

Char Sue



Char Sue (\'chär sü\ ; Chinese: 叉酥) : LES establishment delivering inspired Asian Cuisine
char siu : Cantonese, translates to "fork roast" a popular way to flavor and prepare roasted meats see also: char siew, cha shao, xa xiu

119 Essex Street
New York, NY 10002
646-484-9241

SHARING PLATES

cold

GREEN PAPAYA SALAD salt & pepper shrimp, red curry, tofu skin	10
DAIKON SALAD crispy anchovies, shiso, scallions, soy dressing	8
SHRIMP SUMMER ROLL avocado, chinese celery, cilantro, carrot, ume vinaigrette	10

hot

MONKEY BREAD freshly ground thai green curry, roasted sweet potato	12
CHA SIU PORK RIBS sweet garlic glaze	13
LETTUCE WRAPS (2 PC) vietnamese pork sausage, vermicelli, cilantro, mint, basil, red onion	9
MAPO PORK BELLY soft tofu, spicy fermented bean sauce	10
FIVE SPICE DUCK WINGS palm sugar glaze, cucumbers, scallions, sesame	9
BLACK PEPPER BEEF TACOS (2 PC) shaved cabbage, avocado, cilantro, chilies	9



WHOLE DUCK DINNER

served family style with your choice of two vegetables, sides of rice or noodles, pickled vegetables, sliced mantou buns and sauces. Feeds 3-6 people. \$150 for your whole group.

Reserve now @ charsue.com

HOUSE SPECIALTIES

served with fresh herbs, lettuce and pickles

Choice of: egg noodles or rice

Add poached egg +2

ROAST DUCK rubbed with sichuan spices	17
FIVE SPICE SHORT RIBS braised with daikon, onion, garlic	17
CURRIED LAMB japanese curry, red pepper sauce	16
BRAISED PORK black bean sauce	16

VEGETABLES

JAPANESE EGGPLANT grilled, bonito flakes, soy dressing	7
BROCCOLINI charred, pumpkin seeds, soy	7
CRISPY BRUSSELS SPROUTS nuoc cham, peanuts, chilies	7

EXTRAS

RICE	2
EGG NOODLES	2
MANTOU BUN	2

MANTOU SANDWICHES

house specialties served on a soft bun with mint, basil, cilantro, lettuce, mayo and chilies

ROAST DUCK	8
FIVE SPICE SHORT RIBS	8
CURRIED LAMB	8
BRAISED PORK	8

BEVERAGES

SODA coke, diet coke, club soda, ginger ale	2
STRAWBERRY SPARKLING WATER	4
ICED VIETNAMESE COFFEE with condensed milk	4
ICED TEA hoji cha	3
HOT TEA	2

DESSERTS

ICE CREAM basil or vanilla	4
PANDAN ALMOND SEED PUDDING strawberry rhubarb preserve	6
VANILLA 'CAPPUCCINO' ice cream, vietnamese coffee, chocolate almond crumble, milk foam	8

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{ PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES }

Seasonal & Special

Fall appropriate selections

↓ **PUMPKIN ALE 10oz** 7
full-body sweetness like pumpkin pie
Schlafly Tap Room, MO 8% ABV

RUSTIC SOUR CIDER: FARM FLOR 12oz 8
light funk, juicy brightness, and acidic backbone
Graft Cider, NY 6.9% ABV

Lager, Pilsner and Kölsch

These three ubiquitous styles are the ones that you're probably used to. Crisp, nuanced, effervescent, easy.

↓ **KELLER 16oz** 8
dry-hopped lager, refreshing
Zero Gravity Craft Brewery, VT, 4.9% ABV

REISSDORF KÖLSCH 16.9oz 9
very light color, slightly malty, soft palate, dry finish
Brauerei Heinrich Reissdorf, Germany, 4.8% ABV

From Japan, rice is used as a brewing grain to create snappy flavors, a dry profile and lighten the beer's body.

