



## omakase dinner

omakase is japanese for "leave it to me." leave it to our chef for an unforgettable multi course dinner featuring the best of nishino. this dinner includes elegant appetizers followed by bits of special dishes, concluding with a round of sushi and dessert.

**regular** 80

**exclusive** 95

*participation by the whole table is required*

*reservations are recommended*

*24 hours in advance for the exclusive*

*the omakase menu is available until*

*8:45pm, 8:30pm on sunday*

## starters

**edamame** 6.50

**oshitashi spinach** 6.50  
chilled spinach

**asparagus yuzu** 8.00

**sunomono** 9.50  
choice of shrimp, snow crab or octopus

**crispy brussel sprouts with sweet miso** 7.75

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

**toro tartare with white sturgeon caviar** 29  
mixed with wasabi sauce

## salad

**house salad** 9 (half 4.50)  
house onion soy dressing

**grilled salmon skin and arugula salad** 14.00

**seaweed salad** 15.50

**albacore tuna sashimi salad** 19  
mixed greens with house onion soy dressing

**crispy chicken salad** 19.50  
spicy shiso vinaigrette

## signature

**hamachi jalapeno** 13

**albacore tuna tartare** 18.50  
ginger salsa and taro chips

**spicy salmon tartare on crispy rice** 18.50

**foie gras and seared tuna** 25  
shiitake mushroom and red wine soy reduction

**french beans tempura** 8.50

**popcorn shrimp tempura** 12.50  
on spicy napa cole slaw

**crab and asparagus tempura roll** 23  
served with creamy wasabi sauce

**fried oyster special** 14  
lemon chili garlic sauce

**shiso shrimp dumpling** 13  
spicy yuzu sauce

**kinoko tofu** 16  
fried tofu in mushroom sauce

**ika sugatayaki** 25  
flame broiled whole squid on a bed of mixed greens with soy garlic extra virgin olive oil

**curried seared halibut cheek** 32  
sautéed mushrooms and swiss chard with cilantro aioli

## a la carte

**dungeness crab** 18  
crab and mushrooms baked in a spicy creamy sauce

**spicy garlic calamari** 16.50  
asparagus and mushrooms

**tara saikyoyaki** 20  
broiled black cod marinated with saikyo miso

**baby bok choy** 9  
ginger garlic sauce

**nasu dengaku** 14  
japanese eggplant with miso sauce

**dynamite** 17  
geoduck, scallop and mushrooms baked in a creamy onion sauce

**mochiko chicken** 22  
pan-fried mochiko powdered chicken with balsamic teriyaki sauce

**soft shell crab** 9.50  
served with ponzu sauce

**chicken tatsuta** 9.50  
fried marinated chicken

**hamachi kama sansho yaki** 20  
broiled yellowtail collar served teriyaki style

**chicken yakitori** 6  
on skewers, teriyaki or salted

**steamed white rice** 2

## roll

- california roll** 12
- tekka maki** 7.50  
tuna roll
- kappa maki** 5.50  
cucumber roll
- oshinko maki** 5.50  
pickled vegetable
- yasai maki** 6.50  
vegetables
- negi hama** 7  
hamachi and scallion
- salmon skin roll** 8
- futo maki** 6.50  
tamago, kampyo, spinach and shiitake
- jyo maki** 9  
futo maki plus ebi and unagi
- spicy tuna roll** 8
- spicy hamachi roll** 8
- shrimp tempura roll** 8.50
- soft shell crab roll** 9.50
- house special roll** 10  
tuna, yellowtail, salmon and shiromi
- madison park roll** 15  
salmon, shrimp, crab and egg crepe outside
- arboretum roll** 13  
yellowtail, jalapeno and avocado on top
- vegetarian hand roll** 5
- hand roll** 6.50

## sushi

two pieces nigiri   five slices sashimi

<b>maguro</b> (tuna)	8.50	17
<b>shake</b> (salmon)	7.50	15
<b>shiromi</b> (white fish)	7.50	15
<b>ebi</b> (shrimp)	6	12
<b>hamachi</b> (yellowtail)	8.50	17
<b>shiromaguro</b> (albacore)	6.50	13
<b>saba</b> (mackerel)	5.50	11
<b>tako</b> (octopus)	7	14
<b>ika</b> (squid)	7	14
<b>unagi</b> (fresh water eel)	8.50	17
<b>mirugai</b> (geoduck)	11	22
<b>hotate</b> (scallop)	8	16
<b>hokki</b> (surf clam)	6	12
<b>tobiko</b> (flying fish roe)	5.50	11
<b>masago</b> (smelt egg)	5.50	11
<b>ikura</b> (salmon roe)	8.50	17
<b>uni</b> (sea urchin)	11	22
<b>kani</b> (crab)	7	14
<b>amaebi</b> (sweet shrimp)	10	20
<b>tamago</b> (egg omlette)	4.50	9
<b>shiitake mushroom</b>	5.50	11
<b>toro</b>	MP	
<b>kampachi</b>	9	18
<b>ito beef</b>	16	32

## sashimi

### chef's choice sashimi platter MP

**moriawase** 35  
assorted sashimi

**kampachi usuzukuri** 18  
thinly sliced kampachi with ponzu sauce

## specialty combination

**combination sushi** 36.50  
eight pieces nigiri and one tuna roll  
comes with tofu miso soup

**chirashi** 34  
comes with tofu miso soup

## noodles

**udon** 16.50  
thick wheat noodle in soup  
choice of shrimp tempura or chicken

**soba** 16.50  
buckwheat noodle in soup  
choice of shrimp tempura or chicken

**somen** 13.50  
chilled japanese angel hair with dipping sauce

## traditional

**shrimp and vegetable tempura** 24

**seafood and vegetable tempura** 34  
shrimp, crab, squid, scallop, shiromi and vegetables

**vegetable tempura** 14  
seasonal vegetables

**new york steak** with teriyaki sauce 29

**salmon teriyaki** 36

**chicken teriyaki** 26

## soups

**miso soup with tofu** 3.50

**miso soup with clams** 5.50

**spicy garlic butter miso soup  
with clam and mushrooms** 7.50

**spicy mushroom soup** 7  
clear broth

**chawanmushi** 9.50  
steamed custard egg soup, shrimp, shiitake  
mushroom, spinach, ginko nuts