



Katsu

- Menchi katsu 2pcs** 14
minced pork katsu, tonkatsu sauce, pickled cabbage
- Tenderloin** 14
fried pork tenderloin, tonkatsu sauce, wasabi, truffle salt
- Pork loin** 16
fried pork loin tonkatsu sauce, wasabi, truffle salt
- Karaage** 13
lightly battered fried chicken, black pepper mayo
- * Brunch add on** 10
miso soup, pickled cabbage, cabbage salad with black sesame dressing, rice


Otsumami _appetizers

- Sabazushi (Mackerel sushi)** **GF** 18
grated ginger, shiso, sushi rice
- Toro taku shari** 24
nori powder, pickled radish, inari, kanpyo
- Scallop carpaccio** 22
watermelon radish, grape, shiso
- Cucumber katsuobushi** 10
arare, bonito flakes, kombu powder
- Sashimi set** **GF** 35
premium seasonal assorted fish
- Sushi set** **GF** 32
premium seasonal assorted fish

Yaki

- konban corn rib** 12
corn cheese powder, shio kombu
- Shishito pepper** 10
umami powder
- Branzino with mushroom** 24
maitake, brown shimeji, maple soy sauce
- eggplant agebitashi** 14
parmesan cheese, pork ragu sauce,
- Butter scallop** 24
kale, brown butter, maple soy

Noodle We use fresh noodles made in-house.

- Niku udon** 20
dashi, galbi, beef honeycomb, black garlic oil
- Mazemen**  16
spicy pork(maze sauce), housemade almond butter
- Spinach udon** 13
dashi, saute spinach, garlic

Dessert

- konban corn ice cream** 12
oven roasted corn, white chocolate
- Yuzu coconut shaved sorbet** 12
pomelo, yuzu syrup, mint

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

Please let your server know if you have any allergies



drinks menu

Sake

Junmai

	G	T	B
Tengumai Yamahai Junmai, Ishikawa <i>rich & dry, harmonious balance of flavor</i>	12		54
Sawaya Shuhari Gohyakumangoku, Kinki <i>fruity, spritzzy and light, aroma of underripe Asian pear</i>	13		55
Banshu Ikkon, Kitanishiki Super Dry, Hyogo <i>aromas of green apple, creamy body with silken textures</i>	14		61
Hakuto, Deep Faith Tokubetsu, Chubu <i>white pear, maple syrup, and browned butter, rich & dry</i>			78

Junmai Ginjo

Kikusui, Niigata <i>light & dry, comforting freshness</i>			65
Kubota "Senju", Niigata <i>aroma of sweet pea and melon semi-dry & light</i>	14		70
Suigei Kouiku 54, Kochi <i>hint of sourness with solid umami, semi-dry & light</i>			70
Heaven Sake Blue Label, Hyogo <i>essence of blossoming flowers and cocoa, light & dry</i>	17		80
Watari Bune 55, Ibaraki <i>over-ripe musk melon on palate, light & dry</i>			90
Joto Sake Kameizumi Namazake, Shikoku <i>luscious, fruity, and soft</i>			90
Hyaku Moku, Hyogo <i>ripe pear, followed by sweet plum and nectarine, light & dry</i>			90
Banshu Ikkon Aiyama, Hyogo <i>flavors and terness of dark cherries</i>			90
Katsuyama "KEN", Miyagi <i>light fragrance and flavorful, semi-dry, aromatic & light</i>	22		120

Junmai Daiginjo

Dassai Blue 50, NY <i>full-bodied pineapple, tangerine and coconut</i>		40	
Kamonishiki Shuzo Nifudazake Tank 132, Chubu <i>apricot and honeydew melon, clean, complex</i>	16		85
Nanbu Bijin "Shinpaku", Iwate <i>melon and lychee, semi-sweet & aromatic</i>	17		88
Matsuse Brewery, Matsu no Tsukasa Azolla 50, Shiga <i>soft aromas of red flowers, creamy texture with grassy notes</i>			108
Zaku, Miyabi No Tomo, Nakadori, Mie <i>crisp of apples, clean finish</i>	20		110
Heaven Sake Orange Label, Miyagi <i>balanced, silky, citrus</i>			135
Dassai Blue 23 Nama, NY <i>complex aromatic of anise, pear, marshmallow</i>		85	
Hakkaisan 'Yukimuro' 3 Year age, Niigata <i>smooth with a subtle and fine aroma, semi-dry & light</i>			150
Matsuura Shuzo, Aiyama Shisho No Sato, Chubu <i>freshly cut apple, pear, and white peach</i>			168
Katsuyama "DEN", Miyagi <i>crisp and clean umami, semi-sweet, aromatic & rich</i>			265
Katsuyama "Akatsuki", Miyagi <i>refreshing, semi-dry, very aromatic & rich full bodied</i>			395
Hakkaisan 'Kongoshin', Niigata <i>exquisite taste, semi-sweet, aromatic & aged</i>			429

Nigori/others

	G	T	B
Dassai Blue Nigori Sparkling (360ml), NY <i>a fruity aroma reminiscent of green apples</i>			40
Kurosawa, Nagano <i>mix of sweet fruit and creamy umami, rich & sweet</i>			55
Raifuku Shuzou, Umeshu, Ibaraki <i>aromas of apricot, medium bodied</i>	13		56
Kumo (500ml), Niigata <i>mild, silky, and smooth texture</i>			58
Niizawa Brewery, Hojun Yuzu Sake, Tohoku <i>less sweet and citrusy</i>	14		66
Atago no Matsu (270ml) - Hot sake, Miyagi <i>fresh red apple and wild strawberry, rich & dry</i>		22	

