

# NIKO

## Lunch

### APPETIZERS

BEAU SOLEIL OYSTERS <i>Pineapple Vinegar, Nori, Chive</i>	16
CRISPY KANPACHI HAND ROLLS <i>Pickled Sweet Onion, Coriander, Avocado</i>	14
BIGEYE TUNA POKE <i>Hearts of Palm, Avocado, Citrus Shoyu</i>	15
IKA UNI <i>Steamed squid, Pacific Uni, Myoga</i>	14
OCTOPUS ROBATA <i>Maldon Salt, Key Lime, Chili Salt</i>	16
MISO SOUP <i>Nameko Mushrooms, Ginkgo Nuts, House made Tofu, Mitsuba</i>	10
HOUSEMADE TOFU <i>Matsutake Dashi, Water Spinach</i>	12

### SALADS

AUTUMN <i>Lettuces, Sprouts, Asian Pear, Juniper Oil</i>	14/20
CHOPPPED <i>Crunchy Greens, Organic Chicken, Aromatic Ginger Dressing</i>	15/22
MONTEREY SEAWEED <i>Melon, Pumpkin Seeds, Jalapeno Vinegar</i>	12/18
SASHIMI <i>Chefs Selection of Fish, Ginger, Mixed Greens</i>	16/24

### DONBURI *(over white or Super Rice)*

MAINE LOBSTER <i>Garlic Chives, Kanzuri, Bean Sprouts</i>	19
PORK CHEEK & EEL <i>Shaved Radish, Aged Sake, Sansho Pepper</i>	16
BEEF SHORT RIB <i>Whole Grain Shoyu, Scallion Salad</i>	16

### ENTREE

WILD SALMON <i>Black Sesame, White Beets, Fresh Wasabi</i>	27
BLACK SEA BASS <i>Lily Bulb, Pickled Ramp Shoyu, Satsuma Mandarin</i>	29
DRY AGED BEEF TATAKI <i>Fresh Soy Milk, Braised Shitake, Korean Chili</i>	28
ROAST CHICKEN <i>White Corn, Buckwheat, Miatake Mushrooms</i>	24

### SIDES

MARKET VEGETABLES	7
SUPER RICE	3

### DESSERT

MOCHI	8
SORBET	8
NIKO SWEET BENTO	10