

Nippon

LUNCH MENU

Lunch Favorites

Served with house salad, miso soup and rice

CHICKEN KAARAGE	\$22
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Japanese style deep fried chicken with a side of our homemade tartar sauce

GODZILLA CURRY	\$25
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Former Yankees Hideki Matsui's favorite, based on his mom's recipe

SALMON TERIYAKI	\$25
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Grilled to perfection and served with vegetables

TEMPURA	\$28
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Assortment of shrimp, fish and vegetables

SHRIMP TEN-JU	\$28
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A pair of jumbo shrimp and assorted vegetable tempura over rice with dantsuyu sauce

TON-KATSU	\$28
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Fried pork filet with breaded panko

BEEF SUKIYAKI	(S) \$29 (L) \$39
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Sliced top rib of beef, served with vegetables, homemade tofu and a special broth

SUSHI LUNCH	\$43
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8 pieces of nigiri sushi and 1 roll

SASHIMI LUNCH	\$43
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10 slices of an assortment of 4 sashimi

CHIRASHI CHEF	\$48
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Seafood selection over sushi rice

UNA-JU	\$48
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Imported Japanese eel over rice with sauce

Limited Lunch Special

First-come, first-serve to 10 clients daily

SHOKADO BENTO BOX	\$30
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Assortment of shrimp, fish and vegetables

Rolls

CALIFORNIA	FUTOMAKI
\$8	WITH EEL

\$24

SALMON AVOCADO

SPICY TUNA

\$9

VEGETARIAN

Nippon

LUNCH MENU

Soba Salad

ORIGINAL	\$18
<i>Made with buckwheat imported from Canada; served with our original tangy dressing</i>	
WITH TOFU ♪	\$3
WITH CHICKEN	\$5
WITH BEEF	\$10
WITH SALMON	\$12

Homemade Ni-Hachi Soba (or Udon)

ZARU (COLD)	\$14
<i>Soba grown at our Canadian farm: ground and hand-cut daily in-house</i>	
SANUKI (THICK) UDON	\$14
<i>Imported udon substitution</i>	
WITH KITSUNE TOFU SKIN	+ \$3
WITH SHRIMP & VEGETABLE TEMPURA	+ \$15
TAN-TAN MEN	\$26
<i>Ground beef & scallion with spicy chili sesame broth</i>	

♪ VEGETARIAN

SUBSTITUTIONS AVAILABLE FOR VEGETARIAN / VEGAN / GLUTEN FREE
KINDLY INFORM US IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS

"CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS."

Nippon

DINNER MENU

Appetizers

EDAMAME ♡	\$8
<i>Lightly salted steamed soy beans</i>	
TOFU WITH SOBA MISO ♡	\$8
<i>Homemade with soybean & buckwheat paste</i>	
CHICKEN YAKITORI	\$8
<i>Gently grilled on a skewer</i>	
SHISHITO PEPPERS ♡	\$8
<i>Pan roasted and lightly salted</i>	
TOFU AGEDASHI	\$10
<i>Gently fried homemade tofu, served in dashi broth</i>	
CHICKEN KARAAGE	\$12
<i>Japanese style deep fried chicken with a side of our homemade tartar sauce</i>	
NIPPON SALAD ♡	\$15
<i>Organic mesclun greens with tofu, cherry tomatos, asparagus and seaweed</i>	

Entrees

BEEF NEGIMAYAKI	(S) \$17 (L) \$32
<i>Scallion rolled with original sauce</i>	
TEMPURA	(S) \$18 (L) \$28
<i>Assortment of shrimp, fish and vegetables</i>	
FISH OF THE DAY	\$24
<i>Grilled to perfection</i>	
GODZILLA CURRY	\$25
<i>Former Yankees Hideki Matsui's favorite, based on his mom's recipe</i>	
TONKATSU	\$28
<i>Fried pork filet with breaded panko</i>	
SHRIMP TEN-JU	\$28
<i>A pair of jumbo shrimp and assorted vegetable tempura over rice with sauce</i>	
KAMO KUWAYAKI	\$29
<i>Sauteed tender duck with special sauce</i>	
UNA-JU	\$48
<i>Imported Japanese eel over rice with sauce</i>	

♡ VEGETARIAN


Nippon

DINNER MENU

From the First Sushi Bar in New York!

