

Nippon

DINNER MENU

From the First Sushi Bar in New York!

NEW YORKER SUSHI	\$75
<i>8 pieces of nigiri sushi and 6 pieces of a roll</i>	
SASHIMI ASSORTMENT (S) \$35 (L) \$75	
<i>Chef's selection of the day's finest</i>	
OMAKASE CHIRASHI	\$75
<i>Seafood selection over sushi rice</i>	
SUSHI NIPPON	\$95
<i>10 pieces of nigiri sushi, including a selection of Japanese imported fish</i>	
OMAKASE SUSHI	FROM \$120
<i>12 pieces of nigiri sushi and 1 roll of Chef's selection of the day's finest</i>	
OMAKASE SASHIMI	MP
<i>Chef's selection of the day's finest</i>	

Nigiri (per piece)

SHRIMP (BOILED)	\$8
SHRIMP (FRESH)	\$8
SWEET EGG OMLETTE	\$6
EEL	\$8
SALMON	\$7
SALMON ROE	\$15
TUNA	\$14
TUNA, CHU-TORO	\$18
TUNA, OH-TORO	\$23
SEA URCHIN	MP

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	\$14
YELLOWTAIL & SCALLION	\$16

FUTOMAKI WITH EEL	\$30
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****PLEASE ASK FOR IMPORT / SPECIAL
OF THE DAY TO SERVER**

✓ VEGETARIAN

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Appetizers

EDAMAME ✓ \$11
Lightly salted steamed soy beans

TOFU WITH SOBA MISO ✓ \$8
Homemade with soybean & buckwheat paste

CHICKEN YAKITORI \$9
Gently grilled on a skewer

SHISHITO PEPPERS ✓ \$11
Pan roasted and lightly salted

TOFU AGEDASHI \$15
Gently fried homemade tofu, served in dashi broth

CHICKEN KARAAGE \$16
Japanese style deep fried chicken with a side of our homemade tartar sauce

SALADS

NIPPON SALAD ✓ \$18
Organic mesclun greens with tofu, cherry tomatos, asparagus and seaweed

SEAWEED SALAD \$17

Entrees

BEEF NEGIMAYAKI (S) \$20 (L) \$39
Scallion rolled with original sauce

TEMPURA (S) \$24 (L) \$35
Assortment of shrimp, fish and vegetables

FISH OF THE DAY MP
Grilled to perfection

GODZILLA CURRY \$27
Former Yankees Hideki Matsui's favorite, based on his mom's recipe

TONKATSU \$32
Fried pork filet with breaded panko

SHRIMP TEN-JU \$32
A pair of jumbo shrimp and assorted vegetable tempura over rice with sauce

KAMO KUWAYAKI \$30
Sauteed tender duck with special sauce

UNA-JU \$52
Imported Japanese eel over rice with sauce

SALMON TERIYAKI \$29
Seared salmon fillets with teriyaki sauce

✓ VEGETARIAN

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."

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Soba Salad

ORIGINAL	(S) \$16 (L) \$21
<i>Made with buckwheat imported from Canada; served with our original tangy dressing</i>	
WITH TOFU ♡	(S) \$21 (L) \$26
WITH CHICKEN	(S) \$22 (L) \$27
WITH BEEF	(S) \$28 (L) \$33
WITH SALMON	(S) \$28 (L) \$33

Edo Mae Nabe

BEEF SUKIYAKI	(S) \$36 (L) \$48
<i>Sliced top rib of beef, served with vegetables, homemade tofu in a special broth</i>	
FOR A TRADITIONAL SERVICE	+ \$12
OF TABLE COOKING	
WITH EXTRA VEGETABLES	+ \$12
WITH 5 SLICES OF EXTRA BEEF	+ \$30
KAMO NABE	\$56
<i>Sliced New York duck breast, served with vegetables, homemade tofu and rice or udon</i>	
WITH 6 SLICES OF EXTRA DUCK	+ \$16
SHABU SHABU	\$56
<i>Sliced top rib of beef, served with vegetables, homemade tofu in ponzu or sesame sauce</i>	
WITH EXTRA VEGETABLES	+ \$12
WITH 5 SLICES OF EXTRA BEEF	+ \$30

Homemade Ni-Hachi Soba (or Udon)

ZARU (COLD)	\$16
<i>Soba grown at our Canadian farm: ground and hand-cut daily in-house</i>	
SANUKI (THICK) UDON	\$16
*WITH OROSHI ♡ OR RAW EGG	\$18
*WITH KITSUNE TOFU SKIN ♡	\$22
*WITH SHRIMP TEMPURA OR KAKIAGE	\$31
TAN-TAN TSUKEMEN	\$30
<i>Cold soba noodle with warm ground beef & scallion in spicy chili sesame broth</i>	

♡ VEGETARIAN