

DESSERTS

(no togo for any desserts)

Chocolate Molten Lava Cake

warm chocolate cake served with vanilla ice cream and sprinkled with powdered sugar 7.5 –

Green Tea Crème Brûlée 7 –

Fried Banana Spring Roll

wrapped with white chocolate and drizzled with a strawberry red wine reduction served with a scoop of lychee sorbet 7 –

Tempura Ice Cream

your choice of red bean, vanilla or green tea ice cream wrapped in pound cake and deep fried 6.5 –

Mochi Ice Cream

choice of 2 flavors - strawberry, mango, green tea, red bean or vanilla 4 –

Ice Cream

choice of sesame, green tea, red bean or vanilla 5 –

Lychee Sorbet 5 –



We offer the highest quality seafood prepared in both traditional and cutting-edge styles. A large selection of sake and wine is available in our full service cocktail bar. We open late with ongoing events and have a daily happy hour. We also accommodate large parties and catering orders.

19% gratuity will be automatically added if merchant copy is taken and/or the merchant copy is not signed.

19% gratuity will be added for all parties of 6 or more people.

No separate checks for parties of 6 or more.

Any substitutions will result in extra charges.

HH is not available on any Holidays or days pre-determined by Nijo.

Nijo Sushi Bar & Grill

83 Spring Street
Seattle, WA 98104
206.340.8880
nijosushi.com

SOUPS & SALADS

Miso Soup

with your choice of: 🍃 tofu 2 – asari clams 6 – King Crab 7.50 –

🍃 add .50 for vegetarian option

🍃 Edamame

steamed soybeans sprinkled with sea salt 4.5 – spicy 7.5 –

🍃 House Salad

mixed greens drizzled with house dressing and topped with tomato, kaiware & wonton strips small 5 – large 7 –

🍃 Gomaae Spinach

cooked spinach tossed with sesame dressing 6.50 –

🍃 Cold Cha Soba Noodle Salad

soba noodles tossed with edamame, asparagus, white onions and kaiware in soy dressing 9 –

Poke*

seafood marinated in special sauce and seaweed 14 –

Albacore Salad*

seared albacore tuna served over mixed greens with ginger miso vinaigrette 13 –

🍃 Chuka Salad

seaweed marinated in soy sauce and sesame oil 6.50 –

🍃 Sunomono

cucumber and seaweed dressed with a sweet vinegar 5 –
choice of tako, ebi, kani 8 –

Sashimi Salad*

assorted fish over spring mix with yuzu miso dressing 18 –

SMALL PLATES - COLD

Sashimi Appetizer*

chef's choice (8 pcs) 14 –

Oyster Shooters*

one in tangy ponzu sauce and the other in tomato sauce 7 –

Penn Cove Oysters* (3pcs)

served on half shell with ginger salsa ponzu 8 –

Hiyayakko

cold tofu topped with bonito flakes, seaweed and served with ginger dressing 6.50 – (🍃 without bonito flakes)

Beef Tataki*

ribeye lightly seared and thinly sliced, served over white onions and kaiware with ponzu sauce and momiji orashi (spicy daikon) 14.50 –

Hamachi Jalapeno Sashimi*

served with ginger salsa ponzu and sliced jalapeno 15 –

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MAKI SUSHI

Pike Place Roll*

creamy scallops, cucumber topped w/ sockeye, ora king salmon, avocado & ikura 20 –

Wicked Tuna Roll*

chopped fatty tuna, cucumber, shisho, takuan topped w/ blue fin tuna & black tobiko 20 –

Pier 54*

Alaskan Snow Crab legs, shibazuke, cilantro and cucumber topped with sockeye salmon, avocado, black tobiko, green onion and yuzu miso sauce 18 –

Nijo*

spicy scallops, crab mayo mix, asparagus and avocado topped with tuna, black tobiko and spicy aioli 18 –

Franks and Beans*

tempura shrimp with cucumber topped with spicy tuna and tobiko, drizzled with spicy mayo and unagi sauce 16 –

1st Ave Roll

shrimp tempura, cucumber, avocado topped with seared snow crab, spicy aioli and teriyaki sauce 16 –

Flamin' Fire*

spicy tuna and cucumber topped with albacore and tuna with two spicy sauces (spicy mayo and chili sauce), then drizzled with bacardi 151 rum and flamed 17 –

Rainbow*

california roll topped with assorted fish 16 –

D.F.R.*

spicy tuna, gobo, cucumber and cilantro topped with avocado, albacore, garlic ponzu, green onion and yuzu tobiko 17 –

Volcano*

cucumber, jalapeño, lime slice and cilantro topped with sea scallops and eel sauce, then sprinkled with tenkasu, and red tobiko 16 –

