

15 EAST

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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

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

DUO OF WAGYU-BEEF CHEEKS AND STRIP LOIN 58

black truffle potato mousseline, confit carrots,
Bordelaise sauce

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 10

crème de cassis xeres vinaigrette- 8oz bottle 12

COCKTAILS AND BEVERAGES TO GO:

LARGE ICE CUBE	0.75
STILL WATER 750ml	6
SPARKLING WATER 750ml	6

8 oz Cocktails:

Brazilian Hottie	24
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spiced red wine, prunes infused cachaca

Tocqueville Toddy	22
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mulled warm apple cider with Woodinville Whiskey

Matisse Curtain	24
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Nolet's Gin, Aperol, lemon juice, honey syrup

Yuzutini	22
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yuzu sake, Belvedere vodka, lime juice

Amore Amaro	30
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Hennessy XO Cognac, amaro, orange bitters

Negroni	26
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gin, campari, sweet vermouth

Champagne

-Gosset Grande Reserve Brut 60

White

-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

- Chapellet Mountain Cuvee, Cabernet Blend'18- 34

-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

-Miyazaka Junmai 40

-Kokyuru "Tokusen" Ginjo 55

-Tedorigawa "Kinka" Daiginjo 60

-Dewazakura "Ichiro" Junmai Daiginjo 75

-Sohomore "Kimoto" Junmai Daiginjo 100

-Kamoizumi Nigori 60