



Happy Hour

Mon - Fri: 3:30pm - 6:30pm
Sun: ALL DAY

Small Plates

- Kalbi Ribs 10 – flame-grilled marinated beef short ribs with sweet soy ginger glaze
- Fried Calamari 7 – crispy calamari with wasabi aioli
- Agedashi Tofu 5 – fried tofu cubes served with scallion, nori and bonito flakes
add .50 for vegetarian option
- Gyoza (Pork or Veggie) 4.5 – fried pot stickers tossed in a chili soy sauce
- Korroke 4.50 – japanese style veggie croquettes served with tonkatsu sauce
- Yam Fries 5 – crispy fried and tossed with a kosher salt and wasabi oil served with wasabi aioli
- Avocado-Fu Eggrolls 5 – avocado, tofu and mixed vegetable eggrolls fried crispy and served with our trio sauce
- Takoyaki 4 – octopus & potato dumplings fried & drizzled with wasabi aioli, topped with aonori
- Dancing Shrimp 7 – flash fried shrimp tossed lightly with wasabi aioli, topped with Aonori
- Kaki Fry 6 – oysters lightly fried with panko with a side of homemade tarter sauce
- Geso Fry 6 – lightly fried squid tentacles with a side of mayo and spicy mayo
- Albacore Salad* 7.5 – seared albacore tuna over spring greens with our house made miso ginger vinaigrette
- Chicken Karaage 7 – chicken marinated in soy, ginger and garlic then deep-fried, served with sweet chili sauce and aonori
- Hamachi 9.5-/Salmon Kama 7.5- grilled yellowtail or salmon collar served with ponzu sauce (limited quantities)
- Edamame 3.5 – soy pods tossed in sea salt
- Spicy Edamame 6.50 – soy pods tossed in our spicy garlic sauce
- Poke 8.5 – assorted seafood in special sauce
- Shishito Peppers 5 –

Maki Sushi

- California Roll 6.5 –
- Spicy California Roll 7 –
- Veggie 5.5 –
- Spicy Tuna* 6 –
- Spicy Yellowtail* 6.5 –
- Eel Roll 6.5 –
- Sake Maki (Salmon)* 5.5 –
- Tekka Maki (Tuna)* 6.5 –
- Kappa Maki (Cucumber) 4.5 –
- Avocado Maki 5 –
- Alaska 7.5 – unagi, spicy tuna, cream cheese, and avocado served tempura style
- Spider 8 – soft-shell crab tempura, avocado, cucumbers and spicy mayo
- Seattle* 7 – salmon, cucumber and avocado
- Philly Roll 7 – smoked salmon, cream cheese and avocado
- Bainbridge Islander* 7.5 – salmon, shrimp, cucumber, avocado, asparagus and spicy mayo
- Tempura 7.5 – shrimp tempura, cucumber, avocado and spicy mayo
- Salmon Skin Roll 6 – salmon skin, eel sauce, gobo, kaiware and cucumber
- Cali Tempura 7.5 – california roll, tempura battered and deep fried, served with spicy mayo
- Seattle Tempura 8 – salmon, avocado, cream cheese, tempura battered and fried, served with spicy mayo
- Crunchy* 9.5 – shrimp tempura and spicy tuna topped with eel sauce - sprinkled with tenkatsu
- Chef's Choice Roll* 13 –

Nigiri (2pc) / Sashimi (3pc)

- Maguro (Tuna)* 5.5 –
- Sake* 5 –
- Albacore Tuna* 5 –
- Hamachi (Yellowtail)* 5.5 –
- Unagi (Freshwater Eel)* 6/7-

Handrolls (1pc) | 5.5 –

- Seattle*
- California
- Spicy California Crunch
- Spicy Tuna Crunch*
- Spicy Salmon Crunch*
- Crunchy Eel
- Salmon Skin
- Tempura
- Veggie

Sushi Combos (1pc/each)

- Combo A* 13 – Salmon, Tuna, Yellowtail and Shrimp
- Combo B* 15 – Salmon, Tuna, Shrimp, Albacore Tuna & Eel

Sashimi Combos (2pc/each)

- Combo A* 11 – Salmon, Tuna, Yellowtail
- Combo B* 13 – Salmon, Tuna, Yellowtail, Albacore Tuna

ONE DRINK REQUIRED FOR HH

- NO substitutions on HH menu
- HH cannot be combined with any other offers or discounts
- HH is dine-only / NO carry out
- HH is not available on any Holidays or days pre-determined by Nijo

19% gratuity will be 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.

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



SUSHI BAR & GRILL

Happy Hour

Mon - Fri: 3:30pm - 6:30pm
Sat & Sun: 3pm - 6pm

Signature Cocktails

Saketini 8 –
Sake and Vodka

Lychee Martini 8 –
Vodka, Lychee Sake and Lychee Syrup

Coco Cosmo 8 –
Vodka, Coconut Nigori, Cranberry Juice,
Triple Sec and Lime Juice

Momoko 8 –
White Peach Sake and Peach Schnapps with
Peach Puree and Soda

Buddha's Tonic 8 –
Gin, Elderflower Liquor and Lychee Syrup
Topped with Tonic

Emperors Cocktail 8 –
Prosecco with St. Germaine Liquor and Plum
Shochu over ice

47 Ronin 8 –
Whiskey, Orange Bitters and Plum Wine
topped with Ginger Beer

Nerdy Japanese 7 –
Blue Curacao, Lemonade, Midori
and Shochu

HH Shots

Sparkling Sake Jelly Shot 4.5 –
Choice of flavors: Yuzu or White Peach

Draft Beers 4.75 –

Sapporo

Asahi

Manny's

Rotating IPA

Rotating Handle

House Wines 5.5 –

Red –

White –

Rose –

Sparkling Rose –

Sparkling –

Plum –

Well Drinks 6 –

House Hot Sake

Small (4oz) 5 –

Large (8oz) 7 –

House Cold Sake

Glass 6 –

Tokkuri 8 –

Sake By The Glass

TYKU Cucumber 8 –

TYKU Coconut Nigori 8 –

Hana Flavors 6 –

Lychee, White Peach, or Fuji Apple

Choya Flavored Sochu 6 –

Yuzu or Plum

Sake By The Bottle

Gekkeikan 15 –

Gekkeikan Nigori 15 –

Yuzu Sparkling 12 –

Matcha Nigori 15 –

Sparkling Sake 15 –

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