ORION RICE LAGER 21oz 12
dry, crisp
Orion Beer Brewery, Japan, 4.7% ABV

ECHIGO RICE LAGER 17oz 12
made with super-premium Koshihikari rice
Echigo Beer Pub, Japan, 5% ABV

Pale Ale

Between a Lager and IPA. More body than a Pilsner, fruity and sometimes hoppy, but not as bitter as an IPA.

DAISY CUTTER PALE ALE 16oz 8
pine, citrus, papaya, mango, dank, biscuit, dry
Half Acre Beer Co., IL., 5.2% ABV

GREENROOM PALE ALE 16oz 9
easy drinking with hops, floral, spice and citrus
Barrier Brewing Company, New York, 5.6% ABV

Belgian Pale Ales are generally balanced with a delicate hop profile, light malt, moderate bitterness and alcohol

ALLAGASH HOPPY TABLE BEER 12oz 8
light bodied, mildly hoppy, pine, grapefruit
Allagash Brewing Co., ME, 4.8% ABV

Stout

Deep, dark brown, or perhaps black. Cocoa and coffee-like flavors from roasted malt and barley.

DARK TRUTH IMPERIAL STOUT 12oz 9
espresso, roasted fig, crème brulee
Boulevard Brewing Company, MO 9.7% ABV

American India Pale Ale (IPA)

The King of the American craft beer movement. A bitter style that was born in England and adopted by the US. Styles vary based on origin, but take note of the bitterness, citrus, herbal and malty flavors.

↓ **TWO HEARTED ALE 16oz** 7
crisp finish, floral aroma, voted America's best beer
Bell's Brewery, MI, American IPA, 7% ABV

West coast IPAs up the ante with a sticky bitterness that lingers after you've sipped. Words like double, imperial and triple indicate how supercharged the bitterness is.

VALLEJO 16oz 8
a hop crusher of a bitter beer.
Half Acre Beer Company, IL, 6.7% ABV

APEX 12oz 9
this critically acclaimed, super bitter registers at 100 International Bitterness Units (IBU)
Bear Republic Brewing Co, CA, Double / Imperial IPA, 8.25% ABV

NEVER TELL ME THE ODDS 16oz 10
juicy, tropical and citrus hop flavors, 50 IBU
DuClaw Brewing Co, MD, Double IPA, 8% ABV

Witbier

"White Beer", pale and cloudy with high levels of wheat and sometimes oats. Smooth and elegant, fruity with spice.

ST. BRETТА (SUMMER) 12.7oz 13
brewed with blood orange, fermented in oak
Crooked Stave Artisan Beer Project, CO 5.5% ABV

Saison / Farmhouse Ale

Saison is French for "season", referring to beers brewed by farmers in the winter for summer drinking. Typically hazy with some fruit, tartness and spice, light body and dry. A highly diverse style that is open to interpretation.

↓ **CASTLING 10oz** 8
bitterly refreshing, eurocentric
Grimm Artisanal Ales, NY 5.5% ABV

S4 SAISON 16.9oz 17
earthy, dry, bubbly, pilsner & white wheat malt
Transmitter Brewing, NY, 6.6% ABV

EQUINOX 16.9oz 16
green pepper, tropical fruit
Kent Falls Brewing Co., CT, Dry Hopped Saison / Farmhouse Ale, 4.8% ABV

TINY ACORN 25.4 oz 23
tart, lemongrass, coriander, curry
Plan Bee Farm Brewery, NY, Saison, 4.5% ABV

Sours & American Wild Ales

The beer of ancient times, sours were first produced from wild yeasts found in nature. Mouth puckering, tart, citrus, earthy flavors. The stinky cheese of beer.

