



^^^ **Nikko's Lunch Specials** ^^^ ^^^ ^^^ ^^^ **Fried Rice** ^^^ ^^^ ^^^ ^^^

*Served with soup or salad*

CURRY RICE WITH CHICKEN .....	10.	VEGGIE & EGG .....	5.5
CURRY RICE WITH BEEF .....	11.	CHICKEN FRIED RICE .....	12.
KATSUDON .....	9.	SHRIMP FRIED RICE .....	15.
<i>Crusted pork loin over rice with eggs</i>		BEEF FRIED RICE .....	16.
TENDON .....	10.	SEAFOOD FRIED RICE .....	18.
<i>Shrimp and vegetable tempura over rice with dashi sauce</i>			
KALBI .....	10.		
<i>Charbroil Korean style BBQ beef ribs</i>			
SHOGA YAKI .....	9.		
<i>Stir fried ginger pork loin</i>			
YAKI NIKU .....	12.		
<i>Thin slices of beef and onions, stir-fried with garlic teriyaki sauce</i>			

**Udon (noodle soup)**

*Nikko's original mussel broth soup stock with shitake and seaweed*

TEMPURA UDON .....	10.
<i>Shrimp tempura</i>	
NABE YAKI UDON .....	12.
<i>Shrimp tempura, chicken, egg</i>	
SEAFOOD UDON .....	17.
<i>Shrimp, king crab, mussels, scallop</i>	

**Yaki Udon**

*Stir fried noodles with garlic, dashi soy*

CHICKEN YAKI UDON .....	9.
SHRIMP YAKI UDON .....	11.
BEEF YAKI UDON .....	12.

**Beverages**

SOFT DRINKS, GREEN TEA, ICED TEA .....	2.8
<i>Free refills</i>	
VOSS WATER STILL (375 ml) .....	4.
VOSS WATER SPARKLING (375 ml) .....	4.
VOSS WATER STILL (800 ml) .....	6.5
VOSS WATER SPARKLING (800 ml) .....	6.5

**Imported Bottled Beer**

KIRIN ICHIBAN (12oz.) .....	5.
KIRIN LIGHT (12oz.) .....	5.
ASAHI DRY (12oz.) .....	5.
SAPPORO (12oz.) .....	5.
SAPPORO LIGHT (12oz.) .....	5.
CORONA .....	5.
AMSTEL LIGHT .....	5.
HEINEKEN .....	5.
HEINEKEN LIGHT .....	5.
KIRIN ICHIBAN (22oz.) .....	7.5
ASAHI SUPER DRY (22oz.) .....	7.5
SAPPORO (22oz.) (SILVER) .....	7.5
SAPPORO RESERVE GOLD (22oz.) .....	7.5

**Domestic Bottled Beer**

BUDWEISER .....	4.
BUD LIGHT .....	4.
MICHELOB ULTRA LIGHT .....	4.
MILLER LIGHT .....	4.
SHOCK TOP .....	4.
BUCKLER <i>NON-ALCOHOLIC</i> .....	4.

**Draft Beer**

CHIMAY (WHITE LABEL) .....	9.
ICHIBAN .....	5.
BLUE MOON .....	5.
SAM ADAMS BOSTON LAGER .....	5.
BROOKLYN BROWN .....	5.

**Craft Beer (Microbrews)**

ANCHOR STEAM, CALIFORNIA (12oz) .....	5.5
SIERRA NEVADA PALE ALE, CALIFORNIA (12oz) .....	5.5
HIGHLAND GAELIC ALE, NORTH CAROLINA (12oz) .....	5.5
DOGFISH HEAD 60 MINUTE IPA, DELAWARE (12oz) .....	5.5
BELL'S TWO HEARTED ALE IPA, MICHIGAN (12oz) .....	5.5
SAMUEL SMITH OATMEAL STOUT, ENGLAND (12oz) .....	6.5
ROGUE HAZELNUT BROWN ALE, OREGON (22oz) .....	9.

*Ask Your Server for Martini and Chilled Sake list*

# ^^ ^^ ^^ ^^ ^^ ^^ Nikko Specialty Creation ^^ ^^ ^^ ^^ ^^ ^^

WASABI GAZPACHO .....	9.
<i>Shrimp, octopus, white fish and fresh wasabi in chilled tomato soup</i>	
TRUST ME II ROLL .....	10.
<i>Shrimp and crab salad topped with shrimp crab and avocado</i>	
CEVICHE .....	11.
<i>Shrimp, octopus, white fish, albacore tuna in spicy ceviche sauce</i>	
SALMON SASHIMI .....	11.
<i>5 pc of our finest cut salmon</i>	
SEXY SALMON ROLL .....	11.
<i>Shiromi tempura and cucumber topped with spicy baked salmon</i>	
DANCING QUEEN ROLL .....	11.
<i>Steamed asparagus and spicy tuna topped with spicy guacamole and tempura chips</i>	
ABURITORO .....	11.
<i>Torched toro tataki sushi 2pcs.</i>	
FRESH OYSTER .....	12.
<i>1/2 dozen fresh west coast Gigamoto oysters, ponzu and ceviche sauce</i>	
TUNA CARPACCIO .....	12.
<i>Thinly sliced tuna with soy onion dressing</i>	
V. SHOCK .....	13.
<i>Layered sushi with assorted vegetable and seaweed sauce</i>	
OMEGA <sup>3</sup> .....	15.
<i>Seared salmon on top of layered sushi rice and asparagus with miso jalapeno sauce, dried bonito, onion, jalapeno on top</i>	
NIKKO TRIO .....	15.
<i>Spicy tuna and snow crab salad layered with sushi rice, tobikko, masago and wasabi tobikko</i>	
DRUNKEN SALMON .....	15.
<i>Gran Marnier marinated shake toro sashimi topped with jalapeno and ponzu</i>	
POKI TOWER .....	15.
<i>Hawaiian style marinated tuna with chips served over cucumber, radish sprout, wasabi mayo, masago and tobiko</i>	
TORO TARTARE .....	18.
<i>Minced toro topped with uni, fresh wasabi and nori served over chilled dashi sauce</i>	
SCALLOP SUNSET .....	29.
<i>Fresh scallops sashimi with sliced avocado topped with ikura served over ponzu and a fresh seaweed medley</i>	
OMAKASE DINNER BOX .....	30.
<i>Assortments of chef's finest choices</i>	