



## INAKAYA NEW YORK

NYC Restaurant Week 2010 Summer  
**3-Course Prix Fixe Dinner Menu**  
**\$35 per person** (excluding beverage, tax and gratuity)

~ Appetizer (choice of 1) ~

### Tofu and Seaweed Salad w/ Ginger dressing

豆腐と若布のサラダ

### 3 Varieties of Sashimi (Tuna, Salmon, and Yellowtail)

刺身 3点盛り (鮪、サーモン、はまち)

### 9 Varieties of Steamed Vegetables

9種の蒸し野菜の盛り合わせ

~ Entrée (choice of 1) ~

### 7 Varieties of Nigiri Sushi

(Tuna, Yellowtail, Salmon, Fluke, Spanish Mackerel, Cooked Shrimp, and Eel)

にぎり盛り合わせ (鮪、はまち、サーモン、鯛、さわら、海老、うなぎ)

### Grilled Salmon Fillet and King Crab Leg w/ Roasted Rice Ball

*Upgrading to Yellowtail Fillet or Miso marinated Black Cod is optional for an additional \$4.*

焼き魚 (鮭切り身) と 焼きたらば蟹足 焼きおにぎり添え

*ご希望に応じて 鮭切り身を ふり切り身 または 銀だら西京焼き にご変更頂けます (追加4ドル)。*

### US Kobe Beef Skewers w/ Grilled Vegetables

和州牛串 (2本) 焼き野菜添え

~ Dessert (choice of 1) ~

### Layered Mochi Ice Cream

餅アイスクリーム

### Taiyaki (Fish shaped Japanese waffle) Ice Cream

鯛焼きアイスクリーム

### Ice Cream (Green Tea, Red Beans, or Vanilla)

アイスクリーム (抹茶、あずき、または、バニラ)

Please inform our staff of any Food Allergies.  
An 18% gratuity will be added for parties of 6 or more.