



## ***o ya - NYC Menu***

<https://menulist.menu>

120 East 28th Street New York, NY 10016, United States

(+1)2122040200 - <https://www.o-ya.restaurant/reservations-nyc/>



**The Menu of o ya - NYC from New York** includes about 246 different dishes and drinks. On average, you pay for a dish / drink about \$131.7. What [Ingegerd Gunnarsson](#) likes about o ya - NYC:

Wanted to find a good Japanese restaurant to eat in NYC, searched on google and O Ya has a high review score of 4.7, so I took my wife and son to eat. Not Until we sat down and found out this is a Michelin 2 Star restaurant Food was good, service was good, ambiance was great, Will go back again No draft beer was the only downside [read more](#). The diner is accessible and can therefore also be used with a wheelchair or physiological disabilities.

What [Sidsel Hartmann](#) doesn't like about o ya - NYC:

Use to be a great restaurant , not any more !!! [Sushi](#) have been shrinking !!!!! After 24 courses and 500 dollars per person (including service and tax) you are going to be still hungry!!!!!! Sadly,,, stay away from o-ya,,, a lot of better omakase in the city for a lower tap!!!! [read more](#). A selection of [flavorful seafood menus](#) is offered by the o ya - NYC from New York, and a lot of freshly harvested vegetables, fish and meat are used to cook easily digestible Japanese dishes. At the bar, you can still relax after the meal (or during it) with an **alcoholic or non-alcoholic drink**, On the menu there are also several *Asian meals*.

