

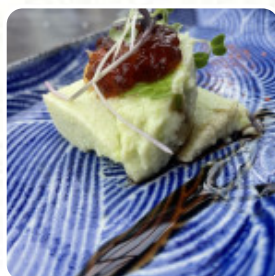


Rabbit House Menu

<https://menuweb.menu>

41 Essex StNY 10002, New York, United States

+16464484022,+12123434200 - <http://www.rabbithouse.nyc/>



The menu of Rabbit House from New York contains about **159** different menus and drinks. On average you pay about \$30.6 for a dish / drink. Rabbit House is a small-scale theme restaurant and the chef's solo challenging project dedicated to sharing happy moments. Enjoy a semi-formal creative Japanese cuisine experience with a seasonal six-course Omakase menu and a la carte options, all complemented by a selection of Sake and a full Japanese bar. Relax in the cozy atmosphere of this exciting neighborhood and support Rabbit House! Signature six-course Omakase and premium six-course Omakase available with advanced request. Featuring bar snack appetizers like our famous Addicted Sparerib and Tako Marinade Salad, as well as seasonal entrees such as gluten-free seasonal pasta, seasonal fish, and signature Rabbit. Explore our new Sake list including Kid Junmai Wakayama Prefecture and try our original cocktails like Osaka Highball and Kyoto Cherry Blossom. Discover Japanese spirits like Single Malt Whisky, Teeda Japanese Rum, and Yamasemi Rice Shochu at Rabbit House.

Rabbit House Menu



Soups

TONKOTSU RAMEN

Sashimi

TUNA TARTAR \$16.0

Sushi Rolls

SUSHI

Mains

SEASONAL FISH \$22.0

Extras

KIKURAGE MUSHROOM

Snacks

3 KINDS OF SNACKS

Sweets

SAKE POACHED ASIAN PEAR

Sauces

MAYO

Appetizer

TEMPURA

Fish

SEA BASS

Antipasti - Starters

CARPACCIO

Fingerfood

SPARE RIB \$13.0

Starters

POACHED SALMON

Ramen

VEGAN RAMEN

Main

BLACK SESAME PUDDING \$11.0

Wine

WHITE WINE

Japanese Specialties

SAKE

Toppings

PORK CHASHU

Dinner

THREE COURSE PRIX FIXE \$40.0

Beverages

SOFT DRINK TEA

Hot Drinks

TEA

Egg Dishes

OMELETTE

Rabbit House Menu



Tea

GREEN TEA \$4.0

Coffee

DECAF \$4.0

Hot

SEASONAL RICE \$22.0

Bottled Beverages

SAN PELLEGRINO SPARKLING WATER

Teas

JASMIN TEA \$4.0

Dessert Wine

QUADY, ESSENSIA, ORANGE MUSCAT,
CALIFORNIA

Sparkling Wine

POL ROGER RESERVE,
CHARDONNAY, PINOT NOIR, \$120.0
MEUNIER CHAMPAGNE, FRANCE

Other

FAMOUS RABBIT HOUSE ROLLING
GLASS \$20.0

Vegan Sides

VEGAN RICE \$20.0

Sake Flight

SAKE FLIGHT \$23.0

Milky Nigori Sake

KUROSAWA NIGORI \$30.0

French

FOIE GRAS

Alcoholic Beverages (Must Be 21 To Purchase)

NIGORI SAKÉ

A La Carte - Sample Meat

WAGYU BEEF

Japanese Spirits

SHOCHU

Ramen Dishes

SEAFOOD RAMEN

Sides

SOY SAUCE

Junmai & Honjozo

KIRINZAN CLASSIC, NIIGATA

Coffee & Teas \$4

ORGANIC EARL GREY \$4.0

Bar Snack/Appetizer

ADDICTED SPARE RIB S \$13.0

Rabbit House Menu



Set & Course

3 COURSE PRIX-FIXE \$40.0

Rose&Sparkling

31(ROSE) TRIENNES PROVENCE, \$20.0
FRANCE MERLOT

Tuna Tartare

TUNA TARTARE \$15.0

Toppings (Add On)

YOKOHAMA GYOZA (5PC.)

Pizza

FUSION PIZZA

WESTERN PIZZA

Main Course

WAGYU BEEF TARTARE

POACHED KING SALMON

Appetizers

ARTICHOKE DIP (V)

PONZU MUSHROOM (V)

