

# Nippon Tei

## greens

edamame	5
wakame salad	6
octopus salad	6
miso ginger salad <i>leaf lettuce, cucumber, carrot, red pepper, crispy lotus root</i>	8

## 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
wagyu katsu steam bun <i>panko fried, masago aioli, pickle, shredded cabbage</i>	18
prawn tempura <i>prawn, shiso aioli</i>	16
seasonal tempura <i>sugar snap peas, broccolini, asparagus, green onion, garlic and chive aioli</i>	14

## cool tastings

tuna tartare <i>candied cashew, thai chili, shiso aioli</i>	25
akami sashimi	22
sake sashimi	22
sake crudo <i>asian pear, korean chili flake</i>	25
hamachi sashimi	22
hamachi crudo <i>habenero ponzu, kaiware</i>	22
masu sashimi	28
kanpachi sashimi	28
sashimi moriawase <i>12 pc. chef's selection</i>	39

## entrees

daily ramen <i>ask for daily selection</i>	16
tonkotsu ramen <i>48 hour pork broth, ajitama egg, menma</i>	16
miso ramen <i>white soy broth, mushroom, bean curd, ajitama egg</i>	16
fried rice <i>chicken thigh, onion, garlic, carrot, egg</i>	15
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

## 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

## nigiri

avocado nigiri	3
madai nigiri <i>japanese seabream</i>	6
hirame nigiri <i>flounder</i>	6
sake nigiri <i>salmon</i>	3
sake toro nigiri <i>salmon belly</i>	5
benitoro nigiri <i>torched salmon belly</i>	5
masu nigiri <i>aged cherry ocean trout</i>	7
hamachi nigiri <i>yellowtail</i>	3
kanpachi nigiri <i>greater amberjack</i>	9
shima aji nigiri <i>white travelly</i>	8
maguro nigiri <i>lean yellowfin tuna</i>	3
akami nigiri <i>lean bluefin tuna</i>	6
chutoro nigiri <i>fatty bluefin tuna</i>	9
otoro nigiri <i>super fatty bluefin tuna</i>	9
a5 wagyu nigiri	9
uni nigiri <i>sea urchin</i> <i>santa barbara, usa</i>	9
nigiri omakase <i>5 pcs. chef's selection</i>	28
bluefin combo <i>lean, fatty, and super fatty</i> <i>bluefin tuna</i>	39

## specials

sake kama <i>fresh salad, kimchi, shiso aioli</i>	16
kalbi steak <i>sweet soy marinade, herb salad,</i> <i>gochujang</i>	24

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
topo chico <i>sparkling mineral water from mexico</i>	3
ramune <i>choice of original, strawberry, or grape</i>	3
strawberry ramune <i>400 ml</i>	6
san pellegrino	5

## cocktails

air chrysalis <i>nigori sake, coconut baijiu, lime, vanilla, peach, foam, togarashi</i>	12
queen of kyushu <i>mizu green tea shochu, nigori sake, white wine, lime, blackberry, orange bitters</i>	13
momotaro <i>milagro reposado tequila, lime, thai chili-peach cordial</i>	10
year of the ox <i>suntory toki whisky, bourbon, herb simple, jerry thomas bitters, peychauds</i>	11

## beer

asahi super dry	6   11
hitachino nest white ale <i>wheat beer from japan</i>	10
sapporo	6   11

## wine by the glass

spinelli pinot grigio <i>friuli, 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

## sake

ozeki <i>served hot</i>	10
manotsuru "demon slayer" <i>tokubetsu honjozo</i>	22
tozai "living jewel" <i>junmai</i>	18
tentakaku "hawk in the heavens" <i>tokubetsu junmai</i>	30
rihaku "wandering poet" <i>junmai ginjo</i>	32
rihaku "dreamy clouds" <i>tokubetsu junmai nigori   300 ml</i>	30

## wine by the bottle

sparkling / white		rosé / red	
tarrida cava brut <i>sp</i>	40	red car rosé <i>sonoma, ca, usa</i>	70
domaine jean-louis and fabienne mann "pfersigberg" riesling <i>eguishem, alsace, fr</i>	75	siduri pinot noir <i>santa lucia highlands, ca, usa</i>	55
robert weil "tradition" riesling <i>rheingau, de</i>	60	belle glos "clark and telephone" pinot noir <i>santa maria valley, ca, usa</i>	100
empire estate riesling <i>finger lakes, ny, usa</i>	55	benjamin leroux gevrey-chambertin pinot noir <i>cote d'or, burgundy, fr</i>	150
jonathan pabiot didier "prélude" sauvignon blanc <i>pouilly-fumé, loire valley, fr</i>	60	k. vintners "the deal" syrah <i>wahlake slope, wa, usa</i>	80
domaine jean-louis and fabienne mann "steinweg super dry" gewurztraminer <i>alsace, fr</i>	60	chateau montelena cabernet sauvignon <i>napa valley, ca, usa</i>	100
rombauer chardonnay <i>carneros, ca, usa</i>	75		