# o ya - NYC Menu



## Salads

SALAD

## Sets

OMAKASE \$185.0

## Sandwiches

FRITA

## Side dishes

ONSEN EGG \$12.0

## Sauces

GUACAMOLE

## Appetizer

TEMPURA

## Starters

FOIE GRAS GYOZA \$18.0

## Soup

CHICKEN BROTH \$10.0

## Breaded Special Rolls

APPLES

## Japanese specialties

MISO SOUP \$8.0

## Munchies

SHRIMP TEMPURA \$18.0

## A la Carte (2 pcs)

BLUEFIN CHUTORO \$34.0

## SALMON

ARCTIC CHAR \$21.0

## Bottle Beer

ALLAGASH BLACK

## Coffee

COFFEE

## Snacks and Street Food

OCEAN TROUT TATAKI \$16.0

## Ginjo

WATARI BUNE, IBARAKI

## Rose Champagne

NV BILLECART-SALMON BRUT ROSÉ

## Small Eat

SCALLOP TRUFFLE \$33.0

## Drinks

DRINKS

## Premium Sake

HAKKAISAN JUNMAI GINJO, NIIGATA

## By Cold

KUBOTA MANJU, NIIGATA

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## Warm Sake

HAKKAISAN HONJOZO, NIIGATA

## Condiments and Sauces

SAUCE

## Selected Champagnes

NV RUINART BRUT ROSÉ \$210.0

## Ginjo - Light & Smooth

WAKATAKE ONIKOROSHI 'DEMON SLAYER ', SHIZUOKA

## Okii Ringo

OKII RINGO \$245.0

## Seasonal Testing

FOIE GRAS \$36.0

## Uncategorized

BLUEFIN TUNA TATAKI \$33.0

## Alcoholic Drinks

SANGRIA

BEER

## Sashimi

HAMACHI VIET \$27.0

SHIMA AJI SEA URCHIN \$36.0

## Main courses

SIDE SALAD

SUSHI

## Vegetable

ROASTED BEET SASHIMI \$12.0

GRILLED MAITAKE SHIITAKE MUSHROOM SASHIMI \$24.0

## Bottled Beer

OZE NO YUKIDOKE IPA

KIRIN FREE NON-ALCOHOLIC

## Wagyu Beef

GRILLED KUSHIYAKI A5 STRIP LOIN

SEARED PETIT A5 STRIP LOIN

## Eggs, Soups, Noodles

FABERGÉ ONSEN EGG \$39.0

WARM SOMEN NOODLES \$16.0

## Sawayaka

YUZU GINGER-ADE \$10.0

SPARKLING 'NO-ZAY ' \$10.0

## Restaurant Category

MEXICAN

COCKTAIL

## Starters & Salads

FRIES

POTATOE CHIPS

SHRIMP

## Shochu

KAPPA NO SASOIMIZU, IMO SHOCHU \$14.0

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ARK JAKUUNBAKU MUGI SHOCHU	\$14.0
TOYONAGA KOME SHOCHU	\$14.0

## *Sushi & Sashimi A La Carte*

KUMAMOTO OYSTER	\$21.0
KING SALMÓN	\$27.0
KANPACHI	\$30.0

## *Beer*

ORION PREMIUM
HITACHINO NEST WHITE ALE
KAGUA BLANC
MAINE BEER CO. MO PALE ALE

## *Special*

ICHINOKURA, JUNMAI TARUZAKE, MIYAGI
ICHISHIMA, JUNMAI KOSHU, NIIGATA
HAKKAISAN, JUNMAI KIJOSHU, NIIGATA
HANAHATO, KIJOSHU, HIROSHIM

## *Red Wine*

2013 SATTLER ST. LAURENT	\$16.0
2014 DOMAINE PETITOT CÔTES DE NUITS VILLAGE	\$22.0
2013 VIETTI 'PERBACCO ' NEBBIOLO	\$17.0
2013 QUPÉ CENTRAL COAST SYRAH	\$16.0

## *Dessert Wine*

2015 SARACCO MOSCATO D'ASTI	\$13.0
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2009 CASTELLARE S. NICCOLO VIN SANTO DEL CHIANTI CLASSICO	\$16.0
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2012 KRACHER BEERENAUSLESE ZWEIGELT	\$17.0
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NV KRACHER TROCKENBEERENAUSLESE
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## *Fortified Wine*

RARE WINE COMPANY 'BOSTON ' BUAL MADEIRA	\$16.0
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RARE WINE COMPANY 'NEW YORK ' MALMSEY MADEIRA	\$16.0
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2008 FERREIRA LBV PORT	\$14.0
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FERREIRA 20-YEAR TAWNY PORT	\$18.0
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## *White wine*

2014 DOMAINE ZIND-HUMBRECHT RIESLING	\$19.0
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2014 LAGLER GRUNER VELTLINER BURBERG	\$16.0
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2013 JOSEPH DROUHIN CHABLIS RESERVE DE VAUDON	\$19.0
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2012 VINS DEL MASSIS CATALUÑA BLANCO MACIZO	\$19.0
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NV TIO PEPE FINO SHERRY	\$11.0
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## *Specialty Sake*

KAMOIZUMI NIGORI GINJO 'SUMMER SNOW ', HIROSHIMA
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HOU HOU SHU, OKAYAMA
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HAKKAISAN JUNMAI KIJOSHU, NIIGATA
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2016 NANBU BIJIN ALL KOJI JUNMAI, IWATE
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ICHISHIMA JUNMAI KOSHU, NIIGATA
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## *Junmai and Honjozo*

EIKO FUJI BAN RYU, YAMAGATA  
SUIGEI 'DRUNKEN WHALE ', KOCHI  
SEIKYO TAKEHARA, HIROSHIMA  
SOOKUU, KYOTO  
TAMAGAWA TOKUBETSU 'HEART OF OAK ', KYOTO

## *Sake by the Glass*

TEDORIGAWA KINKA 'GOLD BLOSSOM ' NAMA DAIGINJO, ISHIKAWA \$25.0  
YUKI NO BOSHA 'CABIN IN THE SNOW ' JUNMAI GINJO, AKITA \$18.0  
SHICHI HON YARI JUNMAI, SHIGA \$15.0  
DASSAI JUNMAI DAIGINJO NIGORI, YAMAGUCHI \$15.0  
ICHINOKURA JUNMAI TARUZAKE, MIYAGI \$19.0

## *Glasses*

NANBU BIJIN, SHINPAKU JUNMAI DAIGINJO, IWATE \$25.0  
SAIYA, YUKI NO BOSHA CABIN IN THE SNOW JUNMAI GINJO, AKITA \$18.0  
TOMITA, SHICHI HON YARI JUNMAI, SHIGA \$15.0  
DASSAI, JUNMAI DAIGINJO NIGORI, YAMAGUCHI \$15.0  
KIKUMASAMUNE, JUNMAI TARUZAKE, HYOGO \$19.0