Champagne/Sparkling

	G	HB	B
La Spinetta, Bricco Quaglia (375ml) <i>Moscato, Piedmont, Italy, 2022</i>			42
Crémant d'Alsace Extra Brut <i>Pinot Auxerrois, Alsace, France</i>	15	37	57
Bortolotti, Valdobbiadene Prosecco Brut <i>Glera, Veneto, Italy</i>			57
Piu Piu, Pét Na <i>Riesling, Mosel, Germany</i>			62
Pierre Gimonnet & Fils Sélection Belles Années <i>Chardonnay, Champagne, France</i>			97
Geoffroy Expression Brut <i>Pinot noir, Champagne, France</i>			102
Girard Bonnet A Mi Chemin Grand Cru Extra Brut <i>Chardonnay, Champagne, France</i>			107
Vilmart & Cie Grande Reserve 1er Cru Brut <i>Pinot Noir, Champagne, France</i>			107

White

	G	HB	B
Ferdinand Vista Albariño <i>Albariño, Lodi, USA, 2021</i>			56
Christophe Mittnacht Gyotaku Terre d'etoiles <i>Pinot Blanc, Alsace, France, 2022</i>	15	37	57
Florent Cosme Vouvray Grosse Pierre <i>Chenin Blanc, Loire, France, 2022</i>	15	37	57
Vincent Dampé Chablis <i>Chardonnay, Chablis, France, 2022</i>	18	45	62
Rolet Pere et Fils Arbois <i>Chardonnay, Jura, France, 2015</i>			62
Donnhoff Oberhauser Kabinett <i>Riesling, Mosel, Germany, 2022</i>			62
Evening Land Seven Springs <i>Chardonnay, Oregon, USA, 2022</i>			72
Kistler Les Noisetiers (375ml) <i>Chardonnay, Sonoma, USA, 2021</i>			77
Alzinger Ried Loibenberg Federspiel <i>Grüner Veltliner, Wachau At, Austria, 2022</i>			77
Jean Marc Millot LES Deux Terres <i>Aligoté, Bourgogne, France, 2022</i>			92
Peter Michael L'Après-Midi <i>Sauvignon Blanc, Sonoma, USA, 2019</i>			117
Pierre Girardin Eclat de Calcaire <i>Chardonnay, Bourgogne, France, 2021</i>			127

Orang/Rose

	G	HB	B
Von Winning Pinot Noir Rose <i>Pinot Noir, Pfalz, Germany, 2022</i>	15	37	57
Fio Mosel Glou Glou Orange <i>Pinot Blanc, Mosel, Germany, 2022</i>			62
Ben Haines Amber Orange <i>Semillon, Victoria, Australia, 2022</i>			65
Lioco Rose <i>Carignan, Mendocino, USA, 2022</i>			65
Carboniste Bulles d'Orange Extra Brut <i>Pinot Grigio, California, USA, 2022</i>			67

Red

	G	HB	B
Chateau De Coulaïne Chinon <i>Cabernet Franc, Loire, France, 2022</i>	15	37	57
Chateau de Landiras <i>Merlot, Graves, France, 2018</i>	15	37	57
Altar Uco Edad Moderna <i>Malbec, Mendoza, Argentina, 2021</i>			62
Equis Crozes Hermitage <i>Syrah, Rhone, France, 2022</i>			65
Hendry HRW <i>Cabernet Sauvignon, Napa, USA, 2021</i>	17	45	67
Ciacci Piccolomini Rosso di Montalcino <i>Sangiovese, Mosel, Italy, 2020</i>			72
Anza Diego Magana <i>Tempranillo, Rioja, Spain, 2021</i>			72
Turley Del Barba <i>Zinfandel, Contra Costa, USA, 2021</i>			77
Paolo Scavino Barbera d'Alba <i>Barbera, Piedmont, Italy, 2020</i>			77
Pax Rancho Coda <i>Gamay, Sonoma, USA, 2021</i>			77
Crystallum Peter Max Western Cape <i>Pinot Noir, Western Cape, South Africa, 2020</i>			87
Domaine Arlaud Rouge Roncevie <i>Pinot Noir, Burgundy, France, 2021</i>			93
Soter Vineyard Estates <i>Pinot Noir, Oregon, USA, 2021</i>			98
Pierre Girardin Le Vaucrain <i>Pinot Noir, Burgundy, France, 2021</i>			127
Cavallotto Barolo Bricco Boschis <i>Nebbiolo, Piedmont, Italy, 2018</i>			145
Corison winery <i>Cabernet Sauvignon, Napa, USA, 2019</i>			197

Cocktail

Sayonara <i>Premium Soju, Blood Orange, Elderflower, Lemon</i>			16
The Soul <i>Premium Soju, Green tea, Ginger, Mint, lime</i>			16
Yukanori <i>Premium Soju, Natural red wine, Grapefruit, Pomegranate</i>			16
Konbanwa <i>Premium soju, Espresso, Irish cream</i>			16

Draft Beer

Asahi			8
Sapporo			8
Orion			8

Bottled Beer

Koshihikari Echigo <i>Premium lager beer, Crisp and refreshing with smooth finish</i>			10
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Non Alcoholic Drinks

Apricotade			12
Yuzuade			12
Ice Green Tea			3
Bottled Still Water			6
Bottled Sparkling Water			6
Coke / Diet coke / Sprite			3

Tea by Kettl (for two)

Genmaimatcha, Toasted Grain / Nutty / Sweet finish			7
Yame cha, Grape skin / Malt / Coppery liquor			7
Soba cha, Roasted grain / Caramelized sugar / Comforting			7

WARNING:

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.



魂
飯 table with soul

@konban_nyc