

MEGU MIDTOWN  
**MEGU THREE COURSE LUNCH PRIX FIXE**

Mondays ~ Fridays : 11:30 AM ~ 2:30 PM

Lunch Beer 3.00 (6 o.z)

*Choice of Appetizers*

Crispy "Okaki" Asparagus

Madai Oriental Salad,  
Homemade Spicy Dressing

Yellowtail Carpaccio

Chef's Mixed Green Salad

*Choice of Entrées*

Silver Cod with Yuzu Miso 26

Four Herb Crusted Premium Chicken 26

MEGU Sushi Roll Combination 26

MEGU Bento Platter 28

Chef Omakase Sushi 39

Chef Omakase Sushi and Sashimi Combination 39

Kobe Sirloin Steak 48  
(\$20 Supplement for Filet Mignon)

*All Entrees are served with Rice &/or Miso Soup*

*Ladies Only: Please select 2 desserts from the list below*

*Choice of Desserts*

Seasonal Fruit Plate

Ice Cream / Sorbet

Green Tea Crepe

NY Cheesecake

Chocolate Cake

Tiramisu

Yuzu Creme Brulee

MEGU MIDTOWN  
**MEGU FIVE COURSE LUNCH PRIX FIXE**

Mondays ~ Fridays : 11:30 AM ~ 2:30 PM

Lunch Beer 3.00 (6 o.z)

**75**

***Choice of Cold Appetizers***

Seasonal Fresh Oysters 3pcs

Chef's Mixed Green Salad, MEGU Dressing

Madai Oriental Salad, Homemade Spicy Dressing

Yellowtail Carpaccio, Chili "Kanzuri" Sauce

Chef's Market Selection of Sashimi

(3 kinds) (\$20 Supplement for 5 kinds)

***Choice of Hot Appetizers***

MEGU Original Crispy Asparagus & Kobe Beef Croquette

Crispy Shrimp "Kanzuri" Sauce & "Wasabi" Mango Sauce Duo

Sauteed Scallops, Foie Gras Teriyaki Sauce

Assorted Seasonal Tempura

***Choice of Entrées***

Kobe Beef Sirloin Steak "Kagero Yaki"

(\$20 Supplement for Filet Mignon)

Silver Cod with Yuzu Miso

Four Herb Crusted Premium Chicken

***Sushi & Soup***

Chef's Omakase Sushi

&

Akadashi Red Miso Soup

***Desserts***

*Please select 2 desserts from the list below*

***Choice of Desserts***

Seasonal Fruit Plate

Ice Cream / Sorbet

Green Tea Crepe

NY Cheesecake

Chocolate Cake

Tiramisu

Yuzu Creme Brulee

# MEGU MIDTOWN

## SALAD

MEGU Oriental Salad, Homemade Spicy Dressing	Full 33
Madai Sashimi, with Julienned Vegetables	Half 18
& Nuts, Seared with Sesame Oil	

## APPETIZERS

### ~COLD DISHES~

Seasonal Fresh Oysters 4pcs	15
"Maguro" Tuna Carpaccio, Spicy Miso Sauce	28

### ~HOT DISHES~

Fresh Edamame, Noto Sea Salt	9
Fried Goat Cheese Sticks, Spicy Shichimi Honey	12
MEGU Original Crispy Asparagus	22
Crispy Shrimp	24
"Kanzuri" Cream Sauce	
"Wasabi" & Mango Sauce	
"Kanzuri" & "Wasabi" Duo (Additional \$3)	

## ENTRÉE

MEGU Kobe Beef Slices "Ishiyaki"	39
Thinly Sliced Kobe Beef Grilled on a River Stone	

## SIDE

Parmesan French Fries, White Truffle Oil	12
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## SUSHI & SASHIMI A La Carte

~TRADITIONAL~

### TUNA

Akami	9	King Crab	12
Soy Marinated Akami	9	Botan Ebi (Jumbo Sweet Shrimp)	12
Chu Toro	11	Ebi (Shrimp)	7
Oh Toro	18	Ikura (Salmon Caviar)	7
Toro Tartare	10	Hotate (Scallop)	7
Sake (King Salmon)	7	Uni (Sea Urchin)	10
Madai (Sea Bream)	9	Uni & Quail Egg	12
Hirame (Fluke)	7	Unagi (Fresh Water Eel)	9
Hamachi (Yellowtail)	7	Anago (Sea Eel)	9
Aji (Horse Mackerel)	11		

### HOUSE SPECIAL ROLLS

★ Hand Rolls are Available

### VEGETABLE ROLLS

★ Hand Rolls are Available

★ Cucumber	8	★ Grilled Eel & Avocado	14
★ Oshinko Pickles	9	★ Toro & Takuan Pickles	14
★ Avocado	12	★ Salmon & Avocado	14
★ Avocado & Cucumber	12	★ Crab & Avocado	18
★ Ume Shiso, plum & shiso leaf	10	★ Crispy Chu Toro Tuna	18

### CLASSIC ROLLS

★ Hand Rolls are Available

★ Tuna	12	★ Spicy Tuna	18
★ Negihama, Yellowtail & Scallion	16	★ Spicy Seared Salmon Belly	18
★ Negitoro, Toro & Scallion	16	★ Spicy Scallop	16
		Spicy & Crispy Shrimp	18
		★ Diamond Tuna, Akami, Chu Toro, & Oh Toro	28

### SASHIMI PLATTER

Seasonal Omakase Sashimi - 5 Kinds	58
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### SUSHI PLATTER

Edomae Style Sushi "Ume" (7pc + 1Roll)	58
Edomae Style Sushi "Momo" (9pc + 1Roll)	85
MEGU Chef's Combination 5pc Sushi + 1Roll + 5 Kinds Sashimi	85