

RAW

PLATES

BEAU SOLEIL OYSTERS <i>Spicy Pineapple Vinegar, Nori</i>	18
SASHIMI OF TORO <i>Moromi Miso, Grated Apples</i>	15
SASHIMI OF HIRAME <i>Shiro Shoyu, Yuzu Kosho</i>	15
SCALLOP TIRADITO <i>Maine Diver Scallops caught by Ed Montan</i>	19
MYOGA TORO TACOS <i>Yuzu Pickles, Wasabi, Avocado</i>	10

SUSHI / SASHIMI / ROLL & HANDROLL

TUNA

Kindai Tuna Oh-toro <i>(Japan)*</i>	10
Kindai Tuna Chu-toro <i>(Japan)*</i>	8
Big Eye Tuna <i>(Ecuador)</i>	5

King Salmon <i>(New Zealand)</i>	6
Coho Salmon <i>(Alaska)</i>	5
Fresh Water Eel <i>(Japan)*</i>	6

YELLOW TAIL

Hamachi <i>(Australia)</i>	5
Shima-aji <i>(Japan)*</i>	6
Kanpachi <i>(Hawaii)</i>	6

WHITE FISH

Fluke <i>(North Carolina)</i>	5
Kinme Dai <i>(Japan)</i>	6
Striped Bass <i>(Maryland)</i>	4
Red Snapper <i>(Japan)</i>	7

BLUE SKIN

Spanish Mackerel <i>(North Carolina)</i>	5
Japanese Mackerel <i>(Japan)</i>	5
Shad <i>(Japan)</i>	5

SHELLFISH

Diver Scallops <i>(Maine)</i>	6
Orange Clam <i>(Japan)*</i>	6
Cherry Stone Clams <i>(Japan)*</i>	7
King Crab <i>(Alaska)</i>	9
Snow Crab <i>(Alaska)</i>	6
White Shrimp <i>(Maine)</i>	5
Abalone <i>(California)</i>	9
Octopus <i>(Spain)</i>	4

CAVIAR

Spicy Cod Roe <i>(Maine)</i>	6
Uni <i>(California)*</i>	6
Salmon Roe <i>(Alaska)</i>	6

MAKI & HANDROLLS

Big Eye Tuna	8
Toro	12
Yellowtail	8
Salmon	8
Umeshiso	8
Mackginger	7
Snow Crab/Avo/Cuc/Microgreen	8
King Crab/Avo/Cuc/Microgreen	10

Freshwater Eel/Avocado	8
Sea Eel/Cucumber	9
Kappa	5
Oshinko	9
Gobou	6
Kanpyou	6
Kaiware	6
Hot Tuna	10

TABLE OMAKASE

Sushi for:

1 from 20 **2** from 40

3 from 60 **4** from 80

Let Chef Hiro be your guide



NIKO works with the Marine Stewardship Council and the Monterey Bay Aquarium, prioritizing sustainability and an environmentally sound approach to sourcing.

For those choices which are outside of this program, we have added a “*”.

If you'd like more information, please ask..

COOKED

APPETIZERS

IKA UNI <i>Steamed Squid, Pacific Uni, Scallions</i>	15
MISO SOUP <i>Nameko Mushrooms, Water Chestnuts, Wakame</i>	10
MONTEREY SALAD <i>Seaweeds, Persimon, Pumpkin Seeds, Jalapeno Vinegar</i>	13
STEAK TARTARE <i>Rough Chopped Creekstone Beef, Soy Cured Quail Egg, Horseradish, Japanese Pickles</i>	16
ALASKAN RED KING CRAB <i>Bean Sprout Kimchee, Drawn Butter</i>	24
SOY BURNT OCTOPUS <i>Watermelon Radish, Macerated Cucumber & Kiwi</i>	19
HOUSEMADE TOFU <i>Shitake Dashi, Wasabi, Field Caviar</i>	10
TEMPURA SALAD <i>Lettuces, Herbs, Snap Peas, Acorn Squash Tempura, Ginger Yuzu Dressing</i>	12

ENTREES

MISO CURED SALMON <i>Asian Pear, Celery Root, Black Sesame Miso</i>	24
BLACK SEA BASS <i>Lily Bulb, Pickled Ramp Shoyu, Satsuma Mandarin</i>	28
MUSTARD GLAZED SHORT RIB <i>Whole Grain Mustard Soy, Cucumber, Beef Jerky Dashi</i>	29
BRAISED HALIBUT CHEEKS <i>Clams, Rice, Collard Greens</i>	26

To share...

CRISPY MAINE SWEET SHRIMP

*Sriracha Salt, Lemon
12/person*

TOKYO CRISPY CHICKEN

*Skinless Bell & Evans Chicken
14/person*

SUNTORY TIME STEAK

*Creekstone Dry Aged Steak
42/person*

SIDES

SHISHITO PEPPERS	8
SUPER RICE	6
BRAISED SHITAKE	9
MISO EGGPLANT	8

DESSERTS

MOCHI

GRATIS