

NYC Jan 20–Feb 12 RESTAURANT WEEK®

Nippon

\$45 LUNCH

2-course, Not included Tax or Tip

APPETIZER

Select one

- **AGEDASHI TOFU** Deep-fried house-made tofu in a savory dashi broth
- **ORIGINAL SOBA SALAD** House-made, chilled buckwheat noodles served with fresh greens and a signature dressing
- **EGGPLANT WITH NANBAN MISO** Fried Eggplant with sweet miso

ENTRÉE

Select one

- **BEEF SUKIYAKI** Thinly sliced beef and vegetables simmered in a sweet and savory soy-based broth, served in a small hot pot
- **TEMPURA** Lightly battered and fried seafood and vegetables
*Can be Substituted to vegetable tempura only upon request
- **TONKATSU** A crispy, deep-fried breaded pork cutlet, served with a savory tonkatsu sauce

RESTAURANT WEEK SPECIAL DRINKS

- | | |
|--|---|
| • KAIYO HIGHBALL Glass \$18
Kaiyo Whisky & Club Soda | • SUNTORY HIGHBALL Glass \$18
Suntory Toki Whisky & Club Soda |
| • SAITEN YUZU Glass \$20
Iichiko Saiten, Yuzu Omoi & Club Soda | • KATO SAKE WORKS JUNMAI Glass \$15
Locally brewed Sake from Brooklyn, NY |
| • GREEN TEA CHU-HI Glass \$15
House-made Green Tea & Shochu | |

**Consuming raw, undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness.

NYC Jan 20–Feb 12 RESTAURANT WEEK®

Nippon

\$60 DINNER

3-course, Not included Tax or Tip

APPETIZER

Select one

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- **EGGPLANT WITH NANBAN MISO** Fried Eggplant with sweet miso

ENTRÉE

Select one

- **BEEF SUKIYAKI** Thinly sliced beef and vegetables simmered in a sweet and savory soy-based broth, served in a small hot pot
- **TEMPURA** Lightly battered and fried seafood and vegetables
*Can be substituted to vegetable tempura only upon request
- **SUSHI** 7 pcs of Nigiri and 1 roll of the day

DESSERT

Select one

- **ANMITSU** A traditional Japanese dessert with agar jelly, sweet azuki bean paste, fresh fruit
- **ICE CREAM** Your choice of green tea or classic vanilla ice cream

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