

cold

cucumber salad 4

wakame seaweed salad 6

seaweed-squid salad 8

smoked squid salad 10

sunomono salad

chef's choice fish scattered over cucumber salad **10**

nikai house salad

romaine lettuce, cherry tomatoes, honey-ginger dressing,
crunchy chow mein noodles **8**

florida stone crab

asian herb aioli

market price

key west peel and eat shrimp

togarashi, cocktail sauce

half pound **15**/ pound **29**

tartars

hira shibikamasu

escolar, ume vinaigrette, tobiko **10**

spicy hotategai

spicy scallop, sweet-ginger garlic, crispy scallions **11**

spicy hamachi

spicy yellowtail, roasted garlic ponzu, masago **11**

spicy maguro

spicy tuna, truffle ponzu, wasabi tobiko **12**

spicy sake

spicy salmon, jalapeño ponzu, marinated red onions **10**

◀ our unique menu is designed for sharing ▶

to ensure the finest quality, plates will be presented to your table steadily &
continuously throughout the meal

hot

miso soup

organic white miso, wakame, tofu, scallions **4**

edamame

lightly salted steamed soybeans **5**

tempura vegetables 9

tempura shrimp and vegetables 17

crab & lobster rangoon

house made crab, lobster & cream cheese purses,
sweet key-lime chili sauce **12**

gyoza

fried pork & vegetable stuffed dumplings **10**

pu pu platter

2 gyoza, 2 vietnamese ribs,
2 crab & lobster rangoon , 2 tempura shrimp **22**

australian wagyū beef tataki

lightly seared and thinly sliced beef tenderloin, roasted shiitake
mushrooms, fried shallots, tosozu sauce **39**

korean fried chicken

sweet & spicy sesame-chili sauce, asian slaw **14**

vietnamese street ribs

tender baby back ribs, ginger bbq sauce, pickled vegetables **15**

nikai noodles

lo mein, stir-fried vegetables **8**

with chicken **13** with beef **15** with shrimp **18**

an 18% gratuity will be added to parties of 10 or more

nikai

nigiri (2 pieces over rice)

- _____ **ama ebi** raw sweet shrimp **10.00**
- _____ **ebi** cooked shrimp **6.00**
- _____ **hamachi** yellowtail **8.00**
- _____ **hira shibikamasu** escolar **7.00**
- _____ **hokkigai** surf clam **6.00**
- _____ **hotategai** fresh scallop **7.00**
- _____ **ika** squid **7.00**
- _____ **ikura** salmon roe **10.00**
- _____ **kani** cooked crab **6.00**
- _____ **maguro** red tuna **8.00**
- _____ **masago** smelt roe **6.00**
- _____ **saba** mackerel **6.00**
- _____ **sake** atlantic salmon **6.00**
- _____ **shiira** dolphin fish **6.00**
- _____ **smoked sake** smoked salmon **6.00**
- _____ **spicy hotategai** spicy scallop **7.00**
- _____ **tako** octopus **7.00**
- _____ **tasmanian sake** tasmanian salmon **7.00**
- _____ **tomago** sweet egg omelet **4.00**
- _____ **tobiko** flying fish roe **8.00**
- _____ **unagi** freshwater eel **7.00**
- _____ **add uzura** quail egg **3.00**

nigiri combos

served in a boat

- _____ **cooked combo 10.00**
one piece each of ebi, kani, tomago & unagi
- _____ **raw combo 12.00**
one piece each of hamachi, hira shibikamasu, maguro & sake
- _____ **ultimate combo 34.00**
cooked & raw combos from above plus one piece each of hotategai, ikura, shiira & tako

no substitutions please

_____ **scallop shooter** diced day boat scallops, ponzu, wasabi tobiko, green onion, quail egg **4.50**

sashimi (6 pieces)

- _____ **atlantic sake** salmon **14.00**
- _____ **smoked sake** house smoked salmon **14.00**
- _____ **hamachi** yellowtail **16.00**
- _____ **hira shibikamasu** escolar **15.00**
- _____ **maguro** red tuna **16.00**
- _____ **shiira** dolphin fish **14.00**
- _____ **tako** octopus **16.00**
- _____ **tasmanian sake** tasmanian salmon **15.00**
- _____ **small combo** - chef's choice (9 pieces) **17.00**
- _____ **large combo** - chef's choice (15 pieces) **27.00**

