



NEW HAVEN RESTAURANT WEEK DINNER SPECIAL

April 4 - April 7, 2017

\$34 for dinner.

\$54 includes a wild plant-based sake and Black Hog Brewery sushi beer tasting.

Before Dinner Drink

SAVAGE SAKE

Maple wood smoked hot pepper honey sake.

Appetizer Course

PUMPKIN MISO SOUP

Slow roasted pumpkins, sweet potatoes, acorn squash, and organic soy bean miso.

SALAD DAYS

Massaro Farm's seasonal greens in our wild ramp dressing.

HARUMAKI

Momma's decades old popular recipe of vegetarian spring rolls.

TOKYO FRO

Tasty potato curls drizzled with a Japanese tomato sauce. Served with an optional topping of a sunny-side-up Melanie Barocas Mayer free-range organic chicken or duck egg.

Sashimi Course

NINE-SPICE MUSSELS AND OKRA SASHIMI

Plump green mussels in a peppery citrus tamari sauce and green onions

Rib Course

BLESSED BARACK OF RIBS

Ginger-roasted Kentucky buffalo carp ribs.

Ronny Hopkins, the grandfather fisherman of Fin Gourmet Foods, and his family have been fishing throughout the rivers of Kentucky for over a century. Today, Ronny and his family fish for Asian carp, since the proliferation of this invasive fish has destroyed native fish stocks and threatened their livelihoods. Not only is this carp healthy and delicious, but eating it also creates desperately needed demand and helps to restore biodiversity to the rivers.

Barack is a Swahili name, with Arabic and Hebrew origins, meaning "blessed". Blessed Barack of Ribs are blessed by all of us who could use another chance.

Catfish and Crab Course

KANIBABA

Potato skin stuffed with invasive blue catfish, topped with toasted cow's milk cheese, lemon dill sauce, and topped with an Asian shore crab.

Asian shore crabs are an invasive species that migrated to North America in the ballasts of ships in the 1980s. They have infested craggy intertidal habitats along the East Coast from Maine to Florida are able to thrive in a wide range of temperatures, and compete with native crabs and fish for micro-algae and other smaller edible animals and plants.

Created with Yancey Orr, Yale College 2001, Assistant Professor of Anthropology at the University of Queensland.

Sushi for the Best of Times And The Worst of times

SUSHI SALAM

Roasted eggplant, avocado, smoked jalapeño vegan cashew cheese, and za'atar herb medley that dates back to biblical times—the Old Testament's hyssop that King David mentioned as part of a spiritual cleansing ritual is thought by many scholars to have been za'atar.

As-salāmu alaykumā translates to “peace be upon you” in Arabic. SUSHI SALAM was created in the hope that one day we will live in a world without violence and retribution.

THE ROLL OF MILK AND HONEY

Figs, dates, raisins, goat cheese, cinnamon, spicy red pepper, honey, pistachio, extra virgin olive oil, and manna/broccoli.

Many rabbis throughout history have advocated vegetarianism, citing health, environmental reasons, and the Torah's many commandments on the humane treatment of animals. This roll utilizes the Seven Species of the Hebrew Bible and broccoli, beloved by Jews everywhere.

Created in honor of Rabbi James Ponet with chef Micah Fredman, Yale College 2010

HOT-HEADED COWGIRL

A coconut-covered roll of avocado, vegan cashew cream cheese, papaya, burdock, and hot peppers.

Inspired by courageous women who conquer the treacherous bulls of life.

JAPAFRICAN QUEEN

Eggplant, okra, goat cheese, apricots, avocado, pickled radish, chives, and Ethiopian berbere spice mix.

Created to celebrate the African origins of humanity.

Wild Alaskan Salmon Three Ways

OO LA LA MITZVAH!

Tempura-fried wild Alaskan sockeye salmon, Arethusa Camambert, avocado, and ch'i energy.

Winner of the prestigious 2017 L'Chayim World Sushi Award.

TRES SUSHI MARIACHIS

Wild Alaskan coho salmon, capers, burdock root, avocado, organic olive oil.

SPICY SCALLOP AND SALMON CAVIAR HANDROLL

Giant Hokkaido scallops and Alaskan salmon caviar with avocado and fresh wild herbs.

Dessert

SEVEN DEADLY SUSHI

A sinfully delicious roll of fermented sundried banana, cashew butter, strawberries, cacao nibs, and homemade hand-pounded mochi, topped with a baby scoop of coconut olive oil ice cream - eaten in one bite, using your fingers.



68 Howe Street • (203) 777-9760