

Nippon

DINNER MENU

SEASONAL
VEGETARIAN



SEASONAL APPETIZERS

CHEF'S RECOMMENDS

本日のおすすめ

SEASONAL APPETIZERS

🍁 DOBINMUSHI MATSUTAKE

🌿🍁 GRILLED MATSUTAKE

🌿🍁 MATSUTAKE TEMPURA

🍁 CHAWANMUSHI WITH LOBSTER

🍁 SAWANI WAN SOUP
Vegan option available

SIMMERED WHELK (3PCS)

旬菜盛り合わせ

松茸の土瓶蒸し

焼き松茸

松茸の天婦羅

茶碗蒸し ロブスターのせ

沢煮椀

つぶ貝旨煮

\$35

\$28

\$35

\$35

\$25

\$17

\$12

GRILLED BLACK COD WITH SAIKYO MISO \$18
銀鱈西京焼き

KABUTO NI かぶと煮 \$50

**ask your server about the availability*

BEEF OROSHI
Sautéed thin sliced beef with grated daikon sauce

MOZZARELLA AGEDASHI

OCHAZUKE WITH SEA BREAM

ビーフおろし \$21

モッツァレラ揚げ出し \$15

鯛茶漬 \$24

SUBSTITUTIONS AVAILABLE FOR VEGETARIAN / VEGAN / GLUTEN FREE

KINDLY INFORM US IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS "CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."

APPETIZERS

✓ ORGANIC EDAMAME 枝豆	\$11
✓ SPINACH GOMAAE 胡麻和え <i>Marinated with black sesame sauce</i>	\$10
✓ HIJIKI ひじきの煮物 <i>Simmered hijiki seaweed with vegetables</i>	\$9
✓ SHISHITO PEPPERS ししとう <i>Pan roasted and lightly salted</i>	\$11
✓ EGGPLANT WITH NAMBAN MISO 揚げ茄子南蛮味噌	\$12
BEEF NEGIMAYAKI ビーフ葱間焼 <i>Scallion rolled with original sauce</i>	\$20
CHICKEN KARAAGE (SMALL) 地鶏唐揚げ <i>Japanese style deep fried free range chicken</i>	\$15
HOMEMADE TOFU 自家製豆腐	
✓ AGEDASHI TOFU 揚げ出し豆腐	\$15
✓ TOFU WITH NAMBAN MISO 豆腐南蛮味噌	\$15

SALADS

✓ HOUSE SALAD <i>Organic mesclun greens</i>	\$8
ADDITIONAL TOPPINGS:	
✓ WITH HOMEMADE TOFU	+\$5
✓ WITH SEAWEED	+\$9

ENTREES

TEMPURA 天婦羅 <i>Assortment of shrimp, fish and vegetables</i>	(S) \$24 (L) \$38
SHRIMP TEN-JU ジャンボ海老天重 <i>A pair of jumbo shrimp and assorted vegetable tempura over rice with sauce</i>	\$32
SALMON TERIYAKI サーモン照り焼き	\$32
UNA-JU 鰻重 <i>Imported Japanese eel over rice with sauce</i>	\$52
BEEF SUKIYAKI すき焼き <i>Sliced rib eye beef, served with vegetables, homemade tofu in a special broth</i>	(S) \$36 (L) \$48
GODZILLA CURRY (BEEF) "松井"カレー <i>Former Yankees Hideki Matsui's favorite, based on his mom's recipe</i>	\$29
TONKATSU ヒレカツ <i>Fried pork filet</i>	\$32
CHICKEN KARAAGE (LARGE) 地鶏唐揚げ <i>Japanese style deep fried free range chicken with a side of our homemade tartar sauce</i>	\$28

***We only use Murray's free range chicken raised from birth in the Pennsylvania.

NO antibiotics growth stimulants pesticides and hormones

NO synthetic additives and preservatives or flavor enhancers

SOBA SALAD

A Nippon Original, made with buckwheat grown in Canada

ORIGINAL (S) \$12 (L) \$21

Served with our original tangy dressing

ADDITIONAL TOPPINGS:

WITH TOFU	+\$5
WITH CHICKEN	+\$6
WITH SALMON	+\$12
WITH BEEF	+\$12

NABE (HOT POT) 鍋物各種

BEEF SUKIYAKI すき焼き

WAGYU BEEF (FROM MIYAZAKI)	\$95
OR	
U.S RIB EYE BEEF	\$30
VEGETABLE AND TOFU	\$22
WITH UDON	\$6

SHABU SHABU しゃぶしゃぶ

WAGYU BEEF (FROM MIYAZAKI)	\$95
OR	
U.S RIB EYE BEEF	\$30
VEGETABLE AND TOFU	\$22
WITH UDON OR ZOSUI	\$6

HOMEMADE NI-HACHI SOBA (OR UDON) 二八蕎麦

We grind our buckwheat daily for our home-made, hand-cut soba

HOUSE SPECIAL SOBA

TENZARU SOBA 天ざる蕎麦	\$31
<i>With shrimp and vegetable tempura</i>	
KAMO SEIRO 鴨せいろ	\$35
<i>Cold soba noodle with warm duck soup</i>	
✓ TAN-TAN TSUKEMEN 坦々つけ麺	\$30
<i>With warm spicy sesame broth, made with veggie meat</i>	
✓ ZARU (COLD) or SEIRO	\$16
ざる蕎麦、せいろ蕎麦 または かけ蕎麦	
✓ KITSUNE SOBA きつね蕎麦	\$22
<i>With tofu skin</i>	
NABEYAKI UDON	\$35
<i>Shrimp tempura, egg, shiitake mushroom and fish cake</i>	

KAMO NABE 鴨鍋

DUCK	\$40
<i>Sliced New York duck breast</i>	
VEGETABLE WITH TOFU	\$22
WITH UDON OR ZOSUI	\$6

FROM THE FIRST SUSHI BAR IN NEW YORK

NEW YORKER SUSHI \$75
8 pieces of nigiri sushi and 6 pieces of a roll

SUSHI NIPPON \$95
10 pieces of nigiri sushi, including a selection of Japanese imported fish

OMAKASE SUSHI FROM \$120
12 pieces of nigiri sushi and 1 roll of Chef's selection of the day's finest

SASHIMI ASSORTMENT (S) \$35 (L) \$75

OMAKASE SASHIMI FROM \$120
Chef's selection of the day's finest

OMAKASE CHIRASHI \$75
Seafood selection over sushi rice

ROLLS

VEGETABLE \$8
CALIFORNIA \$10
TUNA \$16
SALMON \$13
SALMON AVOCADO \$14
SPICY TUNA \$16
SPICY SALMON \$14
SHRIMP TEMPURA ROLL \$16
EEL & CUCUMBER ROLL \$16
EEL & AVOCADO ROLL \$16
YELLOWTAIL & SCALLION \$16

FUTOMAKI WITH EEL \$30

NIGIRI (PER PIECE)

TUNA (BLUE FIN) \$14
TUNA, CHU-TORO \$18
TUNA, OH-TORO \$24
SALMON \$7
EEL \$8
YELLOWTAIL \$12
KANPACHI \$14
SHRIMP (Boiled or Fresh) \$8
SALMON ROE (IKURA) \$15
SEA URCHIN MP

ABURI WAGYU SUSHI (BEEF) \$15

****PLEASE ASK YOUR SERVER ABOUT THE DAILY SPECIALS AND IMPORTS FROM THE TOYOSU FISH MARKET, TOKYO JAPAN**