



S U Z U K I

CONTENTS

SPRING 2020

Introduction | Executive Chef Anthony Inn
| Chef de cuisine Katie Haggard

APPETIZERS

Single Serving À la Carte

ENTREES

Modern French inspired Japanese dishes

SUSHI & SASHIMI

À la Carte and sets

Introduction | Executive Chef Anthony Inn



I ENTERED the culinary field starting as a busboy at a Japanese restaurant in Lynbrook, Long Island. I was then given the opportunity to become a sushi helper. I was lured into the intriguing ordinance of maintaining controlled chaos. After my two years of employment, I decided to attend culinary school and have never looked back since.

Japanese cuisine has always had a special place in my heart, from the various utilization of ingredients to the skillful mastery of preparation techniques. The concept of less is more, and the seasonal simplicity to tied it all together.

My goals as a chef has always been to present exceptional food, creating an environment the whole restaurant team would be proud of and frequent if I were a guest. I am now starting a new chapter in my culinary carrier with the opportunity

as the executive chef to continue the Suzuki family legacy. I would like to take this unique opportunity to push my own culinary limits, to pursue and exceed the expectations of our guests, holding myself first, entire staff of attention to detail at Michelin standards.

Introduction | Chef de cuisine Katie Haggard



I STARTED cooking when I was eleven years old, and never looked back.

I have spent the last ten years learning, growing and working my way through the south, and now NYC. Living and working here is literally a dream come true for me, and I could not feel more blessed. My approach to Japanese cuisine is influenced heavily by my southern heritage and what I have learned from the great chefs that I have worked for.

I am so excited to see how this opportunity to lead the Dining room at Suzuki will influence my approach to food.

Thank you for being a part of it.

APPETIZERS

Poké | Fermented jalapeño, myoga soy sesame oil, hijiki. 18

Gyoza | Pork filling, black vinegar sauce. 16

Soba noodle salad | Fermented yuzu dressing, cucumber, daikon braised red pepper. 14

Chicken Karaage | Milk marinated chicken, ginger sesame sauce. 15

Duck ōbanyaki | Braised bbq duck, savory pancake. 18

The Egg | Crispy rice, sunny egg, uni purée. 14

ENTREES

Icelandic cod | Marinated cod wrapped in bok choy, coconut mushroom sauce. 40

Scottish salmon | Fava, English peas, white soy tofu. 34

Seafood carbonara | Flat udon, mussels, squid ink powder, bottarga. 28

Half chicken | Tempura chicken, red pepper relish, cucumber pickles. 32

Beef tenderloin | Onion purée, roasted mushroom, soy pickled pearl. 49

Sushi and Sashimi

Sushi Omakase 50 / 95 / 130 / 180
Sashimi Omakase 60 / 100 / 150 / 200

Rolls

California roll	13
Eel avocado roll	15
Salmon skin roll	11
Spicy tuna roll	12
Spicy salmon roll	10
Spicy yellowtail roll	11
Negi toro maki	15
Tuna maki	10
Salmon maki	9
Hama-negi maki	10
Kappa maki	6
Kampyo maki	6
Avocado maki	6

À la Carte Sushi and Sashimi

Tuna	
Ōtoro fatty tuna	18
Chūtoro medium fatty tuna	15
Akami lean tuna	9
Yellowtail	
Hamachi yellowtail	8
Kampachi baby yellowtail	9
White Fish	
Tai snapper	8
Hirame fluke	7
Kinmedai golden eye snapper	12
Salmon	
Sake salmon	7
Eel	
Anago saltwater eel	10
Unagi freshwater eel	9
Silver fish	
Shima aji striped jack	10
Aji horse mackerel	8
Kohada gizzard shad	8
Saba mackerel	8
Roe	
Ikura salmon roe	8
Uni sea urchin	12
Shellfish	
Ebi shrimp	6
Kani crab	10
Hotate scallop	9
Aoyagi surf clam	7
Ika squid	8
Tako octopus	8