NEW YORKER SUSHI	\$50
<i>8 pieces of nigiri sushi and 1 roll</i>	
SASHIMI ASSORTMENT	(S) \$25 (L) \$50
<i>Chef's selection of the day's finest</i>	
OMAKASE CHIRASHI	\$60
<i>Seafood selection over sushi rice</i>	
SUSHI EDO-MAE	\$65
<i>10 pieces of nigiri sushi, including a selection of Japanese imported fish</i>	
OMAKASE SUSHI	\$ 95
<i>12 pieces of nigiri sushi and 1 roll of Chef's selection of the day's finest</i>	
OMAKASE SASHIMI	MP
<i>Chef's selection of the day's finest</i>	

Rolls

VEGETABLE 	EEL & CUCUMBER
\$6	SHRIMP TEMPURA
	\$12
CALIFORNIA	DRAGON
TUNA	RAINBOW
\$8	\$20
SALMON AVOCADO	FUTOMAKI
SPICY SALMON	WITH EEL
SPICY TUNA	\$24
YELLOWTAIL & SCALLION	
\$9	

Nigiri (per piece)

SHRIMP (SMALL)	TUNA, CHU-TORO
SWEET EGG OMELETTE	\$12
\$4	
EEL	TUNA, OH-TORO
SALMON	\$15
\$5	
FLUKE	SEA URCHIN
SALMON ROE	MP
\$6	
TUNA	
\$7	

Japan Imports (per piece)*

HAMACHI	ANAGO
<i>Yellowtail</i>	<i>Sea Eel</i>
\$6	\$8

*PLEASE ASK FOR OUR SEASONAL SPECIALS

 **VEGETARIAN**

Nippon

DINNER MENU

Soba Salad

ORIGINAL (S) \$12 (L) \$18

*Made with buckwheat imported from Canada;
served with our original tangy dressing*

WITH TOFU  \$3

WITH CHICKEN \$5

WITH BEEF \$10

WITH SALMON \$12

Edo Mae Nabe

BEEF SUKIYAKI (S) \$29 (L) \$39

*Sliced top rib of beef, served with vegetables,
homemade tofu in a special broth*

FOR A TRADITIONAL SERVICE + \$9
OF TABLE COOKING

WITH EXTRA VEGETABLES + \$10

WITH 5 SLICES OF EXTRA BEEF + \$25

KAMO NABE \$48

*Sliced New York duck breast, served with
vegetables, homemade tofu and rice or udon*

WITH 6 SLICES OF EXTRA DUCK + \$16

SHABU SHABU \$48

*Sliced top rib of beef, served with vegetables,
homemade tofu in ponzu or sesame sauce*

WITH EXTRA VEGETABLES + \$10

WITH 5 SLICES OF EXTRA BEEF + \$25

Homemade Ni-Hachi Soba (or Udon)

ZARU (COLD) \$14

*Soba grown at our Canadian farm: ground and
hand-cut daily in-house*

SANUKI (THICK) UDON \$14

INANIWA (FLAT) UDON \$16

Imported udon substitution

WITH OROSHI  OR RAW EGG + \$1

WITH KITSUNE TOFU SKIN + \$3

WITH SHRIMP TEMPURA OR
KAKIAGE + \$15

TAN-TAN MEN \$26

*Ground beef & scallion with spicy chili sesame
broth*

 VEGETARIAN

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Seasonal Kaiseki Menu

Making use of the season's best ingredients, Kaiseki courses have put the haute in Japanese cuisine since the Edo era.

\$65 or \$95 (items with  included in the latter menu)

 SAKIZUKE AMUSE-BOUCHE

HASSUN SEASONAL PLATTER

WAN SOUP

 TSUKURI SASHIMI OF THE DAY

 YAKIMONO FLAME-GRILLED DISH OF THE DAY

NIMONO SIMMERED DISH OF THE DAY

SHIIZAKANA HOT DISH

SHOKUJI FINAL DISH OF KAISEKI

KANMI DESSERT



Nippon

DESSERT MENU

MATCHA KOMOCHI

\$7

*Unique mochi pastry with green tea flavor;
imported from Matsue, Japan*

SCOOP OF ICE CREAM

\$8

Choice of green tea or vanilla

SOBAGAKI ZENZAI

\$9

Soba dango with red bean syrup

ANMITSU

\$11

*Agar jelly with red bean paste and brown syrup;
a traditional Japanese dessert*

WITH ICE CREAM

+\$4

MONAKA ICE

\$11

*Mochi wafer ice cream sandwich with red beans;
served with choice of vanilla or green tea ice cream*