## *Chicken, Pork, Something Crunchy*

YUZU BRINED CHICKEN WING BALLOTINE \$14.0  
TEA BRINED FRIED PORK RIBS \$16.0

SEASONAL ROASTED FISH \$25.0  
SHISO TEMPURA WITH GRILLED LOBSTER \$33.0  
SILKEN TOFU TEMPURA \$21.0

## *Dishes are prepared with*

SEAFOOD  
TRAVEL  
BEANS  
SHRIMPS  
BEEF

## *These types of dishes are being served*

FISH  
SOUP  
APPETIZER  
SALAD  
QUESADILLAS

## *Junmai*

SUIGEI, DRUNKEN WHALE KOCHI  
HAKKAISAN, HONJOZO, NIIGATA  
NAKAO, SEIKYO TAKEHARA, HIROSHIMA  
TAMAGAWA SILVER MOUNTAIN YAMAHAI, ISHIKAWA  
YUHO, RHYTHM OF THE CENTURIES KIMOTO, ISHIKAWA  
OZE NO YUKIDOKE, GUNMA

## *Junmai Ginjo*

DEWAZAKURA, DEWASANSAN GREEN RIDGE , YAMAGATA

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IMADA, FUKUCHO MOON ON THE WATER  
, HIROSHIMA

MARUMOTO, CHIKURIN KARAYAKA,  
OKAYAMA

EIKO FUJI, NAMAZAKE, YAMAGATA

KUMAZAWA, TENSEI SONG OF THE SEA  
KANAGAWA

HUCHU HOMARE, WATARI BUNE,  
IBARAKI

## *Ginjo and Junmai Ginjo*

FUKUCHO 'MOON ON THE WATER ',  
HIROSHIMA

KOSHINOISO, FUKUI

DEWAZAKURA OKA 'CHERRY BOUQUET  
, YAMAGATA

IZUMI JUDAN 'TENTH DEGREE ',  
YAMAGATA

KISEKI NO OSAKE MIRACLE SAKE ,  
OKAYAMA

TENSEI 'SONG OF THE SEA ',  
KANAGAWA

## *Whisky*

NIKKA 17-YEAR PURE MALT  
'TAKETSURU ' \$74.0

YAMAZAKI SINGLE MALT 18-YEAR \$96.0

HAKUSHU SINGLE MALT 18-YEAR \$98.0

HIBIKI 17-YEAR \$72.0

HIBIKI 21-YEAR \$96.0

ICHIRO'S MALT GRAIN WHISKY NV \$75.0

ICHIRO 'S 'THE FLOOR MALTED '  
SINGLE MALT \$95.0

## *Tea*

HAND ROLLED JAPANESE SENCHA,  
SHIZUOKA, JAPAN

KOUCHA, SHIZUOKA, JAPAN

MALAWI PU'ER, SATEMWA ESTATE,  
SHIRE HIGHLANDS, MALAWI

RARE OOLONG, ANXI, CHINA

GENMAICHA, SHIZUOKA, JAPAN

JASMINE SILVER TIP, FUDING, FUJIAN  
PROVINCE, CHINA

SRI LANKAN LEMONGRASS, AMBA  
ESTATE, RAVANNA FALLS

WILD ROOIBOS, CEDERBERG  
MOUNTAINS, SOUTH AFRICA

## *Nigiri*

KYOTO STYLE WILD MAITAKE  
MUSHROOMS \$14.0

AGED ZUKE MAGURO \$18.0

WARM EEL \$22.0

HOUSEMADE FINGERLING  
POTATO CHIP \$20.0

KOMBU BRAISED SHALLOT \$12.0

THAI HERB GUNKAN \$12.0

KARIKARI CRISPY SESAME  
CHICKEN SKIN \$12.0

FRIED KUMAMOTO OYSTER \$18.0

KING SALMON VIET \$18.0

TRUFFLE SCENTED UNI NIGIRI \$28.0

## *Junmai Daiginjo*

ICHISHIMA, GINNOYOKOROBI  
COMPETITION, NIIGATA

ASAHI, KUBOTA MANJU, NIIGATA

ASAHI, DASSAI BEYOND YAMAGUCHI

