



SHOU SUGI BAN HOUSE CULINARY PROGRAM

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 and Ilis, 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, we require that meal selections are submitted by 8:00pm the day prior for all Lunch and Dinner reservations. Same day requests for full Lunch and Dinner seatings are not guaranteed, though our À La Carte menu is available daily between 11:30am - 8:30pm.

Please notify our team of any allergies or dietary restrictions. Most menu items can be made gluten-free and dairy free upon request.

COFFEE \$8

FRENCH PRESS, ESPRESSO, AMERICANO, LATTE,
MACCHIATO, COLD BREW

MATCHA \$12

CHAI LATTE \$8

GOLDEN TURMERIC NUMILK LATTE ^V \$8

VANILLA PISTACHIO NUMILK LATTE ^V \$8

*The above, excluding the NUMILK lattes, can be served with your choice of oat, almond,
or cow's milk. All can be served hot or iced. Add a shot of espresso (+ \$4).*

ORGANIC TEA BLENDS \$12 per pot

CAFFEINATED

JAPANESE GREEN SENCHA

GREEN TEA MADE FROM CAMELLIA SINENSIS LEAVES

ENGLISH BREAKFAST TEA

BLACK TEA MADE FROM CAMELLIA SINENSIS LEAVES

CHAI

CINNAMON BARK, GINGER ROOT, CARDAMOM, CLOVE, BLACK PEPPER, BLACK TEA

HERBAL

ZEN BLEND

GINKGO LEAF, BRAHMI, PEPPERMINT, SPEARMINT, LEMON BALM, RED CLOVER HERB,
ROSEMARY LEAF, GINGER ROOT

HEALER

GINGER ROOT, TURMERIC ROOT, LEMON PEEL, LEMON VERBENA, LEMON BALM,
LEMON PEEL, ROSEHIPS

IMMUNITY

LICORICE ROOT, MARSHMALLOW ROOT, ECHINACEA PURPUREA ROOT,
ORANGE PEEL, CASSIA CINNAMON BARK, GINGER ROOT, FENNEL SEEDS, CLOVES

LOVE

DAMIANA LEAF, ROASTED CACAO NIBS, ROASTED CAROB, ORANGE PEEL, ROSE
PETALS, CASSIA CINNAMON CHIPS, VANILLA

NIGHT CAP

PEPPERMINT LEAF, CHAMOMILE FLOWERS, SKULLCAP, MUGWORT, DAMIANA LEAF,
ROSEMARY LEAF, ROSE PETALS

All tea blends are made with USDA certified organic herbs and ingredients.

JUICES \$12

CARROT GINGER ^{GF DF V}

CHEF'S SELECTION GREEN BLEND ^{GF DF V}

CAFÉ

DAILY FROM 7:30AM - 8:30PM

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

SOUL WARMING

SEASONAL SOUP*

SERVED WITH WARM, GRILLED SOURDOUGH BREAD

\$18 per bowl

CHICKEN BROTH ^{GF DF}

CHICKEN, ONIONS, CELERY, CARROTS, LEMON & SALT

\$12 per cup

MUSHROOM BROTH ^{GF DF V}

MUSHROOMS, ONIONS, CELERY, CARROTS, LEMON & SALT

\$12 per cup

LIGHT BITES

CHICKPEA HUMMUS TOAST* ^V

WITH PICKLED SWISS CHARD

\$15

ENDIVE SALAD ^{GF V}

WITH WALNUTS AND CITRUS VINAIGRETTE

\$15

RICOTTA TOAST*

WITH TRUFFLE HONEY, CUCUMBERS AND CHIVES

\$15

VEGETABLE CRUDITÉ ^{GF DF V}

DRESSED WITH EXTRA VIRGIN OLIVE OIL AND SUMAC

\$25

Served with garlic infused hummus or lemon dill yogurt sauce
+ \$5 for both dip options

*Can be made gluten free upon request.

HAIGA-MAI RICE BOWLS

\$50

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 ^{GF V}

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

All rice bowls can be served over a bed of fresh greens instead of rice, or can be served with a mixture of greens and rice.

