



Dinner:

Tuesday - Saturday 5 - 10

Sunday: 5 - 9

Brunch:

Saturday, Sunday: 12 - 3

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Sake Kasu Challah 7
golden raisin butter

Grilled Romaine Caesar Salad 17
tofu dressing, anchovies, parm, za'atar, crumbs

Spring Jew Egg* 17
yogurt, pea purée, spiced carrots, mint, nigella seeds, harissa

Lion's Mane Karaage 18
japanese fried mushrooms, pickled chilies

Roasted Scallops 23
miso panko butter, celery root & parsnip purée, maitake

Okonomiyaki 19
wagyu pastrami, sauerkraut, bonito flakes

To Take Home

Signed copies of our cookbook "Love Japan" 30
Furikake (*umami rice seasoning*) 7
Kombu Awesome Sauce 9

*consuming raw or undercooked meats, poultry, eggs or shellfish
may increase your risk of food borne illness*



Wagyu Pastrami Sando 23
*house pastrami, gulden's mustard on shokupan,
dill pickle*

Shalom Japan Burger 21
*double stack, teriyaki bacon jam, chili mayo, lettuce
sesame bun, dill pickle
+ cheese 3*

Matzoh Ball Ramen 19
*chicken broth, scallion, mandels, nori
+soy marinated egg* 3
+additional matzoh ball 3
+foie gras dumpling 4
+make it spicy! 2*

Sesame Temomi Mazemen 19
*shiitake mushrooms, shishito, cucumbers, shiso
+soy marinated egg* 3
+extra mushroom 4*

Lox Bowl* 27
rice, ikura, japanese pickles, avocado, fried capers, chili mayo

Chef's tasting menu \$75 per person for parties of 4 or more

a 20% gratuity will be included on parties of 6 or more*