AUNT SALLY 12oz 8
sweet, tart, sassy, cherry pie
Lagunitas Brewing Co., CA, American Wild Ale 5.7% ABV

BARN BEER 12.7oz 11
fruity, funky, tart, lemony
Plan Bee Farm Brewery, NY, American Wild Ale, 5.5% ABV

G4 GOLDEN ALE 16.9 oz 17
Refreshingly tart, lightly soured, soft fruit flavors
Transmitter Brewing, NY, American Wild Ale 6.6% ABV

Gose, a German style, is a pale, sour ale with the addition of salt and coriander, giving it a connection to Belgium.

↓ **W6 APRICOT GOSE 10oz** 8
tart kettle sour, sweetness of apricots
Transmitter Brewing, NY, 6.5% ABV

W4 DRY-HOPPED GOSE 16.9oz 17
limited availability, subtle lime and floral notes
Transmitter Brewing, NY, 5.2% ABV

WILD SOUR SERIES: HERE GOSE NOTHIN' 12oz 8
lemon, lime, citrus, spice, coriander, salt
Destihl Brewing Company, IL, Gose, 5% ABV

SUPER YOU 22oz 21
Pineapple, oak, coconut, pina-colada like
Grimm Artisanal Ales, NY, Gose, 5.3% ABV

Berliner Weissbier is a German style once called the "Champagne of the North." Like unsweetened lemonade.

↓ **HOPFENTEA 16oz** 9
steeped on tropical tea
Perennial Artisan Ales, MO, Berliner Weissbier, 4.2% ABV

FIERCE 12oz 8
Sour with slight fruity note, sweet tart flavor
Off Color Brewing, IL, Berliner Weissbier, 3.8% ABV

Flanders, the Dutch speaking region of north Belgium is known for its red and brown (Oud Bruin) ales.

↓ **WILD SOUR SERIES: FLANDERS RED 16oz** 7
tart cherries, sour candy, malt, dry finish
Destihl Brewery, IL, Flanders Red Ale, 6.1% ABV

ROSETTA 12oz 9
aged on cherries, tart with a touch of sweetness
Brewery Ommegang, NY, Flanders Oud Bruin, 5.6% ABV

WHITE WINE

ORGANIC PINOT GRIGIO Ziobaffa, 2016, Apulia, IT	8 / gl 32 / btl
SAUVIGNON BLANC Petit Bourgeois, 2015, France	9 / gl 36 / btl
VERMENTINO / CHARDONNAY Samas, 2014, Sardinia, IT	9 / gl 36 / btl
MALVASIA 'Malpei', 2014, Canary Islands, SP	12 / gl 48 / btl
SAVIGNIN Les Clous Nature, 2012, Jura, FR	30 / btl
'The White Coat' BLEND Turley, 2014, CA	68 / btl

SPARKLING

CAVA Masia de la Luz, SP	8 / gl 32 / btl
BRUT ROSÉ Gruet Winery, NM	11 / gl 20 / ½ btl
CREMANT DE LOIRE Bouvet, FR	40 / btl

ROSÉ

NERELLO MASCALESE Murgo, Etna Rosato, 2016, IT	8 / gl 32 / btl
ZWEIGELT / PINOT NOIR Schloss Gobelsburg, 2016, AT	10 / gl 40 / btl

RED WINE

PINOT NOIR San Joaquin Wine Company, 2015, CA	7 / gl
PINOT NOIR Villages De France, 2015, FR	19/btl
GRENACHE/SYRAH Delas Ventoux, 2014, Rhone, FR	9 / gl 36 / btl
POULSARD Vieilles Vignes Domaine Rolet, 2012, Jura, FR	30 / btl

COCKTAILS

YUZU SPRITZER yuzu sake, soju, shiso, club soda	11
WATERMELON COOLER lemon verbena, lime, soju, lemon leaf	10
CHAR FIZZ rhubarb, pineapple, lime, soju	10
PEACHY KEEN white peach, champagne, red wine, soju	10
CHINITA-LADA negro modelo, soju, tomato, spices, lime	10

CHEF'S PRIVATE COLLECTION OF REDS

A unique selection of red wines from one of Chef Rojas' favorite wine makers: Turley. These wines are all organic with grapes sourced from a single vineyard and extremely limited in supply.

