

# DINNER

## appetizers

### edamame (v) 7.00

steamed soy beans, sea salt

### shishito pepper (v) 10.00

shishito pepper, sea salt

### nasu dengaku (v) 11.00

miso glazed japanese eggplant

### grilled seasonal fish 18.00

chef's selection fish and special sauce

### yuzu tuna tartare 22.00

yuzu kosher tuna, avocado, sesame, scallions, rice cracker

### shrimp ebi panko 15.00

fried crispy shrimp with panko, japanese style tartar sauce

### karaage 13.00

japanese fried chicken

### takoyaki 12.00

grilled octopus ball, bonito flakes, kewpie mayonnaise, takoyaki sauce

### agedashi tofu 14.00

crispy tofu, japanese dashi broth, grated daikon radish, scallions

### potato crocette (v) 11.00

crispy mashed potatoes with panko, chef's special sauce

## sandwiches

### chicken teriyaki sando 18.00

japanese chicken teriyaki sauce, romaine lettuce, kewpie mayonnaise, with balthazar sourdough bread on the side of yuzu vinaigrette green salad

### chicken katsu sando 18.00

panko crispiness of katsu style cutlets, chef's special sauce, shredded cabbage, kewpie mayonnaise, with balthazar sourdough bread

### japandi egg salad sando (v) 16.00

free range eggs, kewpie mayonnaise, japanese cucumber, curry powder, with balthazar sourdough bread on the side of yuzu vinaigrette green salad

## sushi & sashimi

### mini sashimi 14.00

3 pieces (tuna, salmon or yellowtail)

### sashimi platter 38.00

4 pcs salmon, 4 pcs tuna, 4 pcs yellowtail

### unagi special roll 22.00

eel, shrimp tempura, tobiko, avocado, cucumber, roasted sesame, hot kew pie mayo sauce

### burrata avocado special roll 22.00

burrata, avocado, salmon, black tobiko, cucumber, crispy gobo, pesto sauce

### vegan forest roll (vg) 20.00

wakame seaweed salad, taken (avocado, greens, cucumber), crispy gobo, daikon radish

### spicy devil tuna roll 22.00

shrimp tempura, spicy tuna, avocado, japanese cucumber, spicy chef's special sauce

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## chirashi & soup

### yukke tuna chirashi 23.00

tuna, yukked sauce (ginger, miso, soy sauce), avocado, shiso, house-made pickled ginger, crispy shalot, sesame, nori, sushi rice

### spicy hamachi bowl 23.00

jalapeno, yellowtail, yuzu citrus sauce, house-made pickled daikon radish, shiso, tobiko, scallion, renkon chips (lotus root), sushi rice

### miso soup 5.00

tofu, miso, scallion

## salads

### shrimp salad with remoulade 19.00

mixed herbs green salad, cherry, tomatoes, hand-peeled swedish shrimps, baked tomatoes, rye crouton, tarragon oil, swedish remoulade

### grilled salmon salad 24.00

grilled salmon, mixed green, fingering potato salad, rostad lök (crispy onion), pickled cucumber, quinoa

### kale salad with roasted sesame dressing (vg) 16.00

quinoa, kale, fennel, grand smith apple, cranberries, edamame, avocado, pecan, roasted sesame dressing

### hot miso mushroom bowl (v) 18.00

crimini mushroom, quinoa, 7 grains rice, red miso, sesame oil, scallions, cabbage, pickled carrot & daikon, avocado, edamame, cucumber, nori, chili oil, romaine

### teriyaki tofu salad bowl (v) 18.00

teriyaki tofu, mixed green, red cabbage, cucumber, carrot, avocado sesame, scallions, 7 grains rice, daikon sprout

add ons: gruyere cheese +5 fontina cheese +5 goat cheese +5 roasted fingerling potatoes +5 gravlax +8 bacon +5.5 egg +3 fillet of salmon +14 tofu +9 chicken +7 avocado +4 salad +5 fruit salad +5 rye bread or sourdough +2 substitute gluten-free bread +2 (gf) bread & butter 2.50 nordic rye bread (2 pieces) +4

## teishoku sets

served with miso soup, two seasonal vegetables, dashi omelette, and tsukemono (house made pickles)

### grilled seasonal fish 32.00

seven grain rice, spinach gomaae (sesame paste), nasu dengaku (miso glazed eggplant), dashimaki tamago (sweet omelette), tsukemono pickled

### chicken seasonal chef choice 28.00

seven grain rice, spinach gomaae (sesame paste), nasu dengaku (miso glazed eggplant), dashimaki tamago (sweet omelette), tsukemono pickled.

### vegan tofu 28.00

seven grain rice, spinach gomaae (sesame paste), nasu dengaku (miso glazed eggplant), green salad, tsukemono pickled, vegan miso soup

sushi rice +5, 7 grains rice+6 miso soup +5 spicy mayonnaise +2 ginger +2, wasabi +2, tamari +1.50 tobiko +6 tamago +3 ponzu & grated radish +2

## dessert

### uji matcha affogato 11.00

creme fraiche gelato, koicha cream, fresh strawberry

### matcha anmitsu (v) 15.00

matcha gelato, yaki mochi (grilled mochi) cacao nibs, gf granola, adzuki red bean, strawberries

### apple galette with fior di latte gelato 13.00

### gelato 1 scoop (v) 7.00

choice: creme fraiche / matcha

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