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www.nishinorestaurant.com

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.

regular 75

exclusive 90

participation by the whole table is required for the omakase(s).
24 hours in advance for exclusive.

specialty combination

combination sushi 36

eight pieces and one roll comes with tofu miso soup

chirashi 32

comes with tofu miso soup

noodles

udon 16

thick wheat noodle in soup, choice of shrimp tempura or chicken

soba 16

buckwheat noodle in soup, choice of shrimp tempura or chicken

somen 13.50

chilled japanese angel hair with dipping sauce

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

traditional

shrimp and vegetable tempura 23

four pieces shrimp and vegetables are fried in crisp tempura batter,
served with tempura sauce

seafood and vegetable tempura 31

shrimp, crab, squid, scallop, whitefish and vegetables are fried in crisp tempura
batter, served with tempura sauce

vegetable tempura 13

selected vegetables are fried in crisp tempura batter,
served with tempura sauce

new york steak 29

with teriyaki sauce

salmon teriyaki 34

chicken teriyaki 25

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nishino signature

hamachi jalapeno 13

albacore tuna tartare 17.50

minced albacore with ginger salsa, garnished with taro chips

spicy salmon tartare on crispy rice 18.50

foie gras and seared tuna 22

with shiitake mushroom and red wine soy reduction

french beans tempura 8

popcorn shrimp tempura 12.50

on spicy napa cole slaw

crab and asparagus tempura roll 22

fried in a crisp tempura batter, served with creamy wasabi sauce

fried oyster special 13.50

with lemon chili garlic sauce

shiso shrimp dumpling 13

with spicy yuzu sauce

kinoko tofu 14.50

fried tofu in mushroom sauce

ika sugatayaki 23

flame broiled whole squid with soy garlic extra virgin olive oil

curried seared halibut cheek 30

with sautéed mushroom and swiss chard and cilantro aioli

starters

edamame 6.50
soybeans

oshitashi spinach 6.50
chilled cooked spinach with special sauce

asparagus 7.50
with yuzu miso sauce

sunomono 9.50
choice of shrimp, snow crab or octopus

ankimo (seasonal) 15
monkfish pate

new style sashimi 12.50
arugula wrapped in whitefish seared with extra virgin olive oil

fresh oysters on half shell MP
six oysters of the day
please ask your server for today's selection

toro tartare with caviar 29
minced toro is mixed with special sauce, crowned with white sturgeon caviar

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rolls

california roll 10

tekka maki (tuna roll) 6.50

kappa maki (cucumber roll) 5

oshinko maki (pickled vegetable) 5

yasai maki (vegetables) 6.50

negi hama (hamachi and scallion) 6.50

salmon skin roll 7.50

futo maki (tamago, kampyo, spinach and shiitake) 6.25

jyo maki (futo maki plus ebi and unagi) 8.75

spicy tuna roll 7.50

spicy hamachi roll 7.50

shrimp tempura roll 8.25

soft shell crab roll 9.25

house special roll (tuna, yellowtail, salmon and whitefish) 10

madison park roll (salmon, shrimp, crab and egg crepe outside) 14

arboretum roll (yellowtail, jalapeno and avocado) 12.50

vegetarian hand roll 5

hand roll 6.50

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a la carte

dungeness crab 17
baked with mushrooms with spicy creamy sauce

spicy garlic calamari 16.50
with asparagus and mushrooms

tara saikyoyaki 19.50
broiled black cod marinated with saikyo miso

baby bok choy 9
with ginger garlic sauce

nasu dengaku 13
japanese eggplant with miso sauce

dynamite 16.50
baked geoduck, scallop and mushrooms with creamy sauce

mochiko chicken 21
pan-fried mochiko powdered chicken with balsamic teriyaki sauce

soft shell crab 9.50
served with ponzu sauce

chicken tatsuta age 9.50
fried marinated chicken

hamachi kama sansho yaki 19
broiled yellowtail collar served teriyaki style with sansho pepper

spicy garlic chicken 19.50
with mushrooms and vegetables

chicken yakitori 6
on skewers, teriyaki or salted

steamed white rice 2

sashimi

chef's choice sashimi platter MP

moriawase 32
assorted sashimi

shiromi usuzukuri 16.50
thinly sliced whitefish of the day, served with ponzu sauce

kampachi usuzukuri 17.50
thinly sliced kampachi with ponzu sauce

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sushi two pieces per order

maguro (tuna) 8.25
shake (salmon) 7
shiromi (white fish) 7.25
ebi (shrimp) 6
hamachi (yellowtail) 8.50
shiromaguro (albacore) 6
saba (mackerel) 5.50
tako (octopus) 7
ika (squid) 6
unagi (fresh water eel) 8.50
mirugai (geoduck) 10
hotate (scallop) 7.50
hokki (surf clam) 5
green mussel 5
kaki (oyster) 7
tobiko (flying fish roe) 5.50
masago (smelt egg) 5.50
ikura (salmon roe) 8.50
uni (sea urchin) 10
kani (crab) 6.50
amaebi (sweet shrimp) 9
tamago (egg omlette) 4
shiitake mushroom 5.50
shrimp head 1.50
uzura (quail egg) 1
toro MP
kampachi 8.75
ito beef 16

salads

house salad 9 (half 4.50)
with our onion soy dressing

grilled salmon skin and arugula salad 13

seaweed salad 15.50
with ponzu sauce

albacore tuna sashimi salad 19
on mix green with our house dressing

crispy chicken salad 19.50
with spicy shiso vinaigrette

soups

miso soup with tofu 3.50

miso soup with clams 5.50

spicy clam mushroom miso soup 7.50
with garlic butter

spicy mushroom soup 7
clear broth

chawanmushi 9.50
steamed custard egg soup