ZINFANDEL, MEAD RANCH Turley, Atlas Peak, CA, 2015	70/ btl
Powerful and savory. Dried cherry, cherry pit, herbs and white pepper are some of the nuances that give this wine its distinct personality.	
ZINFANDEL, HAYNE VINEYARD Turley, Napa Valley, CA, 2014	100/ btl
Possibly the most famous of the Turley Zinfandels from a timeless vineyard planted in 1902, this quintessential Napa Zinfandel is full-bodied with glorious levels of blue, black and red fruits, floral notes, a stunning mouthfeel with no trace of heaviness or heat.	
ZINFANDEL, DUSI VINEYARD Turley, Paso Robles, CA, 2015	80/ btl
Soft, silky and subtly structured. Wild berry and orange peel aromas and ripe raspberry, grilled sage and cracked pepper flavors.	
ZINFANDEL, KIRSCHENMANN VINEYARD Turley, 2015, Lodi, CA	80/ btl
From vines planted in 1915, dried cherry, tobacco, licorice and smoke are some of the signatures.	
CABERNET SAUVIGNON, TURLEY ESTATE Turley, 2014, Napa Valley, CA	60 / btl
Pure, ripe, deeply red Napa Cabernet fruit, rounded out by savory herbs.	
CABERNET SAUVIGNON, DRAGON VINEYARD Turley, 2014, Howell Mountain, CA	80 / btl

Inky, blue/purplish fruit, lavender, licorice, menthol and graphite add aromatic nuance.

SAKE

A Japanese drink that is made by fermenting milled rice, often referred to as "rice wine." Seimaibuai (SMB) is the degree to which the rice has been milled. The lower the number, the cleaner, lighter and more delicate the flavor.

Honjozo: *Brewed using a small amount of distilled alcohol, which brings out additional aromatics and flavors and rounds out the sake.*

EIKO FUJI BAN RYU, 720ml 9 / gl
cherry, blueberry and straw elements. round, 38 / btl
soft and velvety. 65% SMB. 15.3% ABV.

EIKO FUJI HONKARA, 720ml 11 / gl
silky mouthfeel, marshmallow sweetness, 50 / btl
crisp dry finish. 60% SMB. 15% ABV.

MARUMOTO GRAFFITI CUP (8 oz) 7
light and fresh, juicy green grape and
watermelon. 70% SMB. 15% ABV

Junmai: *literally means "pure rice", made only with water, rice, yeast and koji.*

FUJI "GREEN ONE", JUNMAI 720ml 10 / gl
rich, solid, and inviting. Clean & fruity. 15% 45 / btl
ABV. 75% SMB.

KIKUSUI JUNMAI GINJO, 300ml 19 / btl
light, dry, refreshing mandarin orange. 15%
ABV. 55% SMB.

Nigori: *literally means "cloudy sake", is sake that has been coarsely filtered to allow unfermented rice particles to remain, increasing feeling and flavor.*

SHO CHIKU BAI, JUNMAI NIGORI 5 / gl
bold and sweet, rich and robust flavor. 15%
ABV.

KIKUSUI PERFECT SNOW, GENSHU NIGORI, 300ml 18 / btl
flowery, full body, coarsely filtered rice mash.
Undiluted after fermentation for a higher
alcohol content. 21% ABV.

NAKAO, JUNMAI NIGORI 720ml 45 / btl
bright, creamy and lively with fresh tropical
notes. Lightly filtered. 15% ABV. 65% SMB.

Flavored Sake

FUJI YUZU SAKE 11 / gl
sake blended with yuzu juice, a prized
Japanese citrus fruit. Sweet and tangy like a
juicy, crisp lemonade. 8-9% ABV.