

# THE GALLERY

## MENU

### DRINKS

#### THE GALLERY SIGNATURE

Classic Highball \$15  
toki, soda, lemon peel

Seasonal Highball \$18  
toki, seasonal fruit, lemon peel

Ginger Highball \$18  
hoji tea infused toki, soda, fresh ginger

THE GALLERY Spritz \$18  
house sparkling, japanese melon, yuzu bitters

#### Beer

Suntory - The Premium Malt's Premium Pilsner \$10

#### Sake

Muromachi Shuzo Bizen Maboroshi

Junmai Ginjo – Okayama \$14 / \$80

Kubota Manju, Junmai Daiginjo - Niigata 300ml \$48

Urakasumi Junmai - Miyagi \$20 / \$78

Hakkaisan "Yukimuro" - Niigata \$140

Urakasumi "Zen", Junmai Daiginjo - Miyagi \$110

Urakasumi "M", Junmai Daiginjo - Miyagi \$300

Urakasumi "Black M" Junmai Daiginjo – Miyagi \$400

#### Sparkling Wine

Becco Rosso Lambrusco \$12 / \$45

Conca del Riu Anoa Brut Raventos i Cava 2021 \$16 / \$55

Keush Origins Brut NV – Armenia \$16 / \$55

Keush Rosé Cuvée Couehanne 2018 – Armenia \$24 / \$90

La Caravelle, Blanc de Blancs, Brut Champagne NV \$26 / \$100

Laurent-Perrier Cuvée Rose Brut Champagne NV \$68 / \$220

Carboniste, Albariño Gomes Vineyard Extra Brut 2021 \$115

Vilmart & Cie "Grande Réserve" Brut Champagne NV \$150

Marc Hébrart Blanc de Blanc Brut Champagne NV \$150

Pierre Gimonet & Fils 1er Cru Brut Champagne \$150

Veuve-Clicquot Rich Blanc NV \$180

Ruinart Blanc de Blanc Brut Champagne NV \$200

Egly Ouriet "Les Vignes de Vriigny" Brut Champagne NV \$200

Billecart Salmon Brut Rose NV \$230

Gosset, Celebris Extra Brut Champagne 2007 \$400

Piper Heidsieck, Rare, Brut Millesime 2006 \$390

Krug, Grande Cuvée NV \$400

#### White Wine

Domaine Boudin Chablis 2021 \$23 / \$88

Domaine Laroche "Vielles Voves" Chablis 2020 \$125

Leflaive & Associés Bourgogne Blanc Puligny

-Montrachet 2020 \$280

#### Red Wine

Domaine Boyer de Bar "Les Rives de L'estang",

Pinot Noir 2021 \$20/\$80

Castello Di Volpaia, Chianti Classico

Riserva 2019 \$105

Domaine Cotteanceau Bourgogne Rouge 2020 \$120

#### Japanese Whisky – 1 oz. / 2 oz.

Toki \$8 / \$15

Hibiki Harmony \$22 / \$42

Yamazaki 12Y \$35 / \$65

#### Fruit Infused Sake

Yuzu Omoi – Kyoto 500ml \$15 / \$55

Nanbu Bijin Plum Sake – Iwate \$24 / 78

#### Sparkling Tea – non-alcoholic

Copenhagen Sparkling Tea \$18 / \$66

BLA - jasmine, white teas, chamomile

LYSEROD - hibiscus, oolong, silver needle, red berries

#### Mocktail

Yuzu breeze - fresh yuzu, honey, soda, mint \$10

#### Tea

Hoji-cha - roasted tea by Ippodo from Kyoto \$5

### STARTERS

Aburi Edamame \$10 (V)(VE)(G)

Charred soybeans, sea salt

Toro Tartare \$28

fatty tuna tartare, golden osetra,  
white miso potato espuma

Chef's Sashimi \$38 (G)

chef's selection of three fish, 3pc each

A5 Wagyu Steak with Uni \$45

fresh sea urchin, uni cream sauce

Mentaiko fries \$9

seasoned fries, spicy cod roe sauce

Tebasaki \$16

Nagoya-style chicken wings, sweet soy, crushed pepper

Wagyu Shabu Shabu \$48

thinly sliced A5 Wagyu and vegetables, katsuo dashi broth

Chicken Nanban \$14

Sweet and sour smoked chicken with Yuzu tartar sauce  
(optional caviar \$14)

Seasoned Fries \$8

Cheese Fries \$9

HALL Signature Salad \$12

HALL Spicy Seaweed Salad \$12

### KUSHIAGE

Panko fried skewers. Served with sea salt, lemon,  
mustard, and house-blended worcestershire sauce