Drink

ORIGINAL COCKTAIL

JAPANESE WHISKY, GIN, RUM

Sake

KID JUNMAI \$59.0

ITAMI ONIGOROSHI: DEMON SLAYER

Three Course Prix-Fixe*

**

TUNA TARTAR OR PORK SPARE RIB

FISH OR RABBIT

Six Course Omakase Prix-Fixe* **

SEASONAL APPETIZER

MAIN TOME

Prices

6-COURSE OMAKASE PRIX FIXE \$91.9
DINNER

WITH 6 SAKES \$52.9

Japanese Whisky, Gin, Rum, Shochu

AKASHI, SINGLE MALT WHISKY, 45

YAMASEMI(KINGFISHER) RICE SHOCHU
25

Non-Alcohol Others

40 SAN PELLEGRINO SPARKLING \$7.0
WATER

41 SAN PELLEGRINO ORANGE, \$5.0
SPARKLING

Alcoholic Drinks

QUADY, ESSENSIA, ORANGE BLOSSOM
MUSCAT, CALIFORNIA

JUN KOMAKOJI VINTAGE SAKE

RED WINE

Rabbit House Menu



Entrées



- ARTICHOKE DIP \$14.0
- APPETIZER COMBO \$90.0
- BLACK EDAMAME

Dessert



- TIRAMISU
- SEASONAL DESSERT \$5.0
- 3 KINDS CHEESE PLATE DESSERT \$14.0

Non-Alcoholic Drinks

- DRIPPED COFFEE ROUND K CAFÉ \$4.0
- JOHNNY'S SPECIAL JASMINE TEA \$4.0
- DECAFFEINATED ORGANIC EARL GREY, TEA \$4.0

Rose & Sparkling Wine

- TRIENNES (ROSE), PROVENCE, CINSULT, GRENACHE, SYRAH, MERLOT 2017 \$14.0
- LAMBERTI, PROSECCO 187ML \$15.0
- ROBANERA LAMBRUSCO, ITALY \$61.0

Beer & Cider

- 39 ROOTSTOCK CIDER, 6.9 \$6.0
- 36SAPPORO PREMIUM 4.9 \$6.0
- 35ORION BEER, LAGER, 5.0%, JAPAN \$6.0

Sweet Sake

- KITAYA AI NO HIME (RED SPARKLING SAKE), YAMADANISIKI, FUKUOKA \$22.0
- GOZENSHU JUNMAI USU NIGORI, BODAI MOTO \$72.0

- SAWANOTSURU, KOSHU JIKOMI UMESHU (PLUM WINE), HYOGO \$76.0

Non-Alcohol Drink

- SAN PELLEGRINO ORANGE, SPARKLING
- CALPICO WATER SODA (LACTIC ACID) \$5.0
- ROUND K COFFEE \$4.0

Japanese Whisky, Gin, Rum

- NIKKA YOICHI, SINGLE MALT WHISKY, 45 \$25.0
- TEEDA, JAPANESE RUM, OKINAWA, 40 \$15.0
- KI NO BI, SEI, KYOTO DRY GIN, 54.5 \$20.0

Restaurant Category

- DESSERT
- VEGAN
- FRENCH

Uncategorized

- BEER & CIDER
- JAPANESE GYOKURO (GREEN TEA)
- KAEDAMA NOODLE

Popular Items

- SEASONAL RABBIT \$22.0
- PONZU MASHROOM \$13.0
- ADDICTED SPARE RIB (L) \$19.5
- TACO MARINADE SALAD \$13.0

Rabbit House Menu



Original Cocktail

HOKKAIDO HIGBALL, HOKKAIDO WHISKY	\$15.0
TOKYO WHITE RABBIT, TOKYO WHITE BEER, CALPICO, RASPBERRY	\$14.0
KYOTO CHERRY BLOSSOM, KYOTO GIN, PRICKLY PEAR, CHERRY BLOSSOM ICE	\$16.0
OKINAWA MOJITO, OKINAWA RUM, MINT, LIME, SYRUP	\$17.0

6-Course Omakase Prix Fixe Dinner

3 KINDS OF SNACK
SIGNATURE TRAPPED RABBIT
HOMEMADE GLUTEN-FREE CAVATELLI PASTA
SAKE POACHED ASIAN FRUIT

Entree

TRUFFLE-MISO GLUTEN-FREE POTATO GNOCCHI	\$26.0
TRAPPED RABBIT	\$26.0
WILD CAUGHT COD	\$26.0
VEGAN SEASONAL RICE	
SEASONAL HAND ROLL SUSHI	

Beer & Cider

ORION BEER, LAGER, JAPAN 5.0
SAPPORO PREMIUM BEER 4.9
TOKYO WHITE, WHITE ALE 5.0
YUZU ALE, HOKKAIDO BREW. PALE 5
ROOTSTOCK, HARD CIDER 6.9

Bar Snack / Appetizers

THREE-KIND CHEESE PLATE	\$17.0
BLACK CHICKEN SKEWERS	\$15.0
TAKO MARINADE SALAD	\$16.0
PONZU MUSHROOM	\$16.0
ADDICTED SPARE RIB	

