

15 EAST

@

Tocqueville

## MENU TO GO

**Pick up and local delivery available from Tuesday through Sunday  
5pm-9pm**

**To place an order please call 212-647-1515 and press "0"**

## SUSHI BAR

**SASHIMI 80**

Chef's selection of ten

**SUSHI 85**

Chef's selection of ten

**15 EAST SIGNATURE BLUEFIN TUNA FLIGHT 95**

Chef's selection of ten

### CHEF'S SASHIMI AND SUSHI OMAKASE

**15 pieces 120**

**20 pieces 160**

## SNACKS

**FOIE GRAS JAR 36**

mousseline of foie gras and chicken liver, sour dough bread

## APPETIZER

**MISO SOUP 14**

fresh wakame seaweed, home made tofu

**CRISPY VERMONT CREAMERY  
"BIJOU CROTTIN" GOAT CHEESE 24**

tartare of beets, walnuts, green apples and crème de cassis xeres vinaigrette

**CREAMLESS PUREE OF PARSNIP SOUP 22**

confit of honey-nut squash, black truffle pesto

**A-5 MIYAZAKI WAGYU DUMPLINGS 24**

chili soy

**STEAMED HUDSON VALLEY FOIE GRAS CUSTARD 28**

burgundy black truffle

## ASSEMBLE YOUR OWN [HOMEMADE] SOBA NOODLES

**Cold: toasted seaweed, shiso 22**

**Hot: toasted seaweed, shiso 22**

**Cold: uni, ikura, caviar, chilled dashi 45**

**Hot: uni, ikura, caviar, dashi 45**

**Hot: forest mushroom & bonito dashi broth 28**

**Hot duck, duck, duck soba 38**

smoked duck, foie gras, duck egg and black truffles

## ENTRÉE

**AGED CARNAROLI RISOTTO ACQUERELLO 38**

forest mushrooms, beurre noisette  
and Vacche Rosse parmigiano-reggiano

**HOMEMADE TOFU 26**

bonito dashi broth, ginger scallion

**ARGYLL COAST OCEAN TROUT** **38**

braised napa cabbage and red wine jus

**SPICY FRIED CHICKEN** **28**

okra, apricot English mustard

**DRY AGED HAY SMOKED MAGRET DUCK BREAST\*** **38**

marinated braised apples, celery root mousseline  
and natural duck reduction

**BRAISED SHORT RIBS** **46**

fingerling potato mousseline, confit carrots, pearl onions and Brussels sprout

## DESSERT

**JAR MINEOKA TOFU** **16**

milk sesame pudding, kumquat  
and husk tomatoes compote

**BAKED FUJI APPLE** **14**

cinnamon crumble, homemade whipped cream

**TUSCAN "AMADEI" BITTERSWEET CHOCOLATE  
MOLTEN CAKE \*** **18**

homemade whipped cream

## ADDITIONAL

**granite linen napkin** **4.75**

**Fresh wasabi root** **5**

**seasoned soy sauce- 8oz bottle** **8**

**crème de cassis xeres vinaigrette- 8oz bottle** **12**

## COCKTAILS AND BEVERAGES TO GO:

**LARGE ICE CUBE** **0.75**

<b>STILL WATER 750ml</b>	<b>6</b>
<b>SPARKLING WATER 750ml</b>	<b>6</b>
<b>8oz Cocktails:</b>	
<b>Brazilian Hottie</b>	<b>24</b>
spiced red wine, prunes infused cachaca	
<b>Tocqueville Toddy</b>	<b>22</b>
mulled warm apple cider with Woodinville Whiskey	
<b>Matisse Curtain</b>	<b>24</b>
Nolet's Gin, Aperol, lemon juice, honey syrup	
<b>Yuzutini</b>	<b>22</b>
yuzu sake, Belvedere vodka, lime juice	
<b>Amore Amaro</b>	<b>40</b>
Hennessy XO Cognac, amaro, orange bitters	
<b>Negroni</b>	<b>26</b>
gin, campari, sweet vermouth	
<b>Champagne</b>	
-Gosset Grande Reserve Brut	60
<b>White</b>	
-Pierre Sparr Riesling Grande Reserve '18	25
-Domaine Fleuriet Sancerre '18	40
-Bodegas La Cana Navia Albarino '17	40
-Grgich Chardonnay '14	54
-J.C Bessin Chablis Vieilles Vignes '15	60

## **Red**

-Hilberg Barbera D'Alba '14	30
-Escorihuela Malbec Limited Production '18	34
-Routestock Cabernet Sauvignon '17	36
-Vina Ardanza Rioja Reserva '10	46
-Bergstrom Pinot Noir Cumberland Reserve '17	60

## **Dessert Wine**

-Royal Tokaji Late Harvest '17	28
-E. Cagno Moscato D'Asti '18	36

## **Sake**

-Azumaichi Junmai	45
-Shimeharitsuru "Jun" Junmai Ginjo	60
-Katsuyama "Ken" Junmai Ginjo	75
-Senkin "Modern" Junmai Daiginjo	70
-Born "Tokusen" Junmai Daiginjo	80
-Tamanohikari Nigori	60