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[www.nishinorestaurant.com](http://www.nishinorestaurant.com)

### 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. minimum two orders.

regular 65

exclusive 80

### specialty combination

combination sushi 29

eight pieces and one roll comes with tofu miso soup

chirashi 28

comes with tofu miso soup

### noodles

udon 13

thick wheat noodle in soup, choice of shrimp tempura or chicken

soba 13

buckwheat noodle in soup, choice of shrimp tempura or chicken

somen 10

chilled japanese angel hair with dipping sauce

18% gratuity will be added for parties of six or more  
private parties and catering are also available

consuming raw or undercooked meats, seafood or shellfish  
may increase your risk of foodborne illness

## traditional

shrimp and vegetable tempura 18

four pieces shrimp and vegetables are fried in crisp tempura batter,  
served with tempura sauce

seafood and vegetable tempura 24

shrimp, snow crab, squid, scallop, whitefish and vegetables are fried in crisp tempura  
batter, served with tempura sauce

vegetable tempura 11

selected vegetables are fried in crisp tempura batter,  
served with tempura sauce

new york steak 21

with teriyaki sauce

salmon teriyaki 26

chicken teriyaki 19

## nishino signature

hamachi jalapeno 11

albacore tuna tartare 14.50

minced albacore with ginger salsa, garnished with taro chips

spicy salmon tartare on crispy rice 16

foie gras and seared tuna 16.50

with shiitake mushroom and red wine soy reduction

french beans tempura 6

popcorn shrimp tempura 10

on spicy napa cole slaw

snow crab and asparagus tempura roll 16

fried in a crisp tempura batter, served with creamy wasabi sauce

fried oyster special 11

with lemon chili garlic sauce

shiso shrimp dumpling 10

with spicy yuzu sauce

kinoko tofu 11.50

fried tofu in mushroom sauce

ika sugatayaki 18

flame broiled whole squid with soy garlic extra virgin olive oil

curried seared halibut cheek 20

with sautéed mushroom and swiss chard and cilantro aioli

## starters

edamame 5.50  
soybeans

oshitashi spinach 5.50  
chilled cooked spinach with special sauce

asparagus 5.75  
with yuzu miso sauce

sunomono 8  
choice of shrimp, snow crab or octopus

ankimo (seasonal) 8.50  
monkfish pate

new style sashimi 10  
arugula wrapped in whitefish seared with extra virgin olive oil

fresh oysters on half shell MP  
six oysters of the day  
please ask your server for today's selection

toro tartare with caviar 24  
minced toro is mixed with special sauce, crowned with white sturgeon caviar

## rolls

california roll 9

tekka maki (tuna roll) 6

kappa maki (cucumber roll) 4.50

oshinko maki (pickled vegetable) 4.50

yasai maki (vegetables) 5.50

negi hama (hamachi and scallion) 5.50

salmon skin roll 5.50

futo maki (tamago, kampyo, spinach and shiitake) 5

jyo maki (futo maki plus ebi and unagi) 7.50

spicy tuna roll 6.50

spicy hamachi roll 6.50

shrimp tempura roll 7

soft shell crab roll 8.50

house special roll (tuna, yellowtail, salmon and whitefish) 9

madison park roll (salmon, shrimp, crab and egg crepe outside) 12

arboretum roll (yellowtail, jalapeno and avocado) 10

vegetarian hand roll 4.25

hand roll 5.25

## a la carte

dungeness crab 15  
baked with mushrooms with spicy creamy sauce

spicy garlic calamari 12  
with asparagus and mushrooms

tara saikyoyaki 16.50  
broiled black cod marinated with saikyo miso

baby bok choy 7.50  
with ginger garlic sauce

nasu dengaku 9.50  
japanese eggplant with miso sauce

dynamite 15  
baked geoduck, scallop and mushrooms with creamy sauce

mochiko chicken 17.50  
pan-fried mochiko powdered chicken with balsamic teriyaki sauce

soft shell crab 9.25  
served with ponzu sauce

chicken tatsuta age 8.50  
fried marinated chicken

hamachi kama sansho yaki 14.50  
broiled yellowtail collar served teriyaki style with sansho pepper

spicy garlic chicken 15.50  
with mushrooms and vegetables

chicken yakitori 5  
on skewers, teriyaki or salted

steamed white rice 1.75

## sashimi

chef's choice sashimi platter MP

moriawase 29  
assorted sashimi

shiromi usuzukuri 14  
thinly sliced whitefish of the day, served with ponzu sauce

kampachi usuzukuri 15.50  
thinly sliced kampachi with ponzu sauce

## sushi

two pieces per order

maguro (tuna) 6.50  
shake (salmon) 6  
shiromi (white fish) 6  
ebi (shrimp) 5  
hamachi (yellowtail) 7  
shiromaguro (albacore) 5.50  
saba (mackerel) 5  
tako (octopus) 6  
ika (squid) 6  
unagi (fresh water eel) 7  
mirugai (geoduck) 9  
hotate (scallop) 6.50  
hokki (surf clam) 5  
green mussel 4.50  
kaki (oyster) 6  
tobiko (flying fish roe) 5  
masago (smelt egg) 5  
ikura (salmon roe) 6.50  
uni (sea urchin) 8.50  
kani (snow crab) 5.50  
amaebi (sweet shrimp) 7  
tamago (egg omlette) 3.50  
shiitake mushroom 5  
shrimp head 1  
uzura (quail egg) 1  
toro MP  
kampachi 8

## salads

house salad 7 (half 3.50)  
with our onion soy dressing

grilled salmon skin and arugula salad 10

seaweed salad 12  
with ponzu sauce

albacore tuna sashimi salad 16.50  
on mix green with our house dressing

crispy chicken salad 17.50  
with spicy shiso vinaigrette

## soups

miso soup with tofu 3

miso soup with clams 4.50

spicy clam mushroom miso soup 6  
with garlic butter

spicy mushroom soup 5.50  
clear broth

chawanmushi 7  
steamed custard egg soup