specialty sashimi

- _____ **maguro or tasmanian sake poke 17.00**
cubed red tuna or tasmanian salmon, sweet & spicy lemon-sesame soy, seaweed salad, red onion & toasted macadamia nuts
_____maguro_____tasmanian sake (check one)
- _____ **stuffed tasmanian salmon sashimi 17.00**
faz salmon sashimi wrapped around spicy scallops, negi, roasted red pepper ponzu
- _____ **sashimi blossom 18.00**
red tuna, yellowtail, escolar & salmon "flower" with tobiko & yuzu-ponzu
- _____ **hamachi mariachi 17.00**
yellowtail sashimi, cilantro, sliced jalapeño, roasted garlic ponzu
- _____ **hotategai sashimi 16.00**
sliced diver sea scallops, creamy masago, scallions, sweet garlic-ginger sauce
- _____ **chirachi zushi 24.00**
scattered sashimi & veggies over sweet sushi rice
- _____ **escolar carpaccio 16.00**
cilantro oil, sea salt, red onion, avocado
- _____ **island shiira sashimi 15.00**
dolphin fish, pickled jalapeño, marinated onions, key lime ponzu
- _____ **truffled tuna or truffled escolar 18.00**
red tuna sashimi topped with spicy tuna tartar or escolar sashimi topped with escolar tartar – finished with white truffle ponzu, wasabi tobiko & scallions
_____tuna _____escolar (check one)

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maki (6-8 pieces)

- _____ **california** real crab, cucumber, avocado **10.00**
- _____ **negi hama** yellowtail & scallion **8.00**
- _____ **philly** smoked salmon, cream cheese & veggies **8.00**
- _____ **rainbow** california with fish **15.00**
- _____ **sake** salmon **7.00**
- _____ **salmon skin** crispy salmon skin **7.00**
- _____ **spicy hamachi** spicy yellowtail **9.00**
- _____ **spicy hotategai** spicy scallop **9.00**
- _____ **spicy sake** spicy salmon **8.00**
- _____ **spicy maguro** spicy tuna **9.00**
- _____ **spicy hira shibikamasu** spicy escolar **9.00**
- _____ **spider** softshell crab & veggies **10.00**
- _____ **tekka** red tuna **8.00**
- _____ **tempura ebi** tempura shrimp & veggies **8.00**
- _____ **tempura sazae** tempura conch & veggies **9.00**
- _____ **unagi** freshwater eel & veggies **8.00**

handrolls from above list **5.00** each

vegetarian rolls

- _____ **avocado** rolled inside out **6.00**
- _____ **kappa** english cucumber **5.00**
- _____ **tempura veggie roll** **6.00**
- _____ **veggie** chefs' choice veggies **7.00**
- _____ **exotic veg** organic local mushroom & tempura asparagus roll topped with brown butter soy & crispy scallions **9.00**
- _____ **funky vegetable** tempura fried avocado, carrot, asparagus, roasted red bell pepper & baked tofu roll served with wasabi aioli **8.00**

roll combo

- _____ **novice** **19.00**
cucumber, california & tempura shrimp
 - _____ **spicy** **27.00**
spicy tuna, spicy yellowtail, spicy salmon & spicy scallop
 - _____ **specialty** **35.00**
bonsai, the luxe & funky salmon
- no substitutions please

specialty rolls (6-8 pieces)

- _____ **big kahuna** tuna & avocado roll topped with lobster salad, toasted macadamia nuts & pineapple-ginger glaze **16.00**
- _____ **firecracker** spicy salmon, jalapeño & cream cheese roll topped with wasabi tobiko **13.00**
- _____ **the luxe** steak & lobster roll served with teriyaki, wasabi sauce & tempura crunchies **14.00**
- _____ **bahamian delight** panko fried conch & cucumber roll topped with dolphin fish, avocado & mango coconut purée **15.00**
- _____ **bonsai** panko fried soft shell crab & avocado roll topped with spicy tuna, chipotle sweet soy & fried green onions **15.00**
- _____ **tiger** spicy tuna & cucumber roll topped with smoked salmon, avocado, tobiko & green onions – served with spicy sriracha **15.00**
- _____ **dagwood** tempura shrimp & avocado roll topped with blue crab, red tuna & sweet soy **15.00**
- _____ **sunshine** spicy yellowtail & cucumber roll topped with tobiko, lemon glaze & tempura crunchies **12.00**
- _____ **one night in bangkok** salmon & cucumber roll topped with spicy scallops, masago & thai coconut red curry ponzu **15.00**
- _____ **truffled tuna roll** spicy tuna & avocado topped with wasabi tobiko, scallions & truffled ponzu **13.00**
- _____ **keysey japanesey** coconut shrimp & avocado roll topped with escolar tartar tempura crunchies & key lime glaze **14.00**

