



# NIPPON TEI

## cool tastings

**tuna tartare** 15  
candied cashew, thai chili, shiso aioli

**hamachi crudo** 15  
orange supreme, ponzu, jalapeno

**silken tofu dashi** 6  
ponzu, soy gastrique, ginger, scallion

## greens

**edamame** 4  
sea salt

**tsukemono** 5  
pickled vegetables, miso

**hijiki seaweed** 6  
roasted seaweed, lotus root

**miso ginger salad** 6  
green leaf lettuce, cucumber, crispy lotus root

**wakame seaweed salad** 6

**octopus salad** 6

## tempura

**yam** 9  
hawaiian purple yam, japanese sweet yam,  
local sweet potato, burnt marshmallow

**prawn** 12  
black tiger prawn, shiso aioli, fried garlic

**seasonal vegetable and japanese mushroom** 9  
shiso aioli

## hot tastings

**miso soup** 3

**crab rangoon** 7

**gyoza** 7  
pork and chicken dumpling, fried garlic

**fried rice** 7  
chicken thigh, onion, garlic, egg, carrot

**japanese a5 wagyu beef hot rock** 18  
4oz, "sear-it-yourself", ponzu

**pad thai** 12  
prawns, tofu, peanuts, tamarind, roasted  
chili

**tonkatsu** 16  
panko crusted pork tenderloin, shiso aioli,  
shaved cabbage, sweet kimchi

**chicken rice bowl** 16  
marinated chicken thigh, teriyaki glaze,  
shaved cabbage, fried shallots

**salmon rice bowl** 18  
grilled salmon filet, winter vegetables,  
teriyaki glaze, avocado, ikura

**mushroom rice bowl** 16  
miso butter sautéed mushrooms, soy  
glaze, pea shoots

**chili garlic noodles** 18  
slow cooked short-rib, black garlic,  
roasted chili, togarashi gremolata

\*\*\*not all ingredients are listed, please inform your server of any allergies or dietary restrictions.

\*\*\*consuming raw or undercooked food may increase your chance for foodborne illness.

## sushi and sashimi

	Nigiri	Sashimi
<b>akami</b> - yellowfin tuna, nikiri, negidare	<u>3</u>	<u>12</u>
<b>sake</b> -salmon, ponzu, lemon zest	<u>3</u>	<u>12</u>
<b>sake toro</b> - salmon belly, nikiri, kizami wasabi	<u>4</u>	<u>14</u>
<b>benitoro</b> - torched salmon belly, lemon zest	<u>4</u>	
<b>hamachi</b> - yellowtail, nikiri, negidare	<u>3</u>	<u>12</u>
<b>avocado</b> - nikiri, sesame, yuzu kosho	<u>2</u>	
<b>unagi</b> - sesame	<u>3</u>	
<b>ebi</b> - black tiger prawn, ponzu, lemon preserve	<u>4</u>	
<b>ikura</b> - marinated salmon roe	<u>4</u>	
<b>A5 wagyu beef</b> - tare, scallion	<u>9</u>	
<b>tamago</b> - furikake, tare glaze		<u>4</u>

**sashimi moriawase**

12pcs - 36.00

**nigiri omakase**

5pcs - 18.00

## makimono

<b>negiTuna</b> - yellowfin tuna, nikiri, scallion, negidare, wasabi	<u>10</u>
<b>negiHama</b> - hamachi, nikiri, scallion, negidare, wasabi	<u>10</u>
<b>sake toro</b> - salmon belly, ikura, avocado, togarashi, ponzu, lemon zest	<u>14</u>
<b>spicy tuna</b> - yellowfin tuna, chili oil, garlic chili sauce, tempura crunch	<u>9</u>
<b>ebi maki</b> - tempura prawn, shiso aioli, masago, asparagus, avocado	<u>9</u>
<b>alaskan</b> - salmon, crab meat, cream cheese, spicy mayo, masago, tempura fried	<u>16</u>
<b>shakira</b> - unagi, spicy tuna, avocado, masago, tempura fried	<u>10</u>
<b>unagi maki</b> - bbq eel, tempura prawn, avocado, asparagus, garlic miso	<u>16</u>
<b>philidelphia</b> - salmon, asparagus, fried cream cheese, ikura, lemon zest	<u>8</u>
<b>california</b> - crab, cucumber, avocado, masago, sesame	<u>8</u>
<b>red dragon</b> - tempura prawn, asparagus, yellowfin tuna sashimi, spicy mayo, tobiko	<u>18</u>
<b>kani maki</b> - spicy crab, tempura crunch, spicy mayo, togarashi, tobiko, scallion	<u>10</u>
<b>sake san</b> - spicy salmon skin, salmon sashimi, Ikura, scallion, torched	<u>15</u>
<b>vegetable maki</b> - cucumber, avocado, oshinko, kaiware, kampyo, asparagus	<u>9</u>
<b>zen maki</b> - spicy crab, asparagus, salmon sashimi, lemon preserve, ikura, yuzu tobiko	<u>20</u>
<b>rainbow maki</b> - california roll inside, assorted fish sashimi, masago	<u>18</u>
<b>dynamite maki</b> - yellowfin tuna, spicy chili sauce, tempura crunch, cucumber, nikiri	<u>10</u>
<b>lobster maki</b> - butter poached lobster tail, lemon preserve, lobster butter	<u>22</u>
<b>wagyu beef maki</b> - tempura prawn, asparagus, A5 wagyu beef, soy glaze, torched	<u>28</u>

**chocolate tort** - ganache, sesame, blood orange

9

**japanese cheesecake** - yuzu curd, almond praline, crème

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