

HERITAGE CHICKEN BREAST WITH SAUTÉED CABBAGE,
FRESH PESTO, AND PINE NUTS

CAULIFLOWER STEAK WITH HERBED CAULIFLOWER RICE
AND PRESERVED LEMON

BARLEY RISOTTO WITH BUTTERNUT SQUASH, BOK CHOY,
AND CRISPY SHALLOTS

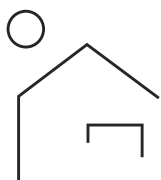
GRASS-FED DRY AGED PRIME RIBEYE CAP WITH CRISPY RICE AND
BRUSSELS SPROUTS (+20)

DESSERT

SEASONALLY-INSPIRED CHEF'S SELECTION

LUNCH

\$75 per person
+ \$15 per each additional
first course



FIRST

LOCAL OYSTERS WITH TURNIP MIGNONETTE
DAIKON RADISHES WITH APPLE BUTTER, SHISO, AND TARRAGON
ENDIVE SALAD WITH WALNUTS AND CITRUS VINAIGRETTE
SILKEN TOFU WITH BRAISED KOMBU AND DRIED FIG
TUNA TARTARE WITH NORI AND SESAME OIL

SECOND

ROASTED LEEKS WRAPPED IN KOMBU
WITH BLACK GARLIC AND FRESH HERBS
MARINATED MUSSELS WITH SORREL CHIMICHURRI
CURRIED CARROTS WITH PARSNIP PUREE, HAZELNUTS,
AND PICKLED FLOWERS
MARINATED BEETS WITH SALTED SOUR CHERRIES
BURRATA WITH QUINCE JAM AND PICKLED GREEN ALMONDS
TAMARI-MARINATED ROASTED ENOKI

MAIN

ROASTED SALMON STEAK WITH MACADAMIA NUT CREAMED SPINACH
DAYBOAT FISH BAKED EN PAPILOTE
WITH VEGAN MISO BUTTER AND FRESH HERBS
PAN-SEARED LONG ISLAND DUCK BREAST
WITH PARSNIP PUREE AND PICKLED PEARS
BARLEY RISOTTO WITH BUTTERNUT SQUASH, BOK CHOY,
AND CRISPY SHALLOTS
ROASTED MAITAKE MUSHROOMS WITH GRILLED RED CABBAGE,
BLACK CURRANTS, AND HERBED YUKON GOLD POTATOES
GRASS-FED DRY AGED PRIME RIBEYE
WITH HERBED YUKON GOLD POTATOES (+ \$30)
ROASTED CHICKEN BREAST WITH SHIITAKE MUSHROOMS,
BRUSSELS SPROUTS, AND CRANBERRIES

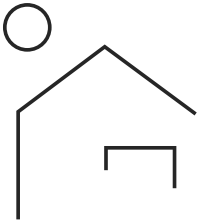
DESSERT

SEASONALLY-INSPIRED CHEF'S SELECTION

DINNER

DAILY AT
7:30PM

\$135 per person
+ \$20 per each additional
first or second course



ALL-DAY MENU | BEVERAGES - SNACKS - RICE BOWLS

BEVERAGES: 7:30AM-8:30PM FOOD: 11:30AM-8:30PM

GF (Gluten Free), V (Vegan), DF (Dairy Free)
Please inform your server of any food allergies

C A F É

COFFEE \$8
FRENCH PRESS, ESPRESSO, AMERICANO,
LATTE, MACCHIATO, COLD BREW

MATCHA \$12
TRADITIONAL MATCHA, MATCHA LATTE

NUMILK LATTES (DF) \$8
PINK MOON MILK, GOLDEN MILK,
VANILLA PISTACHIO

Hot or iced with your choice of oat, almond, or cow's milk

ORGANIC SIGNATURE TEA BLENDS \$12 *per pot*

FOCUS - CAFFEINATED
ROSE HIPS, BILBERRY, ROSEMARY, GREEN MATE, TULSI, ORANGE

RELAX - HERBAL
ROOIBOS, LAVENDER, ROSE PETALS, RED + BLACK CURRANTS, ROSE

AZUL - HERBAL
BUTTERFLY PEA SHOOT, LEMONGRASS, LEMON VERBENA

JAPANESE GREEN SENCHA

AWAKENING ENGLISH BREAKFAST

C R U D I T É

ASSORTMENT OF SEASONAL VEGETABLES \$25

DRESSED WITH EXTRA VIRGIN OLIVE OIL & SUMAC
SERVED WITH GARLIC INFUSED HUMMUS
OR LEMON & DILL YOGURT SAUCE

+ \$5 for both dip options

B R O T H S

CHICKEN \$12 *per cup*

CHICKEN, ONIONS, CELERY, CARROTS,
LEMON & SALT

MUSHROOM

MUSHROOMS, ONIONS, CELERY, CARROTS,
LEMON & SALT

O N I G I R I

TWO PIECES \$15
+ \$8 for each additional piece

THREE PIECES \$25
+ miso soup & pickled vegetables

UMEBOSHI: SALTED PLUM, SPINACH, FURIKAKE

SOBORO: GROUND CHICKEN, MIRIN, GINGER

MAGURO: TUNA, KEWPIE MAYO, SPICY CHILI

M O C H I

MATCHA (V) \$4 *each*

PASSION FRUIT (V)

MANGO (V)

ESPRESSO

H A I G A - M A I

RICE BOWLS \$50

Makes for a full meal

All options can be served over a bed of fresh greens instead of rice

CHICKEN (GF)

SOY-GLAZED CHICKEN, SEASONAL VEGETABLES, FRESH HERBS, KIMCHI, SOFT-BOILED EGG, AVOCADO

SALMON (GF)

SOY-GLAZED SALMON, SEASONAL VEGETABLES, FRESH HERBS, KIMCHI, SOFT-BOILED EGG, AVOCADO

MUSHROOM (V) (GF)

MUSHROOM CONFIT, SEASONAL VEGETABLES, FRESH HERBS, KIMCHI, AVOCADO