

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
hotate nigiri <i>scallop</i>	9
masu nigiri <i>aged fjord trout</i>	7
kanpachi nigiri <i>greater amberjack</i>	9
chutoro nigiri <i>bluefin tuna</i>	9
otoro nigiri <i>fatty bluefin tuna</i>	9
wagyu nigiri	9
uni nigiri <i>santa barbara</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
bluefin tuna combo <i>2 pcs. each of akami, chutoro, and otoro</i>	39
hamachi kama <i>fresh salad, kimchi, shiso aioli</i>	16
lobster thermidor <i>spicy aioli, gremolata, black tobiko</i>	20

specialty cocktail

air chrysalis <i>nigori sake, coconut baijiu, lime, vanilla, peach, foam, togarashi</i>	12
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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

Nippon Tei

n/a beverages

mexican coke	3
diet coke	2
ramune <i>choice of original, strawberry, or grape</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
hite <i>lager from south korea</i>	5

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 by the glass

spinelli pinot grigio <i>terre di chieti, it</i>	9 45
barnard griffin riesling <i>columbia valley, wa, usa</i>	10 50
momo sauvignon blanc <i>marlborough, nz</i>	13 65
de wetshof limestone hill chardonnay <i>robertson valley, za</i>	13 65
ken wright pinot noir <i>willamette, or, usa</i>	13 65
ultraviolet cabernet sauvignon <i>napa valley, ca, usa</i>	12 60

wine by the bottle

tarrida cava brut sp	40
robert weil "tradition" riesling rheingau, de <i>mineral, white flower, green apple</i>	55
domaine jean-louis & fabienne mann "steinweg super dry" gewurztraminer alsace, fr <i>full-bodied, floral, lychee</i>	60
rombauer chardonnay carneros, ca, usa <i>baked apple, vanilla, praline</i>	75
senorio de irati rosé navarra, sp <i>floral, bright strawberry, lemon</i>	35
johannes zillinger "numen" rosé weinviertel, at <i>orange rind, bruised apple, rose petal</i>	80
belle glos "dairyman" pinot noir russian river valley, ca, usa <i>cranberry, cocoa, fig</i>	100
belle glos "clark and telephone" pinot noir santa maria valley, ca, usa <i>raspberry jam, cedar, fennel</i>	100

wine by the bottle cont.

benjamin leroux gevreys-chambertin pinot noir cote d'or, burgundy, fr <i>raspberry, mushroom, stone</i>	150
turley "juvenile" zinfandel ca, usa <i>cherry, baked blackberry, silky tannin</i>	70
limerick lane "estate 1023" russian river valley, ca, usa <i>bold plum, mocha, leather</i>	115
k. vintners "the deal" syrah wahluk slope, wa, usa <i>dark blueberry, cured olive, tobacco</i>	80
chateau montelena cabernet sauvignon napa valley, ca, usa <i>raspeberry jam, cranberry, cola</i>	100