Spicy Tuna*

chopped tuna, chili sauce and cucumber 9 –

Negihama*

yellowtail and scallions 8 –

Spicy Yellowtail*

yellowtail, cucumber, kaiware, scallions and spicy mayo 9 –

Bainbridge Islander*

shrimp, salmon, asparagus, cucumber, avocado and spicy mayo 10 –

Seattle*

salmon, cucumber and avocado 9 –

Post Alley*

tuna, salmon, yellowtail and avocado, served tempura style - served with side of eel sauce, aioli and spicy mayo 12 –

Alaska*

unagi, spicy tuna, cream cheese & avocado served tempura style drizzled with eel sauce 12 –

Lion Roll*

california roll topped with seared salmon and spicy mayo 16 –

Chili Cha-Cha

tempura soft-shell crab, cucumber and jalapeño topped with avocado tobiko, sweet chili aioli 17 –

Red Dragon*

tempura soft-shell crab and cucumber topped with eel, avocado, tobiko and eel sauce 17 –

Caterpillar*

eel roll topped with avocado, tobiko and eel sauce 15 –

Ponies and Rainbows

tempura shrimp and crab covered with tenkasu and eel sauce 15 –

Dragon

shrimp tempura and cucumber topped with eel, avocado, sesame seeds and eel sauce 17 –

Spider*

tempura soft shell crab, cucumber, avocado, tobiko and spicy mayo 11 –

Cali

crab mayo mix, cucumber and avocado 9 –

Tempura*

shrimp tempura, cucumber, avocado, tobiko and spicy mayo 9 –

Philly

smoked salmon, cream cheese and avocado 9 –

Eel Roll

fresh-water eel and cucumber topped with eel sauce 9 –

🍃 Evergreen

tempura asparagus, scallions, cucumber, bell peppers and kaiware topped with avocado and sweet chili and aioli 14 –

🍃 Veggie Roll

assortment of mixed veggies 6 –

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NIGIRI (2 pcs) / SASHIMI (3 pcs)

Nigiri 8- / Sashimi 10-

Aburi (Seared) Salmon Belly
Beni Sake – sockeye salmon
Maguro – red tuna
Hamachi – yellowtail
Madai – snapper
Aji – horse mackerel
Kanpachi – purple amberjack
Hotate – sea scallop

Nigiri 7- / Sashimi 9-

Kani – snow crab
Sake – salmon
Ikura – salmon roe
Tobiko – flying fish roe
Shiro Maguro – albacore tuna
Hirame – flounder
Unagi – freshwater eel

Nigiri 6- / Sashimi 8-

Ika – squid
Saba – mackerel
Tako – octopus
Ebi – tiger prawns

Nigiri 4- / Sashimi 5-

Tamago – japanese omelette
Inari – tofu pouch
Avocado
Bell Pepper
Shiitake Mushrooms
Portobella Mushrooms

Seasonal Fish – market price

Ora King Salmon
Chu-toro – medium fatty tuna
O-toro – fatty tuna
Tarabagani – king crab
Akami – blue fin tuna
Uni – sea urchin
Amaebi – sweet shrimp

CHEF'S CHOICE COMBOS*

served with soup (add \$1 for side salad)

Combo A*

chef's choice roll with 5 pieces of nigiri 19 –

Combo B*

chef's choice roll with 8 pieces of nigiri 25 –

Combo C*

chef's choice roll with 10 pieces of sashimi 25 –

Chirashi Don*

assorted sashimi served over sushi rice 24 –

Veggie Deluxe Sampler

kanpyo roll with 6 pieces of veggie sushi 18 –

MAKI SUSHI

Super Spider Roll*

tempura soft-shell crab, asparagus & avocado topped w/ spicy tuna, tobiko and spicy mayo 17 –

Paradise Roll*

tuna, yellowtail, salmon, albacore, chili sauce, cucumber & avocado topped w/ tobiko 14 –

Northwest Roll*

shrimp tempura, crab, avocado topped with albacore and ginger salsa ponzu 17 –

Downtown Roll*

Albacore, asparagus, takuan topped with tuna, avocado, serrano peppers and creamy sesame sauce 17 –

Geisha Roll

cucumber, yamagobo and kaiware topped with avocado, roasted pepper, portobello mushroom, green onion and jalapeno citrus sauce 14 –

Firecracker Roll*

spicy yellowtail, cucumber and cilantro topped with seared spicy crab mix, black tobiko, green onions and jalapeno citrus sauce 18 –

12th Man Roll*

spicy yellowtail, cucumber, avocado topped with yellowtail, wasabi, tobiko and jalapeno citrus sauce 17 –