TAKASAGO, JUNMAI DAIGINJO,  
HOKKAIDO

TAMANO HIKARI, KYOTO

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NAKAO, MABAROSHI KUROBAKO  
GENSHU, HIROSHIMA

RYUJIN, OZE NO YUKIDOKE, GUNMA

BORN YUME WA MASAYUME DREAMS  
COME TRUE FUKUI

TOMITA, SHICHI HON YARI, SHIGA

SUZUKI, HIDEYOSHI FLYING PEGASUS  
KOSHU, AKITA

## Red

2013 DOMINIQUE LAFON 1ER  
CRU VOLNAY LES LURETS \$355.0

2013 DOMINIQUE LAFON 1ER  
CRU BEAUNE EPENOTTES \$245.0

2013 LOU DUMONT SAVIGNY LES  
BEAUNE \$88.0

2011 CHÂTEAU DE LA TOUR  
CLOS VOUGEOT \$315.0

2011 DOMAINE MÉO-CAMUZET  
GRAND CRU ÉCHEZEUX LES  
ROUGES DU BAS \$685.0

2013 BERNARD BAUDRY CHINON \$72.0

2013 DOMAINE DU VIEUX TÉLÉGRAPHE  
CHÂTEAUNEUF-DU-PAPE

2008 CHÂTEAU D'OR ET DE  
GUEULES LA BOLIDA \$74.0

2009 WEINGUT HEINRICH  
SALZBURG \$245.0

2014 OCCHIPINTI FRAPPATO  
SICILIA ROSSO \$95.0

2010 MARCHESI DI GRESY  
BARBARESCO MARTINENGA \$155.0

2009 CASTELLO DI NEIVE BARBARESCO  
SANTO STEFANO

1998 GIOCOMO BORGOGNO E  
FIGLI BAROLO RISERVA \$415.0

2011 RAINOLDI SFURSAT CLASSICO

2012 HIRSCH PINOT NOIR SAN ANDREAS  
FAULT

2013 HIRSCH PINOT NOIR SAN  
ANDREAS FAULT \$140.0

2012 ROBERT SINSKEY PINOT NOIR

2010 ARAUJO SYRAH EISELE VINEYARD

2010 QUPÉ SYRAH BIEN NACIDO  
HILLSIDE ESTATE \$98.0

1998 MAYACAMAS NAPA VALLEY  
CABERNET SAUVIGNON \$425.0

2012 PETER MICHAEL L'ESPRIT  
DES PAVOTS \$210.0

## Sparkling Wine

NV PATRICK PIUZE VAL DE MER  
BRUT NATURE \$17.0

2013 BISOL PROSECCO CREDE \$18.0

NV PIERRE GIMONNET BRUT  
ROSÉ DE BLANCS \$36.0

NV DRAPPIER CARTE-D'OR BRUT \$29.0

NV PIERRE PETERS GRAND CRU BLANC  
DE BLANCS

NV PIERRE GIMONNET CUVÉE 1ER CRU  
BLANC DE BLANCS

NV VILMART CIE GRAND RESERVE 1ER  
CRU BRUT

NV RENE GEOFFROY ROSÉ DE SAIGNEE  
BRUT

2011 MELSHEIMER REILER  
MIULLAY-HOFBERG RIESLING \$90.0  
SEKT BRUT

NV BRÜNDLMAYER BRUT ROSÉ \$96.0

NV GASTON CHIQUET  
TRADITION BRUT \$105.0

2009 PIERRE GIMONNET  
SPECIAL CLUB \$218.0

2004 DOM RUINART BLANC DE  
BLANCS \$525.0

2005 DOM PÉRIGNON BRUT \$490.0

2002 POL ROGER CUVÉE SIR  
WINSTON CHURCHILL \$660.0

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1998 BILLECART-SALMON  
CHAMPAGNE LE CLOS SAINT-  
HILAIRE \$895.0

1988 BOLLINGER R.D. EXTRA-  
BRUT, EN MAGNUM \$1,795.0

2005 HENRI GOUTORBE SPECIAL  
CLUB MILLESIMÉ \$192.0

