

# SMALL PLATES

## COLD DISHES

### Sashimi Appetizer\*

chef's choice (8 pcs) 14 –

### Oyster Shooters\*

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

### Penn Cove Oysters\* (3pcs)

served on the half shell with ginger salsa ponzu 8 –

### Hiyayakko

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

### Hamachi Jalapeno Sashimi

served with ginger salsa ponzu and sliced jalapeno 15 –

## RICE BOWLS & NOODLES

### Teriyaki Don

served with vegetables over rice

with chicken 12.5 – 🍃 tofu 11 – salmon 12.5 – beef 15 –

### Unagi Don

barbequed freshwater eel over rice 17 –

### Katsu Don

fried chicken cutlet cooked in soy broth, served with an egg and sautéed vegetables over rice 14 –

### 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 🍃 oyster mushrooms 14.5 –

shrimp or tempura 16 – or 🍃 kitsune 15.5 –

🍃 add .50 for vegetarian soup base

### Nabeyaki Udon

chicken, kamaboko, mushroom & tempura shrimp w/ egg on top 17 –

## BENTO

choice of two items - served with soup, salad, rice, and daily sushi roll. 14.95 –

### Nigiri\*

Chicken Katsu

Salmon Teriyaki

🍃 Steamed Veggie

Agedashi Tofu

🍃 Tofu Teriyaki

Chicken Teriyaki

Fried Oyster

🍃 Croquettes

Kalbi Beef

Saba Shio

Fried Calamari

🍃 Egg Roll

Gyoza (pork / 🍃 veggie)

Sashimi\*

Takoyaki 3pc

Beef Teriyaki (+1)

## CHEF'S CHOICE COMBO

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

### Combo A

chef's choice roll with 5 pieces of nigiri 18 –

### Combo B

chef's choice roll with 8 pieces of nigiri 22 –

### Combo C

chef's choice roll with 9 pieces of sashimi 22 –

### Chirashi Don

assorted fish over sushi rice 22 –

### Poke Don

seafood marinated in special sauce over sushi rice 18 –

## HOT DISHES

### 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 –

### 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

crispy lightly battered prawns 12 –

### Vegetable Tempura

crispy lightly battered vegetables 8 – with shrimp (Large 15 / Small 9) –

🍃 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 & bonito flakes 7.5 –

🍃 add .50 for vegetarian option

### 🍃 Avocado-Fu Eggrolls

filled with avocado, tofu and mixed vegetable eggrolls then fried crispy and served with trio sauce (6 pcs) 9.50 –

### 🍃 Yam Fries

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

### Saba Shioyaki

broiled mackerel 10 –

### 🍃 Spicy Tomato Tofu

fried tofu with spicy tomato sauce 8 –

## SOUPS & SALADS

### Miso Soup

with your choice of: 🍃 tofu 2 – asari clams 6 – king crab 7.5 –

🍃 add .50 for vegetarian option

### 🍃 Edamame

soybeans sprinkled with hawaiian sea salt 4.5 – spicy 7.5 –

### 🍃 House Salad

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

### 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 –

### 🍃 Gomaae Spinach

cooked spinach tossed with sesame dressing 6.50 –

# MAKI SUSHI

- 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 -
- Spicy Tuna\***  
chopped tuna, chili sauce, and cucumber 9 -
- Flamin' Fire\***  
spicy tuna and cucumber topped with albacore and tuna with spicy mayo and chili sauce then drizzled with bacardi 151 rum and flamed 17 -
- D.F.R.\***  
spicy tuna, gobo, cucumber, and cilantro topped with avocado, albacore, green onion, garlic ponzu, and yuzu tobiko 17 -
- Volcano\***  
cucumber, jalapeño, lemon slice, and cilantro topped with sea scallops and eel sauce, then sprinkled with tenkasu, and red tobiko 16 -
- 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 with side of eel sauce, aioli ad spicy mayo 12 -
- Paradise\***  
tuna, yellowtail, salmon, albacore, cucumber, avocado, and chili sauce topped with tobiko 14 -
- Alaska\***  
unagi, spicy tuna, cream cheese, and avocado served tempura style drizzled with eel sauce 12 -
- Pier 54\***  
alaskan snow crab legs, shibazuke, cilantro and cucumber topped with sockeye salmon, avocado, black tobiko, green onion and yuzu miso sauce 18 -
- Downtown\***  
albacore, asparagus, takuan topped with tuna, avocado, serrano pepper, 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 -
- 1st Ave Roll**  
shrimp tempura, cucumber, avocado topped with seared snow crab, spicy aioli and teriyaki sauce 16 -
- Cali**  
crab mayo mix, cucumber and avocado 9 -
- Rainbow\***  
california roll topped with assorted fish 16 -
- Lion Roll\***  
california roll topped with seared salmon and spicy mayo 16 -
- Eel**  
freshwater eel and cucumber topped with eel sauce 9 -
- Caterpillar**  
eel roll topped with avocado and eel sauce 15 -
- Tempura**  
shrimp tempura, cucumber, avocado, tobiko, and spicy mayo 9 -
- Northwest\***  
shrimp tempura, crab, and avocado, topped with albacore and ginger salsa ponzu 17 -
- Ponies and Rainbows**  
tempura shrimp and crab covered with tenkasu and eel sauce 15 -
- Dragon**  
shrimp tempura and cucumber topped with eel, avocado, eel sauce and sesame seeds 17 -
- Spider**  
tempura soft shell crab, cucumber, avocado, tobiko, and spicy mayo 11 -
- Super Spider\***  
tempura soft shell crab, asparagus, and avocado topped with spicy tuna, tobiko, and spicy mayo 17 -
- Chili Cha-Cha**  
tempura soft-shell crab, cucumber, and jalapeño topped with avocado, tobiko and sweet chili aioli 17 -
- Red Dragon**  
tempura soft-shell crab and cucumber topped with eel, tobiko, avocado and eel sauce 17 -
- Philly**  
smoked salmon, cream cheese, and avocado 9 -
- Evergreen**  
tempura asparagus, scallions, cucumber, bell pepper, and kaiware topped with avocado and sweet chili aioli 14 -
- Veggie Roll**  
assortment of mixed veggies 6 -

## NIGIRI (2 pcs) / SASHIMI (3 pcs)

8/10

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

7/9

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

6/8

Ika - squid  
Saba - mackerel  
Ebi - tiger prawns  
Tako - octopus  
  
Seasonal - market price  
Ora King Salmon  
Tarabagani - King Crab  
Uni - sea urchin  
Amaebi - sweet shrimp

4/5

Tamago - japanese omelette  
Inari - tofu pouch  
Avocado  
Bell Pepper  
Shiitake Mushroom  
Portobella Mushroom  
  
O-toro - fatty tuna  
Chu-toro - medium fatty tuna  
Akami - blue fin tuna

## SASHIMI ASSORTMENT

Small Platter  
assorted selection 32 -

Large Platter  
assorted selection 52 -

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 may result in extra charges.

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

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.