- _____ **side of spicy death paste** **1.00**
- _____ **side of fresh real wasabi** **3.00**

funky rolls tempura fried roll served with wasabi aioli

- _____ **funky lobster** lobster salad **12.00**
- _____ **funky maguro** spicy tuna **12.00**
- _____ **funky hamachi** spicy yellowtail **12.00**
- _____ **funky sake** spicy salmon **10.00**
- _____ **funky hira** escolar tartar & avocado **10.00**
- _____ **funky hotategai** spicy scallop **10.00**
- _____ **funky unagi** toasted eel, cream cheese, vegetables, sweet soy & macadamia nut brittle **11.00**

saké

hot

small carafe			large carafe
ozeki	7.00	9.00	ozeki
golden saké	8.00	10.00	golden saké
with grand marnier			with grand marnier
purple haze	8.00	10.00	purple haze
with chambord			with chambord

chilled japan

300 ml bottle served in a crystal carafe

star-filled sky junmai ginjo dry, rich, honey-laced	29.00
wandering poet junmai ginjo well-rounded and crisp	30.00
moon on the water junmai ginjo rather fragrant and bold	33.00
root of innocence junmai ginjo mellow and dry	34.00
pride of the village junmai ginjo elegant and fruity	39.00

chilled japan

400 ml bamboo carafe

hana lychee flavored premium saké	20.00
sho chiku bai 'crazy milk' nigori unfiltered silky mild	23.00
kikusui junmai ginjo sweet orange aroma, elegant	29.00
hakkaisan junmai ginjo crisp, subtle apple and nut	39.00

chilled japan

bucket of 4 187ml bottles

saké2me ginger mango, green tea, yuzu citrus and asian pear	25.00
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chilled oregon

400 ml bamboo carafe

pear junmai ginjo slightly sweet smooth asian pear infusion	19.00
raspberry junmai ginjo slightly sweet natural berry infusion	19.00
diamond junmai ginjo very smooth slightly dry	20.00
silver tokubetsu junmai assertive clean crisp	20.00
pearl nigori genshu unfiltered sweet full-bodied coconut aroma	21.00

saké

saké flights

100 ml taste of each

oh sweet saké diamond • raspberry • pearl	15.00
turning japanese kikusui • hakkaisan • sho chiku bai 'crazy milk'	22.00

chilled japan

720 ml bottle

snow maiden junmai nigori <i>bright & fruity with a long finish</i>	34.00
living jewel junmai <i>clean & smooth with hints of tangy fruit</i>	35.00
voices in the mist nigori <i>pear & pastis notes with a clean finish</i>	44.00
well of wisdom honjozo <i>balanced apricot, kiwi & grapefruit</i>	45.00
hawk in the heavens junmai <i>dry with an underlying richness</i>	53.00
dreamy clouds tokubetsu junmai <i>unfiltered bright and fruity</i>	56.00
bride of the fox junmai ginjo <i>crisp with hints of nuts & melon</i>	59.00
southern beauty junmai ginjo <i>elegant and fragrant</i>	65.00
shrine of the village junmai ginjo <i>clean and crisp</i>	90.00
divine droplets junmai daiginjo <i>rolls royce of saké</i>	113.00

chilled glass

served in a martini glass

hana lychee flavored premium sake	10.00
sho chiku bai 'crazy milk' unfiltered	10.00
moonstone pear asian pear infused	10.00
moonstone raspberry natural berry infused	10.00
momokawa diamond off-dry with melon & tropical fruit flavors	10.00
momokawa silver mineral & steel notes with hints of green apple & pear	10.00
momokawa pearl creamy with notes of vanilla & pineapple with banana, coconut & anise	10.00
kikusui junmai ginjo <i>sweet orange aroma, elegant & smooth</i>	13.00
hakkaisan junmai ginjo <i>crisp & complex, subtle apple and nut</i>	17.00

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nikai cocktails

key lime mojito

the cuban classic with a local twist

coconut margarita

tequila, fresh lime juice, coconut cream, salty toasted coconut rim

ginger baby martini

stolichnaya, canton french ginger liqueur, fresh lemon juice

lotus flower martini

premium pear saké, midori, freshly squeezed orange juice

lychee lemonade martini

soho lychee liqueur, vodka, lemonade

saké fizz

momokawa raspberry saké, champagne, fresh raspberry

mai tai

light rum, dark rum, amaretto, tropical juices

wasabi bloody mary

nikai's fiery version made with absolut citron

green tea-ni

tanqueray, japanese iced green tea, fresh mint

dragontini

bacardi 151, fu-ki plum wine, pineapple juice, fresh orange juice, chambord

blue lagoon

malibu coconut rum, hypnotiq, blue curaçao, fresh lime & pineapple juices

astrotini

passion fruit liqueur, vodka, grenadine

pineapple daiquiri

skyy pineapple vodka, fresh lime juice, splash of pineapple

dark & stormy

gosling's bermuda black rum, ginger beer

10.00