



EARLY SPRING 2024  
SHOU SUGI BAN HOUSE

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 Owner of 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 during set times daily.

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

## FIRST

LOCAL OYSTERS WITH GRILLED KIWI, TURNIPS, AND KOJI <sup>GF DF</sup>

DAIKON RADISHES WITH APPLE BUTTER, SHISO,  
AND TARRAGON <sup>GF DF V</sup>

ENDIVE SALAD WITH WALNUTS AND CITRUS VINAIGRETTE,  
DUSTED WITH BEET ROOT POWDER <sup>GF DF V</sup>

SEASONAL CHAWANMUSHI WITH CRISPY SHALLOTS  
AND CITRUS PONZU <sup>DF</sup>

TUNA TARTARE WITH NORI AND SESAME OIL <sup>GF DF</sup>

## SECOND

ROASTED LEEKS WRAPPED IN KOMBU  
WITH BLACK GARLIC AND FRESH HERBS <sup>GF DF V</sup>

MARINATED MUSSELS WITH MIXED HERB CHIMICHURRI <sup>GF DF</sup>

CURRIED CARROTS WITH PARSNIP PUREE, HAZELNUTS,  
AND PICKLED FLOWERS <sup>GF DF V</sup>

EIGHTEEN-HOUR SLOW-BAKED BEETS WITH BRAISED KOMBU,  
SALTED CHERRIES, AND BLACK CURRANTS <sup>GF DF V</sup>

BURRATA WITH KUMQUAT MARMALADE, PISTACHIOS,  
PICKLED SHISO AND SHALLOTS <sup>GF</sup>

TAMARI-MARINATED ROASTED ENOKI <sup>GF DF V</sup>

## MAIN

ROASTED SALMON STEAK  
WITH MACADAMIA NUT CREAMED SPINACH <sup>GF DF</sup>

DAYBOAT FISH BAKED EN PAPILLOTE  
WITH VEGAN MISO BUTTER AND FRESH HERBS <sup>GF DF</sup>

PAN-SEARED LONG ISLAND DUCK BREAST  
WITH PARSNIP PUREE AND PICKLED PEARS <sup>GF DF</sup>

BARLEY RISOTTO WITH KALE, SHIITAKE MUSHROOMS, MANCHEGO  
AND TRUFFLE PUREE

ROASTED CHICKPEA AND MISO CAULIFLOWER TACOS  
WITH CABBAGE, WATERMELON RADISH, AND CURED APPLES <sup>GF DF V</sup>

GRASS-FED DRY AGED PRIME RIBEYE  
WITH HERBED YUKON GOLD POTATOES <sup>GF</sup> (+\$30)

ROASTED CHICKEN BREAST WITH SHIITAKE MUSHROOMS,  
BRUSSELS SPROUTS, AND CRANBERRIES <sup>GF DF</sup>

## DESSERT

SEASONALLY-INSPIRED CHEF'S SELECTION

# DINNER

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

GF (Gluten Free), DF (Dairy Free), V (Vegan)  
Most items can be made GF or DF upon request.

Please inform our team of any food allergies or dietary preferences when making your meal selections. While most items can be modified, we will notify you in advance if a selection cannot be accommodated. Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.