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NIKKO
RESTAURANT

SOUTH END
1300 SOUTH BLVD., SUITE 108
& ARLINGTON AVE.
CHARLOTTE, NC 28203
(704) 370-0100

BALLANTYNE
15105 JOHN J. DELANEY DRIVE
CHARLOTTE, NC 28277
(704) 341-5550

WWW.NIKKOSUSHIBAR.NET

Appetizers

Cold appetizers

SPINACH GOMA-AE	7.
<i>Steamed spinach with sesame sauce</i>	
ASPARAGUS GOMA-AE	8.
<i>Steamed asparagus with sesame sauce</i>	
SUNOMONO COMBO	9.5
<i>Shrimp, crab & octopus with cucumber salad, ponzu sauce</i>	
TUNA TATAKI	12.
<i>Seared tuna with seven spices, ponzu sauce</i>	
USU ZUKURI	14.
<i>Thin slices of hirame (flounder), exotic fresh seaweed, topped with masago & ponzu sauce</i>	
TUNA AND AVOCADO SASHIMI	15.
<i>Thick cut tuna sashimi with thin sliced avocado, shredded daikon, scallion, masago, spicy ponzu</i>	
SASHIMI SAMPLER	15.
<i>Finest trio of tuna, salmon, Hirami or sea bass</i>	
JALAPENO HAMACHI	16.
<i>Yellowtail sashimi, seaweed assortment, jalapeno sauce</i>	

Hot appetizers

EDAMAME	5.5
<i>Steamed & salted soy beans</i>	
YAKITORI	6.
<i>Grilled chicken skewers with scallions in teriyaki sauce</i>	
GYOZA	6.
<i>Beef dumplings, spicy sesame oil, soy vinaigrette</i>	
SHUMAI	7.
<i>Fried or steamed shrimp dumplings, soy mustard</i>	
CRISPY TOFU TERIYAKI	7.
<i>Flash fried topped with grated ginger</i>	
VEGETABLE TEMPURA	7.
<i>Assorted seasonal vegetables</i>	
Age DASHI TOFU WITH SHRIMP	8.
<i>Flash fried tofu with shitake mushroom & shrimp topped w/ dashi sauce</i>	

Hot appetizers (cont'd)

SHRIMP TEMPURA	8.
<i>Shrimp & seasonal vegetable</i>	
VEGETABLE SPRING ROLL	8.
<i>Seven spiced sauté vegetable in crispy spring roll</i>	
SAUTEED FRESH SHITAKE	8.
<i>Sauteed with soy and garlic butter</i>	
YAKI EBI	9.
<i>Grilled shrimp skewers with teriyaki sauce</i>	
KALBI	9.
<i>Charbroil Korean style BBQ beef ribs, cucumber kimchi</i>	
COCONUT SHRIMP	9.5
<i>Sesame cucumber, orange chili sauce</i>	
HAMACHI KAMA	9.5
<i>Charbroiled yellow tail cheek, ponzu sauce</i>	
BEEF NEGIMAKI	10.
<i>Slices of beef rolled up with scallions & carrots in teriyaki sauce</i>	
MISOYAKI GIN DARA	10.
<i>Char-Broiled cod fish, marinated with sweet rice wine, white miso sauce</i>	
KAKUNI	10.
<i>Slow cooked "Kuro-Buta" (black pork) belly, sweet soy</i>	
FLASH FRIED ASIAN CALAMARI	11.
<i>Crisp vegetable slaw, peanut sauce, wasabi aoli</i>	
IKA SUGATAYAKI	11.
<i>Char-Broiled squid with sweet rice wine soy ginger sauce</i>	
GREEN CURRY MUSSELS	11.
<i>Mussels steamed in spicy coconut curry with fresh basil</i>	
SOFT SHELL SPRING ROLL	12.
<i>Minced shrimp and soft shell crab served with soy mustard</i>	
PANKO CRUSTED SCALLOPS	12.
<i>Seven spiced sauté scallops with rice risotto</i>	
SEARED KOBE FLANK STEAK	15.
<i>Chili oil, sesame wild mushroom salad, soy vinaigrette</i>	
KING CRAB LEG	22.
<i>with Spicy mayo masago</i>	

Soup & Salad

HOUSE SALAD	4.
<i>Salad with the best ginger dressing in town</i>	
KAISOU SALAD	5.5
<i>Seasoned seaweed salad</i>	
IKA SANSAI	6.5
<i>Seasoned squid salad</i>	
CHILLED SOBA NOODLE SALAD	7.
<i>Green tea-buckwheat noodle, cucumber, carrot, spicy peanut dressing</i>	
CRISP CABBAGE AND MANGO SALAD	7.
<i>Sprouts, carrot, cucumber, avocado, rice wine vinaigrette</i>	
MISO SOUP	2.5
<i>Soybean soup stock with tofu, seaweed, scallion</i>	
CLEAR SOUP	4.5
<i>Mussel broth soup with shrimp, shitake, scallion, spinach</i>	
KING CRAB SOUP	15.
<i>King crab, shitake, scallion & spinach in mussel broth</i>	
SALMON AND ORANGE SALAD	15.
<i>Salmon sashimi and orange segments served with mesculin greens and a yuzu vinaigrette</i>	
ALBACORE SALAD	15.
<i>Mixed greens topped with white tuna, sesame seeds, tempura chips, scallions, aioli and ponzu</i>	

Bento Dinner Boxes

Dinner boxes include your choice of A or B with miso soup, salad and steamed rice

A	MATSU BOX (BONZAI TREE)	25.
	<i>Three kinds of sashimi (9pc.), chicken teriyaki, four pieces of shrimp tempura, gyoza (2pc.)</i>	
B	TA-KE BOX (BAMBOO)	25.
	<i>Kalbi BBQ ribs, salmon teriyaki, three kinds of sashimi (9pc), gyoza (2pc.)</i>	

18% gratuity will be added to parties of 8 or more

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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.

^^ ^^ ^^ ^^ ^^ ^^ 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 ³	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>	
POKITOWER	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>	