



SUMMER 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 throughout the day and evening.

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

COFFEE BEVERAGES \$8

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

MATCHA LATTE \$12

CHAI LATTE \$8

GOLDEN TURMERIC NUMILK LATTE ^V \$8

VANILLA PISTACHIO NUMILK LATTE ^V \$8

The above can be served with your choice of oat, almond, or cow's milk (excluding the NUMILK lattes). 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.

SOUPS & BROTHS

SEASONAL CHILLED SOUP* SERVED WITH GRILLED SOURDOUGH BREAD	\$18 <i>per bowl</i>
CHICKEN BROTH ^{GF DF} CHICKEN, ONIONS, CELERY, CARROTS, LEMON & SALT	\$12 <i>per cup</i>
MUSHROOM BROTH ^{GF DF V} MUSHROOMS, ONIONS, CELERY, CARROTS, LEMON & SALT	\$12 <i>per cup</i>

LIGHT BITES

EGG SALAD TOAST* ^{DF} WITH CURED ASPARAGUS, AVOCADO, MUSTARD SEEDS AND DILL	\$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 <i>Served with garlic infused hummus or lemon dill yogurt sauce + \$5 for both dip options</i>	\$25

**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, CITRUS VINAIGRETTE,
AND RASPBERRY POWDER ^{GF DF V}

BURRATA WITH FENNEL TOMATO RELISH,
PICKLED DRIED STRAWBERRIES, AND FENNEL POLLEN

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

MUSHROOM ESCABECHE ON TOASTED SOURDOUGH ^{DF V}

WHITE ASPARAGUS WITH KOJI BEURRE BLANC,
SMOKED TROUT ROE, AND DILL ^{GF DF}

SALMON TIRADITO WITH RHUBARB, CURED CUCUMBER,
BLACK TRUFFLE, AND PONZU ^{GF DF}

MAIN

PAN-SEARED RAINBOW TROUT WITH CURED EGG YOLK,
RAMP OIL, AND FRESH NASTURTIUM ^{GF DF}

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

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

ROASTED BROCCOLI WITH SORREL CHIMICHURRI,
SMOKED CRÈME FRAÎCHE, CHILI CRISP, AND HAZELNUTS ^{GF}

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

ZUCCHINI NOODLES IN A PURÉE OF BUTTERNUT SQUASH,
TRUFFLES, CITRUS, AND FRESH BASIL ^{GF V}

DESSERT

SEASONALLY-INSPIRED CHEF'S SELECTION

LUNCH

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

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FIRST

LOCAL OYSTERS WITH APPLES, PICKLED RAMPS, AND PONZU ^{GF DF}

WHITE ASPARAGUS WITH KOJI BEURRE BLANC,
SMOKED TROUT ROE, AND DILL ^{GF DF V}

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

BURRATA WITH FENNEL TOMATO RELISH,
PICKLED DRIED STRAWBERRIES, AND FENNEL POLLEN

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

SECOND

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

MARINATED MUSSELS WITH HERB PESTO, CARAMELIZED ONIONS,
PLUMS, AND YUZU KOSHO ^{GF DF}

BRAISED DAIKON RADISH WITH PICKLED ONIONS,
WILD RICE, AND LEMONGRASS ^{GF DF V}

SUMMER BEETS WITH BRAISED KOMBU, SALTED CHERRIES,
AND BLACK CURRANTS ^{GF DF V}

TAMARI-MARINATED ENOKI MUSHROOMS
OVER CUCUMER NOODLES ^{GF DF V}

MAIN

ROASTED SALMON STEAK WITH FAVA BEANS AND PEAS,
PRESERVED LEMON, TAMARI, AND BLACK GARLIC ^{GF DF}

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

ROASTED CHICKEN BREAST WITH MORELS, GREEN ONIONS,
FENNEL SALAD, AND FRESH HERBS ^{GF}

LONG ISLAND DUCK BREAST WITH ARTICHOKE AND MISO,
GRILLED PEACHES, AND CITRUS SOY GLAZE ^{GF}

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

WHITE MISO CAULIFLOWER STEAK WITH CHIVES,
GREEN ALMONDS, TOMATO, CHIPOTLE, AND MANCHEGO ^{GF}

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

DESSERT

SEASONALLY-INSPIRED CHEF'S SELECTION

DINNER

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

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