

## 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*

## 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*

## 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

## 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  
*sautéed mushroom and swiss chard and cilantro aioli*

## 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*

## 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*

## 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

## 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

## dessert

mochi ice cream 5  
ice cream 5.50  
sorbet 5  
shiso sorbet 4.50  
shiso sorbet with azuki 5.50  
seasonal fresh fruit 6  
cake from hiroki's specialty desserts 6.50

## 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

### 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

private parties and catering are also available

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



**TAKE OUT**

3130 E. Madison Seattle, WA 98112  
206.322.5800

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