

# Hortus NYC

271 5th Ave 1st floor Restaurant 10016-6508 · +16468583784 · Updated: Jan 14, 2026

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## RAW 4

### Hortus Royal Platter

Small/Large

#### AVAILABLE OPTIONS

Large Royal Platter: \$65.00

Small Royal Platter: \$45.00

### Oyster

### Island Creek

Half Dozen, Dozen, Two Dozen

#### AVAILABLE OPTIONS

Half Dozen: \$14.00

Dozen: \$28.00

Two Dozen: \$45.00

### Kumamoto

One, Half Dozen, One Dozen

#### AVAILABLE OPTIONS

One: \$4.00

Half Dozen: \$24.00

One Dozen: \$45.00

## 3 COURSE TASTING - \$63 3

### 1st Course

Oyster & Shrimp Cocktail / Salmon Crudo / Asian Caesar Salad / A5 Wagyu Gui (+5) / Seafood Jewelry Box (+10) / Tempura Trio

### 2nd Course

Clam Chowder Pasta / Black Garlic Cacio e Pepe / Korean Smoked Pasta

### 3rd Course

Ribeye (+12) / Cod / Short Rib / Duck / Steak Frites / Truffle Sotbap (Add Steak +10) / Wagyu Sotbap (+15) / Abalone Sotbap (+10) / Seafood K-Paella (+15)

## A LA CARTE 18

### Tempura Trio

**\$25.00**

Sweet & Chili, Calamari, Softshell Crab, Cod Croquette

### Seafood Jewelry Box

**\$30.00**

Jicama, Jellyfish, Scallop, Uni, Tuna, Avocado, Soy cured Ikura

### Clam Chowder Pasta

**\$24.00**

Manila Clam, Zucchini, Chive, Red Chili

### Asian Caesar Salad

**\$20.00**

Miso Caesar Dressing, Watermelon Radish, Thai Basil, Bacon, Parmesan Cheese

<b>Korean Smoked Pasta</b>	<b>\$24.00</b>
Nduja pork sausage, Grana Padano cheese, Gochujang butter	
<b>Salmon Crudo</b>	<b>\$21.00</b>
Incanation Dried Fruits, Pickled Shishito, Yuzu Kosho Vinaigrette	
<b>Ribeye</b>	<b>\$48.00</b>
12 oz Grilled Prime Ribeye steak, Asian Caesar Salad	
<b>Black Garlic Cacio e Pepe</b>	<b>\$23.00</b>
Black Garlic, Black pepper Shrimp, Abalone, Oyster sauce	
<b>Short Rib</b>	<b>\$35.00</b>
Braised short rib, dixon glaze, roasted baby onion	
<b>Steak Frites</b>	<b>\$34.00</b>
Galbi marinated steak, Smash Peewee potato, Shiso Butter	
<b>Duck</b>	<b>\$36.00</b>
Seared duck breast, sweet potato puree, arugula and fennel salad	
<b>Cod</b>	<b>\$36.00</b>
Poached Smoked Cod, Potato, leek veloute, Yuzu tare veloute	
<b>Truffle Donabe</b>	<b>\$33.00</b>
Wild mushrooms, cured egg yolk, black truffle, Add Steak +10	
<b>Wagyu Sotbap</b>	<b>\$45.00</b>
A5 Miyazaki Wagyu, cured egg yolk, micro greens	
<b>Abalone Sotbap</b>	<b>\$40.00</b>
Abalone from Wando, Korea, Wild mushroom, Korean radish	
<b>Smashed Peewee Potato</b>	<b>\$12.00</b>
Myeongin mayo (cured pollock roe)	
<b>Shishito Pepper</b>	<b>\$12.00</b>
House-made lemon soy, crispy garlic chips	
<b>Asparagus</b>	<b>\$14.00</b>
Lemon Aioli, Tempura style	

## DESSERT <sup>3</sup>

<b>Thai Tea Monaka</b>	<b>\$12.00</b>
Red Bean, Thai tea Caramel, French Vanilla Ice Cream	
<b>Yuzu Panna Cotta</b>	<b>\$10.00</b>
Raspberry, butter crumble	
<b>Sweet Potato Cheese Cake</b>	<b>\$10.00</b>
Maple cream, fresh raspberry, candied pecans	

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<b>Eel Sotbap</b>	<b>\$28.00</b>
charred eel, steamed daikon radish, Asian chive, pickled ginger	
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<b>Uni &amp; Ikura Sotbap</b>	<b>\$34.00</b>
selected uni from Japan, seaweed puree, cured ikura, fried quinoa	
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<b>Cod Sotbap</b>	<b>\$22.00</b>
steamed rice, cod, fried eggplant, scallion, seaweed with Sotbap sauce	
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<b>Soft Shell Crab Sotbap</b>	<b>\$24.00</b>
crispy fried crab, steamed daikon radish, Asian chive, sweet chili mayo	
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<b>Steak Sotbap</b>	<b>\$24.00</b>
grilled short rib, sautéed mushroom, scallion, cured egg yolk	
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<b>Spicy Pork Sotbap</b>	<b>\$22.00</b>
pork belly with gochujang sauce, sautéed onion, scallion, chili oil	
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<b>Eggplant Sotbap</b>	<b>\$18.00</b>
sautéed eggplant, steamed daikon radish, Asian chive, pickled red cabbage Vegetarian	
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<b>Wagyu Sotbap</b>	<b>\$45.00</b>
A5 Wagyu, cured egg yolk, pickled ginger (Add Truffle +15)	
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<b>Abalone Sotbap</b>	<b>\$40.00</b>
Korean abalone, soy butter, steamed radish, spicy soy sauce	
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<b>Salmon Sotbap</b>	<b>\$24.00</b>
Citrus cured salmon, truffle butter, steamed daikon, house soy sauce (Add Uni +15)	
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<b>Mushroom Sotbap</b>	<b>\$20.00</b>
Sautéed mushroom, truffle butter, cured egg yolk, scallion Vegetarian (Add Truffle +15)	
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<b>Uni &amp; Crab Meat Sotbap</b>	<b>\$45.00</b>
Uni, grilled crab meat, cured egg yolk (Add Truffle +15 / Double up Uni +15)	