

VEGGIE APPETIZERS

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| Sour Plum Cabbage | \$8 |
| Blistered Shishito Peppers | \$8 |
| Fries with Truffle Zest | \$8 |
| Seaweed Salad | \$7 |
| Garden Salad | \$7 |
| Vegetable Stick with Homemade Miso Dip | \$7 |
| Dashi Eggplant | \$6 |

SEAFOOD APPETIZERS

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|-----------------------------------|------|
| Crispy Shrimp Spring Rolls (2pcs) | \$12 |
| Fried Shrimp Dumpling (2pcs) | \$15 |
| Unagi Uni | \$26 |
| Snow Crab with House Vinaigrette | \$18 |
| Spicy Tuna Avocado | \$14 |
| Uni & Ikura Starter | \$28 |
| Salmon Teriyaki | \$18 |

WAGYU APPETIZERS

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|-----------------------------------|------|
| Overstuffed Wagyu Sushi (2pcs) | \$24 |
| Wagyu Macaroon | \$20 |
| Wagyu Tartare | \$24 |
| Wagyu Roast Beef | \$16 |
| Wagyu Kebabs (2pcs) | \$16 |
| Wagyu Brisket | \$16 |
| Shoyu Simmered Wagyu | \$14 |
| Miso Simmered Wagyu | \$14 |
| Wagyu Vinaigrette Vegetable Rolls | \$16 |
| Wagyu Tempura | \$35 |

SUSHI

| | | | |
|----------------------------|------|---------------------------|------|
| Assorted Sushi Set (12pcs) | \$65 | | |
| À La Carte (1pc per order) | | | |
| Tuna | \$7 | Ikura | \$6 |
| Medium Fatty Tuna | \$8 | Botan Ebi | \$10 |
| Fatty Tuna | \$10 | Egg | \$3 |
| Salmon | \$6 | Fluke | \$6 |
| Yellowtail | \$6 | A5 Wagyu Roast Beef | \$10 |
| Uni | \$10 | A5 Wagyu Beef, Uni&Caviar | \$15 |
| Uni & Caviar | \$14 | A5 Wagyu Striploin Tataki | \$12 |

SIGNATURE WAGYU STEAKS

| | 30Z | 60Z | 90Z |
|------------------------|------|-------|-------|
| SIGNATURE WAGYU FLIGHT | | | \$185 |
| OZAKI BEEF STRIPLOIN | \$75 | \$150 | \$225 |
| A5 WAGYU FILET MIGNON | \$65 | \$130 | \$195 |
| WAGYU RIBEYE | \$55 | \$110 | \$165 |
| A5 WAGYU KOBE BEEF | | | \$180 |

Original Steak Sauce & Daikon Radish Ponzu

WAGYU SHABU SHABU OR WAGYU SUKIYAKI

A5 Wagyu Ribeye \$60 (per person)

A5 Wagyu Kobe Beef \$180 (per person)

Comes with Vegetables, Poached Egg & Rice

Extras

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|---|-------|
| Wagyu Ribeye (30z.) | \$35 |
| Thinly Sliced A5 Wagyu Kobe Beef (30z.) | \$150 |
| Assortment of Vegetables | \$10 |
| Poached Egg | \$1 |

RICE & NOODLES

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|---|------|
| J-Spec TKG (Uni, Caviar, Ikura, Poached Egg) | \$26 |
| Wagyu TKG (Slice Wagyu, Tartare, Poached Egg) | \$26 |
| Wagyu Tartare Donburi | \$28 |
| Wagyu Roast Beef Donburi | \$26 |
| Shoyu Simmered Wagyu Donburi | \$24 |
| Miso Simmered Wagyu Donburi | \$24 |
| Unagi Donburi | \$28 |
| Simmered Wagyu Udon | \$38 |
| Nabeyaki Udon | \$24 |
| Spicy Cod Roe Udon | \$14 |
| Vegetable Udon | \$12 |
| White Rice | \$5 |

DESSERT

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|--|-----|
| Soy Milk Pudding with Kuromitsu Sauce | \$8 |
| Matcha Pudding | \$8 |
| Pumpkin Pudding | \$8 |
| Apple Compote | \$8 |
| Tiramisu | \$8 |
| Nougat Glacé (Whipped Ice Cream with Mixed Nuts) | \$8 |
| Vanilla Ice Cream | \$5 |

A gratuity of 20% will be included for a party of 5 or more

** Please let us know if you have any food allergies or special dietary restrictions**

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



@JSPEC.WAGYU.NYC