MOCHI

\$4 each

SEASONAL FLAVOR
ESPRESSO
PASSION FRUIT ^V
MANGO ^V

À LA CARTE

DAILY FROM 11:30AM - 8:30PM

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FIRST

ENDIVE SALAD WITH WALNUTS AND CITRUS VINAIGRETTE,
DUSTED WITH BEET ROOT POWDER ^{GF DF V}

BURRATA WITH QUINCE JAM AND PICKLED GREEN ALMONDS

ZUCCHINI FLATBREAD WITH PUMPKIN SEED BUTTER, AVOCADO,
AND CITRUS VINAIGRETTE ^{DF V}

CHICKPEA HUMMUS TOAST WITH PICKLED SWISS CHARD ^{DF V}

DUCK EGG WITH SHIITAKE MUSHROOMS
AND NASTURTIUM LEAVES ^{GF DF}

SEARED TUNA WITH SESAME AND PONZU ^{GF DF}

MAIN

KOMBU-CURED RAINBOW TROUT IN BEURRE BLANC
WITH CABBAGE, FENNEL, AND TROUT ROE ^{GF}

GRILLED SHRIMP AND MUSSELS WITH DILL AND YUZU ^{GF}

HERITAGE CHICKEN BREAST WITH SAUTÉED CABBAGE,
FRESH PESTO, AND PINE NUTS ^{GF DF}

CAULIFLOWER STEAK WITH HERBED CAULIFLOWER RICE
AND PRESERVED LEMON ^{GF DF V}

BARLEY RISOTTO WITH BUTTERNUT SQUASH, BOK CHOY,
AND CRISPY SHALLOTS ^{DF V}

GRASS-FED DRY AGED PRIME RIBEYE CAP WITH CRISPY RICE
AND BRUSSELS SPROUTS (+\$20) ^{GF}

DESSERT

SEASONALLY-INSPIRED CHEF'S SELECTION

LUNCH

DAILY AT 12:30PM AND 2:00PM
\$75 PER PERSON + \$15 PER EACH ADDITIONAL COURSE

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FIRST

LOCAL OYSTERS WITH TURNIP MIGNONETTE ^{GF DF}

DAIKON RADISHES WITH APPLE BUTTER, SHISO,
AND TARRAGON ^{GF DF V}

ENDIVE SALAD WITH WALNUTS AND CITRUS VINAIGRETTE ^{GF DF V}

SEASONAL CHAWANMUSHI WITH CRISPY ONIONS AND CITRUS PONZU

TUNA TARTARE WITH NORI AND SESAME OIL ^{GF DF}

SECOND

ROASTED LEEKS WRAPPED IN KOMBU
WITH BLACK GARLIC AND FRESH HERBS ^{GF DF V}

MARINATED MUSSELS WITH SORREL CHIMICHURRI ^{GF DF}

CURRIED CARROTS WITH PARSNIP PUREE, HAZELNUTS,
AND PICKLED FLOWERS ^{GF DF V}

MARINATED BEETS WITH SALTED SOUR CHERRIES ^{GF DF V}

BURRATA WITH QUINCE JAM AND PICKLED GREEN ALMONDS ^{GF}

TAMARI-MARINATED ROASTED ENOKI ^{GF DF V}

MAIN

ROASTED SALMON STEAK
WITH MACADAMIA NUT CREAMED SPINACH ^{GF DF}

DAYBOAT FISH BAKED EN PAPILOTE
WITH VEGAN MISO BUTTER AND FRESH HERBS ^{GF DF}

PAN-SEARED LONG ISLAND DUCK BREAST
WITH PARSNIP PUREE AND PICKLED PEARS ^{GF DF}

BARLEY RISOTTO WITH BUTTERNUT SQUASH, BOK CHOY,
AND CRISPY SHALLOTS ^{DF V}

ROASTED MAITAKE MUSHROOMS WITH GRILLED RED CABBAGE,
BLACK CURRANTS, AND HERBED YUKON GOLD POTATOES ^{GF DF V}

GRASS-FED DRY AGED PRIME RIBEYE
WITH HERBED YUKON GOLD POTATOES (+\$30) ^{GF}

ROASTED CHICKEN BREAST WITH SHIITAKE MUSHROOMS,
BRUSSELS SPROUTS, AND CRANBERRIES ^{GF DF}

DESSERT

SEASONALLY-INSPIRED CHEF'S SELECTION

DINNER

DAILY AT 6:30PM AND 7:30PM
\$135 PER PERSON + \$20 PER EACH ADDITIONAL COURSE

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