SMALL PLATES - HOT

Broiled Alaskan Black Cod or Salmon
marinated in sake kasu and char-broiled to perfection
cod 16 – salmon 13 –

Dancing Shrimp
flash fried shrimp tossed lightly with wasabi aioli topped with
aonori 10 –

Sake Steamed Clams
clams steamed with garlic and sake 10.5 –

Kushi Kushi
choice of two skewers: chicken, ribeye, shimeji oyster
mushrooms, or shiitake mushrooms 9 –

Calamari
crispy calamari with wasabi aioli 11 –

Chicken Karaage
chicken marinated in soy, ginger and garlic then deep-fried, served
with sweet chili sauce and aonori 9 –

Grilled Beef Wrap
thinly sliced beef rolled with asparagus and green onion served with
caramelized soy reduction (6 pcs) 10.5 –

Kalbi Short Ribs
flame grilled marinated beef short ribs with sweet
soy ginger glaze 14 –

Gyoza
japanese potstickers pan-fried and served with spicy soy sauce
pork 10 – veggie 8 –

Shrimp Tempura (6pcs)
crispy lightly battered prawns 12 –

Vegetable Tempura
crispy lightly battered vegetables 8 – with shrimp (Sm 9/Lg 15)
add .50 for vegetarian option

Soft Shell Crab Tempura
crispy lightly battered soft shell crab 10 –

Agedashi Tofu
fried tofu cubes served with ginger, scallions, nori and
bonito flakes 7.50 –
add .50 for vegetarian option

Spicy Tomato Tofu
fried tofu with spicy tomato sauce 7.50 –

Avocado-Fu Eggrolls
filled with avocado, tofu and mixed vegetable eggrolls then fried crispy
with trio sauce 9.50 –

Yam Fries
crispy fried and tossed with wasabi oil & kosher salt, served with
wasabi aioli 7.50 –

Saba Shioyaki
broiled mackerel 10 –

Nasu Dengaku
broiled miso eggplant 8 –

Hamachi 12 – or Salmon Kama 10 –
(limited quantities)
grilled yellowtail or salmon collar served with ponzu sauce

Shishito Peppers 6.5 –

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LARGE PLATES

Pan Seared Salmon

served with sautéed baby bok choy, and asparagus with black vinegar, soy, tobanjan and ginger reduction 22 –

Tempura Seafood Soba

lightly tempura battered seafood assortment served with chilled soba noodles and dipping sauce 22 –

Peppercorn Soft Shell Crab

crispy soft shell crab sautéed with ginger, peppercorn, jalapeño, and bell pepper served over sautéed udon noodles 22 –

Kushiyaki Dinner

two chicken, two beef, and two vegetable skewers served with teriyaki sauce over scallion rice cakes 22 –

Miso Yaki Chicken

chicken thigh served with asian vegetables and caramelized soy reduction 19 –

RICE BOWLS & NOODLES

Unagi Don

barbequed freshwater eel over rice 20 –

Katsu Curry

japanese-style curry with carrots, celery, onions, and chicken katsu over rice 16 –

Yakisoba or Yakiudon

sautéed with vegetables and mushrooms

with *🌿* veggie 11 – chicken 12.5 *🌿* tofu 12 – beef 15 – shrimp 15 –

Udon or Soba Noodle Soup

choice of beef, chicken, *🌿* tofu, or *🌿* assorted wild

mushrooms 14.5 – with shrimp or tempura 16 – or *🌿* kitsune 15.5 –

🌿 add .50 for vegetarian soup base

Nabeyaki Udon

chicken, kamaboko, mushroom, and tempura shrimp with an egg cracked on top 17 –

Curry Udon or Soba Noodle Soup

curry soup with choice of chicken, *🌿* tofu, or *🌿* assorted wild mushrooms 15.5 – beef or shrimp 16 –

🌿 add .50 for vegetarian soup base

Yosenabe

seafood, season vegetables, chicken, shiitake mushrooms, and rice noodles in miso broth 19 –

Sukiyaki

vegetables, noodles, wagyu beef are served with a steaming, flavorful broth made with dashi, mirin and soy sauce 22 –



OMAKASE

Chef's Selection

Nigiri

Chef's choice of 13 pieces of nigiri 40 –

Chef's choice of 20 pieces of nigiri 60 –

Chef's choice of 28 pieces of nigiri 80 –

Chef's choice of 36 pieces of nigiri 100 –

Sashimi

Chef's choice of 14 pieces of sashimi 30 –

Chef's choice of 20 pieces of sashimi 50 –

Chef's choice of 32 pieces of sashimi 80 –

Chef's choice of 40 pieces of sashimi 100 –



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