



DINING PASSPORT

DUSK

Appetizer

Miso Soup

tofu, seaweed, scallions

Chicken Gyoza

soy & mirin sauce

Vegetable Gyoza

soy & mirin sauce

Vegetable Tempura

seasonal vegetables, tentsuyu dip



Entree

Vegetarian Roll

Japanese pickle, avocado, cucumber, asparagus, soy paper wrap

California Roll

avocado, crab meat, masago

Shrimp Tempura Roll

avocado, crab meat, masago, spicy mayo

Spicy Salmon Roll

jalapeño, aburi salmon, wasabi mayo, micro greens



Dessert

Strawberry Gateau

vanilla crèmeux, yuzu gelée, green tea cake

Lemon Meringue Pie

lemon dacquoise, sable breton

Ice Cream Matcha Mochi

\$35 PER PERSON

SELECT ONE DISH PER COURSE

beverage, gratuity, and tax not included

*If you are concerned about food allergies, please alert your server prior to ordering.
Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.



DINING PASSPORT MENUS

NOLITA

Appetizer

Panzanella
Minestrone Soup
Prosciutto & Melon
Fried Calamari

Entree

Radiatore
Chicken Milanese
Eggplant Parmigiana
Margherita Pizza
Pesto Pizza

Dessert

Limoncello Strawberry Cheesecake
Tiramisu
Raspberry Panna Cotta

RIA

Appetizer

Tuna Tostada
Guacamole and Salsa
Empanadas de Choclo

Entree

Beef Antichucho
Tacos de Cochinita Pibíl Estilo Yucatán
Grilled Snapper

Dessert

Churros
Flan de Cajeta

SOFRA

Appetizer

Okra
Muhammara
Hummus
Atom
“Manti” Vegetarian Dumplings

Entree

Chicken Skewer
Spinach and Kashar Cheese Kofte
Vegetable Skewer
Levantine-Style Beef & Lamb

Dessert

Rice Pudding
Greek Yoghurt Ice Cream

DINE LOCAL EAT GLOBAL