Chef Odo's Kushi-age Set \$42

chef's choice of six premium skewers: jidori chicken,  
scallop, asparagus / wagyu, whiting, eggplant

#### Kushi-age a la carte (1pc per order)

Madai - hanaho \$5

Salmon - fresh chives \$5

Unagi - sansho \$10

Octopus - lemon slice \$6

Scallop - truffle salt \$7

King Crab - yuzu kosho \$8

Oyster - lemon slice \$7

Squid - plum sauce \$9

Tiger Shrimp - matcha \$8

Japanese Whiting - hanaho \$7

Wagyu - crushed pepper \$16

Jidori Chicken - fresh chives \$5

Quail Egg \$7

Miso Marinated Camembert \$5

Sweet Potato \$4

Japanese Eggplant \$4

Lotus Root \$4

Sweet Onion \$4

Shishito \$4

Shiitake \$4

Asparagus \$4

Namafu \$6

### Burgers & Sandwiches

(Fries included, bun-less burgers available)

HALL Single \$16

Signature wagyu blend patty, sansho soy

HALL Signature Burger \$21

Double wagyu blend patty, sansho soy

Teriyaki Burger \$18

Signature wagyu blend patty with teriyaki sauce

A5 Wagyu Steak Burger \$35

A5 wagyu, signature wagyu blend patty

Cowboy Burger \$24

Wagyu brisket, signature wagyu blend patty, BBQ sauce

Foie Gras Burger \$26

Hudson valley foie gras, signature wagyu blend patty

Portobello Burger \$18 (VE)

Panko fried, provolone cheese

Soft Shell Club \$20

Deep fried soft shell, spicy mayo

Chicken Teriyaki \$18

Free range chicken leg, teriyaki glaze

Deluxe \$55

\*Chef's special, ask bartender for details

### TASTING MENU

Chef Hiroki Odo's "THE GALLERY" Tasting \$95

- Seasonal Starter

- Chef Odo's "3 pieces of seasonal kushi-age selection"

- Wagyu Shabu Shabu,

- Chef's Selection - 4 pieces nigiri sushi and roll.

### SUSHI ENTRÉES

#### Nigiri

Bluefin Tuna Set \$48 (G)

A combination of bluefin tuna

Sushi MUSE Omakase \$58

8 pieces of assorted premium sushi

Sushi MUSE Omakase for Two \$95

16 pieces of assorted luxury sushi

#### Rolls

Bluefin Tuna \$16 (G)

chive, onion, garlic, cucumber, wasabi - 5 pieces

King Salmon \$14 (G)

cream cheese, cucumber, shiso, fried shallot, yuzu pepper, avocado

- 5 pieces

Snow Crab \$18 (G)

avocado, cucumber, chili oil, onion, cream cheese, wasabi

- 5 pieces

Makimono Sushi Roll Set \$28 (G)

- Add Spicy \$3

set of 3 sushi rolls of the following:

- King salmon and avocado

- Fatty tuna

- Yellowtail

#### Nigiri Sampler

King Salmon Flight \$23

seared salmon, salmon belly, ikura and tartar

Uni Set \$58 (G)

sea urchin - 5 pieces

Premium A5 Wagyu Nigiri Set \$40 (G)

yuzu pepper, topped with truffle salt - 5 pieces

### SUSHI RICE BOWL

MUSE Chirashi \$32

Chef's Omakase Sashimi. Garnish with chive, pickled

ginger, nori seaweed, yuzu citrus peel, sesame

Hamachi Chirashi \$18

Yellow tail & Salmon Caviar Garnish with chive, pickled

ginger, nori seaweed, yuzu citrus peel, sesame

Bluefin Tuna Chirashi \$28

Tuna tartar, Tuna, Toro Garnish with chive, pickled ginger,

nori seaweed, yuzu citrus peel, sesame

Salmon Chirashi \$18

Salmon, Salmon Caviar, Salmon Flake Garnish with chive,

pickled ginger, nori seaweed, yuzu citrus peel, sesame

### NOODLE

Zaru Soba \$18

housemade cold soba served with dashi and assorted garnish

Kitsune Udon \$18

tofu skin, scallion, wakame, chrysanthemum

Kinoko Udon \$22

medley of maitake, shimeji, shiitake, scallion

A5 Wagyu Udon \$36

a5 Sirloin, scallion, seasonal mushrooms, tofu skin

### DESSERT

House made Soft Serve \$12

served with Japanese fruits

- Amaou Strawberry

- Miyazaki Mango

- Takami Melon

Vegan (V), Vegetarian (VE), Gluten Free (G)

- Due to market availability, some items are subject to change.

- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs

may increase your risk of food borne illness,

especially if you have certain medical conditions.