

LUNCH MENU

TUE - FRI 12:00pm - 2:30 pm (L.C)



OMAKASE BY
TEISUI
NEW YORK

* The Omakase for table seat provides sizes and portions sufficient for one customer but not restricted.

* For parties of 6 and more, we added a 20% gratuity. Maximum 4 credit cards split per one check.

* Fish may vary depending on availability.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Lunch Omakase

Come with miso soup, mini sashimi and seaweed salad. Free miso soup refills
(Nigiri comes at the same time for the table.)

Omakase Lite (5pcs)	22
<i>Tuna, torched salmon, amber jack, torched shrimp mayo and branzino</i>	
Omakase Regular (6pcs + 1roll)	30
<i>Tuna, torched salmon, amber jack, torched shrimp mayo, branzino and truffle butter scallop</i>	
Omakase TEISUI (8pcs+1roll)	42
<i>Tuna, torched salmon, amber jack, torched shrimp mayo, branzino, truffle butter scallop, truffle salt squid and sea urchin</i>	
Omakase Premium (11pcs+1roll)	60
<i>Sea bream, yellowtail, chutoro, smoked king salmon, striped jack, yuzu marinated sable fish, otoro, spot prawn, truffle butter scallop, sea urchin, A5 wagyu w/ sea urchin</i>	

Kosher Omakase is available

Appetizer

Edamame	5
<i>Boiled soy bean pods</i>	
Takowasa	6.5
<i>Wasabi marinated raw octopus</i>	
Seaweed salad	8.5
<i>3 kinds of seaweed salad</i>	
Japanese vinaigrette salad	8.5
<i>Octopus, avocado, tomato, cucumber and red radish</i>	
Mini sashimi	8.5
<i>Two kinds small sashimi</i>	
Fish Kamayaki	12
<i>Grilled fish collar (ask)</i>	

Sashimi (5 pcs)

Tuna	19
Salmon	15
Yellowtail	17
Chutoro	29
Otoro	40
Scallop	19
Sashimi 3 kinds (3pcs each)	30
<i>Tuna, yellowtail and salmon</i>	
Sashimi 5 kinds (3pcs each)	58
<i>Tuna, yellowtail, salmon, scallop and sea bream</i>	

Cut roll / Hand roll

Regular roll / Hand roll (inside out add \$2)

Tuna roll R8.5 H6
Fresh tuna

Salmon roll R8.5 H6
Fresh salmon

Yellowtail scallion roll R9 H6.5
Yellowtail and scallion

Shrimp cucumber mayo roll R9 H6.5
Shrimp, cucumber and mayo

California roll R8 H6
Imitation crab and avocado

Avocado cucumber roll R7 H6
Avocado and cucumber

Rice outside

Spicy scallop roll 14
Scallop and spicy mayo

Eel Avocado roll 14
Eel and avocado

Lobster roll 15
Lobster, masago, mayo and avocado

Add topping

Spicy mayo 0.5

Avocado 1

Cucumber 1

Nigiri sushi

Traditional

Salmon 4

Shrimp 4

Squid 4

Sea bream 5

Tuna 6

Yellowtail 6

Branzino 6

Scallop 6

Spot prawn 6.5

Salmon roe 6.5

Amber jack 6.5

Striped jack 7

Eel 9

Chutoro 10

Otoro 15

Sea urchin MP

Special

Truffle butter scallop 8

Spot prawn w/ sea urchin 10.5

A5 wagyu aburi 12

A5 wagyu w/ sea urchin 16

Otoro w/ sea urchin 19

Seasonal fish (ask)

Over Rice

Come with miso soup and seaweed salad. Free miso soup refills

TEISUI Sashimi Don28.5
9 kinds of today' s sashimi over rice

Tri-color don 22
Tuna, salmon and yellowtail over rice

Tuna don20.5
6pcs of tuna over rice

Salmon Ikura don 24
5pcs of salmon and salmon roe over rice

Salmon don 19
6pcs of salmon over rice

Noodle

Come with seaweed salad

Inaniwa udon is one of the three best-known variants of the udon noodle in Japan.

It made in the Inaniwa area of Akita prefecture.

This unique product with a proud history stretching back 350 years has won plaudits around the world, including the highest award in the Monde Selection for the 17 years.

Inaniwa udon sushi set(Cold or Hot soup) 22
Akita style udon with sushi set (Tuna, salmon and yellowtail)

Inaniwa udon tempura set (Cold or Hot soup) 19
Akita style udon with tempura set (2 shrimp and vegetable)

Inaniwa Udon single (Cold or Hot soup) 12
Akita style udon

Add topping

2pcs shrimp tempura 3.5

Scallion 1

Today's assorted vegetable tempura 6

Soup only (hot) 5

3 Fish cake 2.5

Crunch Free

Teishoku (Set menu)

Come with miso soup and seaweed salad. Free miso soup refills

Fish Kamayaki lunch	18
<i>Grilled fish callor, rice and small appetizer</i>	
Veg lunch set	18
<i>Avocado cucumber roll, spicy radish roll and small appetizer</i>	
Grilled salmon lunch set	19
<i>Grilled salmon, rice, teriyaki sauce and small appetizer</i>	
Grilled black cod lunch set	22
<i>Saikyo miso marinated grilled black cod, rice and small appetizer</i>	
Eel over rice lunch set	23
<i>Eel kabayaki over rice and small appetizer</i>	

Sushi Sashimi set

Come with miso soup and seaweed salad. Free miso soup refills

Sashimi lunch set (3 kinds)	32
<i>3 kinds of sashimi (tuna, salmon and yellowtail), rice and small appetizer</i>	
Sashimi lunch set (5 kinds)	58
<i>5 kinds of sashimi (tuna, salmon, yellowtail, scallop and sea bream), rice and small appetizer</i>	
Sashimi & Sushi lunch	38
<i>Sashimi (Tuna, yellowtail and salmon) Sushi (Chutoro, branzino and shrimp)</i>	

Bento Box

Come with miso soup and seaweed salad. Free miso soup refills

Bento Lite	22
<i>Rice, assorted tempura, mini sashimi and grilled salmon</i>	
Bento Regular	38
<i>5pcs of sushi (Chutoro, salmon, amber jack, shrimp and sea bream), assorted tempura, sushi roll, grilled salmon and mini sashimi.</i>	
Bento TEISUI	48
<i>6pcs pf sushi (Otoro, chutoro, amber jack, sea bream, spot prawn and scallop), assorted tempura, 3 kinds of sashimi, grilled salmon and sushi roll.</i>	

Dessert

Ice cream 4

Grilled fish callor, rice and small appetizer

Vanilla

Black sesame

Hoji-cha (roasted green tea)

Yuzu sorbe

Matcha warabi mochi 6

Jelly-like dumplings made from warabi (root of bracken) starch, covered in matcha powder

..... w/ choice ice cream 9

Lunch Drink

Draft beer 4

House sake cold 6

House sake hot 9

House wine red or white 7

Ice oolong tea 3.5

Ice green tea 3.5

Coca cola 3.5

Diet cola 3.5

Ginger ale 3.5

Ice matcha latte 4

Japanese mandarin orange juice 4

Cold brew matcha green tea (720ml) 8