MATCHA OKARA TIRAMISU

\$12

Green tea soy tiramisu

BEER 麦酒

Draft

Asahi 11/ Sapporo 9

Bottle

Kirin Light (12oz) 10

Sapporo (20oz) 16

Kagua Blanc (11oz) 15

Kawaba Amber Ale (11oz) 12

Karuizawa Premium "Waterfall" (11oz) 13

SHOCHU 焼酎

Iichiko barley 12/96

いいちこ

Kan no Ko barley 14/112

神の河

Satsuma Godai potato 11/89

さつま五代

Beniikko potato 14/112

紅一刻

Kappa no Sasoimizu potato 16/128

河童の誘い水

Torikai rice 18/44

鳥飼

Beniotome sesame 10/84

紅乙女

Towari soba 15/120

十割

Tan Taka Tan shiso 11/89

鍛高譚

Shochu Add On

Soda/Oolong Tea 0.5

Rock or Up 1.5

NON ALCOHOLIC

Fiji Water 5 / Perrier 5

Oolong Tea 4/ Iced Green Tea 4

Soda & Juice 4

Non-Alcoholic Beer 10

SAKE 酒

Glass 5oz /Carafe 12oz /Bottle (ml)

Junmai

Suijin Iwate 15/34 水神

Poweful and smooth, like a water dragon coursing through a river. Rice umami and clean finish.

Ohyama Yamagata 16/36 大山

Classic dry sake with round and smooth crispness, lingering cooked pears, and subtle minerals.

Ichinokura Miyagi 17/38 一ノ蔵

Well-balanced delicate acidity, Fruity aroma of apple and kiwi with hints of spice and

Ginjo

Kaori Yamaguchi 15/34 かほり

Well-balanced delicate acidity, Fruity aroma of apple and kiwi with hints of spice and plants.

Tsukasabotan Fu-in Kochi (720ml) 81 司牡丹封印

Hints of apple, dry pear, and white grape elements on a gentle fluid flow with a quick

Tai Yori Ibaraki (300ml) 34 (720ml) 78 鯛より

Drv and clean with comfortable mouthfeel and refreshing finish.

Daiginjo

Ichinokura Daiginjo Saga (720ml) 168 一ノ蔵純米大吟醸

Hints of grain, cream, nuts and mint, with crisp acidity, balanced flavor, and mild finish.

Dassai 45 Yamaguchi (300ml) 32, 獺祭 50

Lively floral aromas and well rounded flavors of fruit and candy.

Tengumai Ishikawa (300ml) 34 天狗舞

Slightly less aging process makes this light bodied with gentle acidity and smooth texture.

Onikoroshi Daiginjo Shizuoka (300ml) 45 鬼ころし大吟醸

A perfect example of a "round" sake, fruits tone, gentle acidity, with smooth creamy aftertaste.

WINE 葡萄酒

Champagne & Sparkling

Villa Sandi Prosecco II Fresco (375ml) 25

Pale gold with a very fine bead; flowery, delicately toasty aroma with fruit and complexity; creamy, beautifully balanced with a dry, harmonious finish.

Pol Roger, Brut Reserve 95

Pale gold with a very fine bead; flowery, delicately toasty aroma with fruit and complexity; creamy, beautifully balanced with a dry, harmonious finish.

Moët & Chandon, Brut Imperial (187ml) 30

Rich note of grilled nut meets flavors of Asian pear, preserved lemon, and mineral on the palate of this creamy champagne, driven by a firm streak of refreshing acidity. Tangy tropical finish.

Moët Chandon, Brut Rose Imperial (187ml/ 375ml) 35/69

Delicate verbena and candied pink grapefruit zest accents lead to macerated blackberry, toasted nuts, and saline notes, with well-cut acidity, leading to long finish revealing more laving flavors.