These Types Of Dishes Are Being Served

FISH
OYSTERS
LAMB
PASTA
BREAD

White Wine

KINGS RIDGE, PINOT GRIS, OREGON	\$13.0
BENOIT DARIDAN, SAUVIGNON BLANC, LOIRE VALLEY FRANCE 2014	\$14.0
JEAN-MARC BROCARD, CHABLIS 1ER CRU, CHARDONNAY, BIODAYNAMIC, FRANCE 2014	\$18.0
28FORIS, PINOT GRIS, OREGON	\$20.0
30JEAN-MARC BROCARD, CHABLIS 1ER CRU 2014, CHARDONNAY, BIODAYNAMIC, FRANCE	\$90.0
29BENOIT DARIDAN, SAUVIGNON BLANC 2014, LOIRE VALLEY FRANE	\$50.0
ROSE SPARKLING WINE	

Red Wine

LOUIS M. MARTINI, CABERNET SAUVIGNON, CALIFORNIA 2013	\$14.0
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Rabbit House Menu



CHATEAU MERCIAN MUSCAT,
BAILEY A, YAMANASHI, JAPAN 2012 \$14.0

VINA COBOS FELINO, MALBEC,
ARGENTINA 2014 \$15.0

BENOIT CANTIN IRANCY, PINOT
NOIR, BOURGOGNE FRANCE 2015 \$17.0

VINA COBOS FELINO, MALBEC
2014, ARGENTINA \$57.0

BENOIT CANTIN, IRANCY,
BURGUNDY, 2015 \$70.0

BODEGAS RESERVA RIOJA 2010
TEMPRANILLO, SPAIN \$63.0

Sweet & Nigori Sake

KUROSAWA NIGORI (ROUGHLY
FILTERED, SWEET& CLOUDY)

GOZENSHU JUNMAI USU NIGORI, BODAI
MOTO (SLIGHTLY CLOUDY DRY SAKE)

HAKKAISAN SPARKLING NIGORI, DRY

KITAYA AI NO HIME (RED NIGORI
SPARKLING SAKE) YAMADANISHIKI,
FUKUOKA

SAWANOTSURU, KOSHU JIKOMI
UMESHU (PLAM SAKE), HYOGO

JOKIGEN YUZU SAKE, YAMAGATA 8

JUN KOMEKOJI VINTAGE SAKE (3YRS
AGED)

Japanese Sake

ITAMI ONIGOROSHI, HYOGO,
SUPER DRY \$25.0

KIMURASHIKI KISEKI NO OSAKE,
JUNMAI GINJYO, OKAYAMA, SEMI DRY \$95.0

DASSAI 45, JUNMAI DAIGINJYO,
YAMADANISHIKI, YAMAGUCHI,
SEMI DRY \$76.0

KAGATOBI, YAMAHAI JUNMAI,
YAMADA&GOHYAKU, ISIKAWA,
SUPERDRY \$68.0

NAMBU BIJIN (SOUTHERN
BEAUTY), DAIGINJO \$115.0

BROOKLYN KURA BLUE DOOR,
NAMA JUNMAI \$70.0

NITO (TWO RABBIT), JUNMAI
DAIGINJO, AICHI \$84.0

TOYO BUJIN (ASIAN BEAUTY),
JUNMAI GINJYO, YAMADA NISHIKI, \$75.0
YAMAGUCHI, SUPER DRY

KAMAYA KYUZAEMON, CEDAR
CASK AGED \$62.0

Dry Saké

SUIGEI, TOKUBETSU JUNMAI, KOCHI

KAMAYA KYUZAEMON, CEDER CASK
AGED

SOUDEN, TOKUBETSU JUNMAI,
YAMAHAI

KAGATOBI, YAMAHAI JUNMAI, ISHIKAWA

BROOKLYN KURA, BLUE DOOR, NAMA
JG

KID, JUNMAI, GOHYAKUMANGOKU

DASSAI (OTTER FESTIVAL) 50, JUNMAI
DAIGINJYO YAMADANISHIKI,
YAMAGUCHI, SEMI DRY

NITO (TWO RABBIT), JUNMAI DAIGINJYO

TOYO BIJIN (ASIAN BEAUTY), JUNMAI
GINJYO, YAMADA NISHIKI, SUPER DRY

KIMURASHIKI (MIRACLE SAKE), JUNMAI
GINJYO, ASAHI, OKAYAMA, SEMI DRY

NANBU BIJIN (SOUTHERN
BEAUTY), DAIGINJO \$140.0

Ingredients Used



MUSHROOMS

MISO

CARROTS

YELLOWTAIL

Rabbit House Menu



BEEF

TUNA

TOFU

EDAMAME

GARLIC

DUCK

GINGER

PAPRIKA

BRUSSEL SPROUTS

PORK MEAT

EGG

VEGETABLES

CORN

Rabbit House

41 Essex StNY 10002, New York,
United States

Opening Hours:

Tuesday 17:30-23:00
Wednesday 17:30-23:00
Thursday 17:30-00:00
Friday 17:30-01:00
Saturday 17:30-01:00
Sunday 17:30-22:00

Made with [Menu](#)