NV EGLY-OURIET BLANC DE  
NOIRS LES CRAYÈRES \$344.0

TAKASAGO, 'DIVINE DROPLETS ',  
HOKKAIDO

DASSAI 23 'OTTER FEST ', YAMAGUCHI

TENRYO KOSHU 'IMPERIAL LANDING ',  
GIFU

KOKURYU RYU 'GOLD DRAGON ', FUKUI

SHUHARI, KYOTO

NANBU BIJIN 'SHINPAKU ' JUNMAI  
DAIGINJO, IWATE

MASUMI NANAGO 'SEVENTH HEAVEN ',  
NAGANO

DAISHICHI MINOWAMON 'THE GATE ',  
FUKUSHIMA

BORN MUROKA NAMA GENSHU, FUKUI

## *White & Rosé*

2014 NIKOLAIHOF GRÜNER  
VELTLINER HÉFEABZUG \$68.0

1995 NIKOLAIHOF RIESLING  
VINOTHEK \$360.0

2013 SCHLOSS GOBELSBURG  
GRÜNER VELTLINER LAMM \$164.0

2015 SCHLOSS GOBELSBURG  
CISTERCIAN ROSE \$62.0

2015 LAGLER RIESLING  
SMARAGD 1000 EIMERBERG \$72.0

2013 DOMAINE WEINBACH  
GEWURZTRAMINER CUVÉE  
LAURENCE \$98.0

2014 MULLER-CATOIR  
SCHEUREBE TROCKEN HAARDT \$72.0

2014 SELBACH-OSTER RIESLING  
KABINETT

2010 EGON MÜLLER RIESLING  
AUSLESE SCHARZHOFBERGER \$920.0

2010 DONNHOF FELSENBURG  
RIESLING GG, EN MAGNUM \$270.0

2014 VINCENT DAUVISSAT 1ER CRU  
CHABLIS 'LA FOREST '

2015 PATRICK PIUZE 1ER CRU  
CHABLIS 'LES FORETS ' \$132.0

2015 PATRICK PIUZE GRAND CRU  
CHABLIS BLANCHOTS \$285.0

2014 DOMAINE HUET SEC LE HAUT-LIEU

1995 DOMAINE HUET DEMI-SEC CLOS  
DU BOURG

2010 DOMAINE ZIND-  
HUMBRECHT RIESLING CLOS \$195.0  
WINDSBÜHL

2007 TRIMBACH RIESLING  
CUVÉE FRÉDÉRIC EMILE \$148.0

2007 TRIMBACH RIESLING CLOS  
ST. HUNE \$470.0

2014 THOMAS MOREY  
CHASSAGNE-MONTRACHET LES \$195.0  
CHENEVOTTES

2008 LOUIS LATOUR GRAND CRU  
CORTON CHARLEMAGNE

2012 OLIVIER LEFLAIVE 1ER CRU  
MERSAULT CHARMES \$270.0

2011 COMTES LAFON  
MEURSAULT CLOS DE LA \$530.0  
BARRE, EN MAGNUM

2012 LES VINS DE VIENNE  
CONDRIEU 'LA CHAMBEE ' \$120.0

2012 REMELLURI RIOJA BLANCO \$205.0

2013 ROBERT SINSKEY VIN DE  
TERROIR ABRAXAS \$85.0

2013 LAIL GEORGIA VINEYARDS  
SAUVIGNON BLANC \$210.0

2011 QUPÉ ROUSANNE BIEN  
NACIDO ESTATE \$102.0



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2001 MAYACAMAS NAPA VALLEY  
CHARDONNAY \$315.0

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120 East 28th Street New York,  
NY 10016, United States

**Opening Hours:**  
Tuesday 18:00-22:00  
Wednesday 18:00-22:00  
Thursday 18:00-22:00  
Friday 18:00-22:00  
Saturday 18:00-22:00

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