

anju

NINE DAYS SPECIALS
CHEF YERUCHEM. S

/starters

korroke 2pc 18

chilean sea bass potato filling,
shio koji, tonkatsu mayo

cradle of the sea 25

chilean sea bass wrapped in brûléed
savoy cabbage, coconut, shiso pea puree, carrot
ginger puree, pickled carrot ribbons, cilantro

grilled baby corn 16

truffled sweet chili glaze, sesame

impossible red oil wonton 5pc 18

soy dipping sauce, chili crunch

vietnamese spring rolls 3pc 23

impossible meat, vermicelli, carrots,
nuoc cham sauce

salmon tataki 18

cilantro mango salsa, mango ponzu, herb puree,
shallot pedals, radish, pink peppercorn

sesame salmon 23

classic sweet and sour sauce, rice paper

sushi nachos 31

kewpie salmon, mango, tempura
crunch, massago, scallion, yuzu
ponzu, micro greens

tulum roll 22

tempura fried, spicy tuna, avocado,
serrano, crunch, mango, gochujang emulsion,
sweet sauce

/entrees

impossible burger 33

cabbage slaw, ponzu mayo,
japanese pickles, fries

tofu katsu kurry 34

rice, rich japanese curry, panko,
cilantro, sesame, serrano

C E D A R H U R S T , N Y