

# Nippon Tei

## greens

edamame <i>sea salt</i>	5
wakame salad <i>seaweed, sesame seeds</i>	6
octopus salad <i>sesame seed</i>	6
miso ginger salad <i>leaf lettuce, cucumber, crispy lotus root</i>	8

## cool tastings

tuna tartare <i>candied cashew, thai chili, shiso aioli</i>	25
hamachi crudo <i>habenero ponzu, kaiware</i>	22

## hot tastings

miso soup	4
brussel sprouts <i>fried and tossed with sweet chili sauce</i>	10
gochujang wings <i>crispy fried jumbo wings</i>	9
crab rangoon	8
gyoza <i>pork and chicken dumpling, fried garlic, scallion</i>	9
steam buns <i>pork, pickled onion, pea shoot, spicy mayo</i>	9
fried rice <i>chicken thigh, onion, garlic, carrot, egg</i>	15
prawn tempura <i>prawn, seasonal vegetable, shiso aioli</i>	18
tonkotsu ramen <i>48 hour pork broth, ajitama, menma</i>	16
daily ramen	16
salmon rice bowl <i>grilled salmon filet, teriyaki glaze, ginger</i>	20
vegetable rice bowl <i>assorted root vegetables, avocado, candied buckwheat</i>	16
chili garlic noodles <i>slow-cooked short rib, black garlic, togarashi gremolata</i>	20

## nigiri and sashimi

avocado <i>nigiri, sesame, yuzu kosho</i>	3
sake toro <i>salmon belly, nigiri, kizami wasabi</i>	5
benitoro <i>torched salmon belly</i>	5
akami <i>yellowfin tuna, nigiri, negidare</i>	3   22
sake <i>salmon, ponzu, lemon zest</i>	3   22
hamachi <i>yellowtail, nigiri, negidare</i>	3   22
nigiri omakase <i>5 pc. chef selection</i>	28
sashimi moriawase <i>12 pc. chef's selection</i>	39

## makimono

vegetable maki <i>cucumber, avocado, asparagus, oshinko, kaiware, kampyo</i>	13
spicy tuna <i>yellowfin tuna, garlic chili, crunchy tempura</i>	13
california <i>crab, cucumber, avocado, masago</i>	13
philadelphia <i>salmon, asparagus, fried cream cheese, ikura, lemon zest</i>	13
tempura maki <i>tempura prawn, asparagus, avocado, masago, shiso aioli</i>	13
sake avocado <i>salmon, avocado</i>	15
sake toro <i>salmon belly, avocado, ikura, togarashi, ponzu</i>	18
alaskan <i>salmon, crab, cream cheese, masago, tempura fried</i>	18
kani maki <i>spicy crab, spicy mayo, togarashi, crunchy tempura</i>	18
red dragon <i>fried prawn, asparagus, yellowfin tuna, spicy mayo</i>	22
rainbow maki <i>california roll with assorted sashimi, masago, ponzu</i>	22

## specials

\*Availability subject to change

madai nigiri <i>japanese seabream</i>	6
hirame nigiri <i>flounder</i>	6
masu nigiri <i>aged fjord trout</i>	7
kanpachi nigiri <i>greater amberjack</i>	9
uni nigiri <i>sea urchin</i>	9
sake crudo <i>asian pear, korean chili flake</i>	25
masu sashimi <i>aged fjord trout, fish caramel, lime zest</i>	28
kanpachi sashimi <i>aged greater amberjack, goji berry ume, nikiri</i>	28
tantanmen <i>Spicy pork broth, seasoned ground pork, menma, corn, scallion, ajitama egg</i>	16

# Nippon Tei

## n/a beverages

mexican coke	3
diet coke	2
ramune <i>choice of original, strawberry, or lychee</i>	3
san pellegrino	5

## cocktails

kyoto collins <i>suntory roku gin, yuzu, shiso, topo chico</i>	11
tachiai <i>hamilton demerara 86 rum, lime, cappelletti, lychee, blackberry</i>	10
nightingale guard <i>suntory toki whisky, cynar, rainwater madeira, bitters, smoke</i>	12

## beer

asahi super dry	6   11
kirin ichiban	6   11
sapporo	6   11
hitachino nest <i>wheat beer from Japan</i>	10

## sake

ozeki <i>served hot</i>	10
tozai "snow maiden" <i>nigori</i>	17
manotsuru "demon slayer" <i>tokubetsu honjozo</i>	20
tozai "living jewel" <i>junmai</i>	15
rihaku "wandering poet" <i>junmai ginjo</i>	30
tentakaku "hawk in the heavens" <i>tokubetsu junmai</i>	30

## wine

terlan pinot grigio alto adige, it	11   40
schlink haus riesling nahe, de	10   30
jules taylor sauvignon blanc marlborough, nz	13   42
kumeu river valley chardonnay auckland, nz	14   50
ken wright pinot noir willamette, or, usa	13   46
ultraviolet cabernet sauvignon napa valley, ca, usa	12   58
weignut robert weil "tradition" riesling rheingau, de <i>honey, apricot, grapefruit</i>	65
domaine mann steinweg super dry gewurztraminer alsace, fr <i>full-bodied, floral, lychee</i>	60
domaine de triennes rosé provence, fr <i>strawberry, vanilla, white flower</i>	35
johannes zillinger "numen" rosé weinviertel, at <i>orange rind, bruised apple, rose petals</i>	80
cardwell hill "fender's blue" pinot noir willamette, or, usa <i>fresh violet, sour cherry, raspberry</i>	62
belle glos "dairyman" pinot noir russian river valley, ca, usa <i>cranberry, cocoa, fig</i>	100
turley "juvenile" zinfandel ca, usa <i>cherry, baked blackberry, silky tannin</i>	70
faury "collines rhodaniennes" syrah rhône, fr <i>pepperoni, olive, purple flowers</i>	60
chateau montelena cabernet sauvignon napa valley, ca, usa <i>raspberry jam, cranberry, cola</i>	100

please note:

\*not all ingredients are listed - please inform your servers of any allergies or dietary restrictions

\*consuming raw or uncooked food may increase the likelihood of foodborne illnesses

\*an automatic 20% service charge will be applied across all orders