



KURYU New York Kitchen Lab & Catering Service

Tonight, Private Chef

MENU

(7:00 - Start)

\$150.00 per person + Tax and 20% Service charge

(Not included beverages Fee)

Corking fee \$30.00 ea. Bottle

1. Appetizer:

Toro Tartare

Spanish Bluefin Tuna, Tokyo Negi Green Onions, Japanese Bayberry, Wasabi Soy Sauce,
and Russian Caviar

2. Two Sampler Platter:

Seared Tuna Cauliflower Mousse w/ Spicy Miso

Boston Bigeye Tuna and Cauliflower Mousse with Spicy Miso Sauce

Salmon w/ Honey Mustard

Scottish Salmon, Shredded Red Pepper, Red Onion,
Cilantro, Honey Mustard and Olive Oil

3. Salad:

Madai Snapper Spinach Salad w/ Yuzu Dressing

Genuine Seabream (Madai Red Snapper) from Kyushu, Japan, Baby Spinach, Red Radish,
Renkon (Lotus Root) Chip and Salted Kelp, with Yuzu Dressing,

4. Tempura:

Shrimp Tempura w/ Creamy Spicy Mayo

Shrimp, Shiitake Mushroom, Chives, Shishito Peppers and Lemon Juice
with Creamy Spicy Mayonnaise

5. Main Dish:

New York Steak

Rib-Eye New York Steak and Garlic Chips with Kuryu Original Sauce

6. Sushi:

Chef's Best Omakase Sushi Selection

Spanish Bluefin, Kyushu Hamachi (Yellowtail), Shimane Squid, Hokkaido Uni (Sea Urchin),
and Canadian Salmon Roe

7. Desert:

KURYU's Original Homemade Desert

DORAYAKI, Black Sesame/Matcha Green Tea

Chef TERUO YOSHIOKA
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