White

Pinot Grigio, Ca Donini 2017 Italy 11/37

Sauvignon Blanc, William Hill 2017 California 13/45

Chardonnay, Steel, Louis Jadot 2018 Burgundy 12/41

Chardonnay, Robert Mondavi 2015 California 16/58

Yamanashi Koshu, Chateau Mercian 2017 Yamanashi, Japan 21/70

Pouilly-Fuisse, Louis Jadot 2017 Burgundy 75

Puligny Montrachet, Louis Jadot 2015 Burgundy 137

Red

Merlot, Robert Mondavi 2016 California 15/51

Yamanashi Muscat Bailey A, Chateau Mercian 2016 Japan 18/67

Merlot, Chateau St.Jean 2016 Californial 39

Chianti Classico, Cecchi 2013 Italy 60

Gevrey-Chambertin, Chateau de Marsanny 2014 Burgundy 175

SPARKLING WINE CHOYA UME-PLUM SPARKLING

The perfect balance of refreshing sparkling wine with aromas and mellow flavours of the “Ume” fruit. Using 100% of Japanese premium Nanko Ume.






TAKEOUT AND DELIVERY MENU

RESTAURANTNIPPON.COM
(212) 688-5941

APPETIZERS

Agedashi Tofu	\$10
Deep fried fresh tofu with Japanese dashi broth	
Edamame 	\$6
Lightly salted steamed soy beans	
Chicken Karaage	\$12
Japanese style deep-friend chicken with a side of our homemade tartar sauce	

SOBA SALADS

MADE WITH BUCKWHEAT SOBA IMPORTED
FROM CANADA; SERVED WITH OUR
ORIGINAL TANGY DRESSING

Original	\$18
With Tofu 	+ \$3
With Chicken	+ \$5
With Beef	+ \$10
With Salmon	+ \$12

HOT DISHES

Nippon Original Beef Curry	\$25
Japanese beef curry with rice	
Shrimp Ten-ju	\$28
Tempura shrimp with fried vegetables and special tendon sauce over a bed of rice	
Eel Una-ju	\$48
Broiled and steamed eel with special homemade sauce over a bed of rice	

SUSHI, ROLLS AND SETS

California Roll	\$8
Crabmeat & avocado	
Salmon Avocado Roll	\$9
Fresh salmon & avocado	
Spicy Tuna Roll	\$9
Fresh tuna with creamy spicy mayo	
Eel Cucumber Roll	\$12
Chopped eel & avocado	\$24
Futomaki with Eel	\$24
Assorted vegetables, egg and fish cake	
Sushi Assortment	\$42
Chef's choice of 8 pieces of sushi and a California roll	
Chirashi Sushi	\$48
Assorted variety of daily fish over a bed of rice	

BENTO BOX

SERVED WITH PREMIUM KOSHIHIKARI
WHITE RICE

Makunouchi	\$30
Our take on the ever-popular "between acts" lunchbox served at Kabuki and Noh performances since the Edo period; limited to 10 portions per day	
Deluxe Orizume	\$110
Bountiful assortment of meat, fish and vegetables; must be ordered one day in advance	

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PRE-ASSEMBLED MEAL SET

SEMI-PREPARED WITH INSTRUCTIONS TO
BE FINISHED WITH YOUR OWN POTS &
PANS IN 10-MINUTES

Nama Soba (serves 2)	\$24
Uncooked homemade buckwheat soba; comes with dipping sauce, scallions and wasabi	
Beef Sukiyaki	\$39
Uncooked sliced top rib; comes with vegetables, tofu and a special broth	
Duck Kamonabe	\$48
Uncooked duck breast; comes with vegetables, tofu and a special broth	

SAKE & BEER

Sapporo Light (12 oz)	\$10
House Sake Tokubetsu Junmai	
Oyama (6 oz)	\$10
Classic dry sake with round and smooth crispness, lingering cooked pears and subtle minerals	
Dassai 45 Junmai Dai Ginjo (10 oz)	\$32
Lively floral aromas and well rounded flavors of fruit & candy	
Tsukinoi Taiyori Ginjo (10 oz)	\$34
Dry & clean with comfortable mouthfeel with a refreshing finish	
Tengumai Ishikawa (10 oz)	\$34
Slightly less aging process makes this light bodied with gentle acidity and smooth texture	

BEVERAGES

Fiji (17 oz)	\$4
Perrier (11 oz)	\$4
Assorted Sodas	\$5