

SUSHI -two pieces per order

maguro <i>-tuna</i>	6.00
shake <i>-salmon</i>	6.00
shiromi <i>-white fish</i>	5.00
ebi <i>-shrimp</i>	4.50
hamachi <i>-yellow tail</i>	6.50
shiro maguro <i>-albacore</i>	5.00
saba <i>-mackerel</i>	4.50
kohada <i>-shad</i>	6.50
tako <i>-octopus</i>	5.50
ika <i>-squid</i>	5.50
unagi <i>-fresh water eel</i>	6.50
mirugai <i>-geoduck</i>	8.00
hotate <i>-scallop</i>	6.50
hokki <i>-surf clam</i>	5.00
green mussel	4.50
kaki <i>-oyster</i>	6.00
tobiko <i>-flying fish egg</i>	4.50
masago <i>-smelt egg</i>	4.50
ikura <i>-salmon egg</i>	6.50
uni <i>-sea urchin</i>	7.50
kani <i>-crab</i>	5.50
amaebi <i>-sweet shrimp</i>	7.00
tamago <i>-egg omlette</i>	3.50
shiitake mushroom	5.00
shrimp head	1.00
uzura <i>-quail egg</i>	1.00
toro	market price
kampachi	7.50

SUSHI ROLL

california roll	8.50
tekka maki <i>-tuna roll</i>	5.50
kappa maki <i>-cucumber roll</i>	4.00
oshinko maki <i>-pickled vegetable</i>	4.00
yasai maki <i>-vegetable</i>	5.00
negi hama <i>-hamachi and scallion</i>	5.50
futo maki	5.00
jyo maki <i>-futo maki plus ebi and unagi</i>	7.50
spicy tuna roll	6.00
spicy hamachi roll	6.00
shrimp tempura roll	7.00
soft shell crab roll	8.25
house special roll	8.25
salmon skin roll	5.50
madison park roll	11.00
arboretum roll	9.50
hand roll	5.25
vegetarian hand roll	4.00

SPECIALITY SUSHI DISHES

combination sushi	28.00
<i>- eight pieces and one roll with miso soup</i>	
chirashi	26.00
<i>- with miso soup</i>	

daily specials

gift certificates available

private parties and catering are also available

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



3130 E. Madison Seattle, Washington 98112

tel. 206.322.5800

Mon. - Sat. 5:30 - 10:30 Sun. 5:30 - 9:30

APPETIZERS

sunomono (shrimp, crab or octopus) -japanese vinegar salad	7.75
oysters on the half shell	market price
asparagus with yuzu miso	5.50
oshitashi spinach	5.50
new style sashimi with arugula	9.50
edamame	5.50
albacore tuna tartare with ginger salsa	13.50
toro tartare with caviar	22.00

SOUPS / SALAD

miso soup with tofu	2.50
miso soup with clams	3.75
spicy clam mushroom miso soup with garlic butter	5.50
spicy mushroom soup	5.50
house salad	6.00
seaweed salad	11.00
albacore tuna sashimi salad	15.50

OMAKASE DINNER

a multi course chef's dinner featuring the best of Nishino -innovative good taste and visual elegance. omakase is japanese for "leave it to me." leave it to our chef for an unforgettable meal. reservations are recommended in advance for the omakase dinners.

omakase dinner from 60.00

SASHIMI

usuzukuri - thin sliced whitefish with ponzu sauce	13.00
maguro -tuna	12.00
hamachi -yellowtail	13.00
shake -salmon	12.00
moriawase -assortment	25.00
chef's choice	market price

TEMPURA

oyster tempura	9.50
rock shrimp tempura	10.00
seafood and vegetable tempura	21.00
shrimp and vegetable tempura	16.50
vegetable tempura	10.00

NOODLES

udon -tempura or chicken	12.00
soba -tempura or chicken	12.00
somen	10.00

A LA CARTE

dynamite -baked geoduck, scallop and mushroom	14.00
hamachi kama sansho yaki	12.00
baked dungeness crab with creamy spicy sauce	14.00
chicken yakitori -teriyaki or salt	5.00
soft shell crab with ponzu sauce	9.00
spicy garlic chicken with mushroom and vegetable	15.50
mochiko chicken with balsamic teriyaki sauce	16.50
tara saikyoyaki -broiled black cod with miso sauce	15.00
kinoko tofu -fried tofu with mushroom sauce	11.00
chicken tatsuta age -fried chicken	7.50
spicy garlic calamari	11.00
nasu dengaku -eggplant with sweet miso sauce	8.50
ika sugatayaki -flame broiled squid with soy garlic extra virgin olive oil	17.00
new york steak with teriyaki sauce	19.00
salmon with teriyaki sauce	25.00
chicken with teriyaki sauce	18.00

DESSERT

ice cream -vanilla, green tea or ginger	5.50
mochi ice cream	5.00
seasonal fresh fruits	market price