

NIKKO (Sunshine)

per person
for 3 or more people

110.⁰⁰

FLAMING NUMBER ONE SPECIAL

fire balls of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce then topped with bittersweet soy glaze

SUSHI AND SASHIMI PLATTER

chef's selection of sashimi, nigiri and rolls of the day

WAGYU TENDERLOIN TATAKI

seared and chilled, served with garlic, ginger and ponzu sauce

CRUNCHY ROLL

tempura ebi with crab salad and cucumber, layered with smelt roe then drizzled with house made saffron aioli, fresh shallots and bittersweet soy glaze

ALASKAN CRAB

grilled robata style to highlight its sweetness and served in the shell with fresh lime

SIZZLED SALMON CARPACCIO

Saikou salmon sashimi, flamed with extra virgin olive oil and drizzled with wasabi pepper sauce and baby herbs

HAWAIIAN ROLL **[H1]**

marinated Saikou salmon, kingfish, tuna and snapper rolled with burdock root and cucumber, topped with roasted sesame seed, sweet poke sauce, shallots and a bittersweet soy glaze

MISO CITRUS LOBSTER TAIL

Brazilian wild caught coral lobster tail cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables

MISO SOUP

Kobe Jones's red and white miso soup

STRAWBERRY PANNACOTTA SHOTS

refreshing vanilla pannacotta shots topped with strawberry sauce and mint