

## Kitchen Entrées

served with miso soup or salad

<b>Roasted Organic Chicken</b> sesame, spinach, shitake mushroom, fried rice	20
<b>Filet Mignon *</b> broccoli, baby carrots, string beans, zucchini, onions	24
<b>Cajun Chilean Sea Bass</b> blackened cajun, wasabi aioli	24
<b>Rack of Lamb *</b> grilled baby asparagus, brocolli, butter teriyaki	M.P.
<b>Teriyaki</b> Chicken / Steak * / Beef Negimaki / Salmon / Shrimp	18
<b>Teriyaki Combination (Choice of Two)</b> Chicken / Steak * / Salmon / Shrimp	22
<b>Tempura</b> Chicken / Shrimp / Vegetable / Chicken Katsu	18
<b>Yaki Udon / Soba / Fried Rice</b> Chicken / Steak * / Shrimp / Vegetable	14
<b>Side Fried Rice</b> Chicken / Steak * / Shrimp / Vegetable	6

## Bento Boxes

served with miso soup or salad

<b>Bento A</b> served with California roll, fried shumai, seaweed salad & choice of: Teriyaki: Chicken / Beef / Salmon / Shrimp Tempura: Shrimp / Chicken / Vegetable Beef Negimaki / Steamed Vegetable	18
<b>Nisen Bento *</b> 2 courses, served with fried shumai, seaweed salad & choice of: 1st - Sushi or Sashimi 2nd - Teriyaki: Filet Mignon * / Steak * / Chicken / Salmon / Shrimp Beef Negimaki / Rock Shrimp / Shrimp or Chicken Tempura	24

## Cold Beverages

<b>Coke, Diet Coke, Sprite</b>	20 oz	2
<b>Ramune Japanese Marble Soda</b> Original, Melon, Strawberry		2.5
<b>Water</b> Poland Spring		1
<b>Voss Water Still / Sparkling</b>	375ml	3
<b>Voss Water Still / Sparkling</b>	800ml	7
<b>ITO EN-Japanese #1 Green Tea</b> all natural, unsweetened, no calories, natural "Catechin" tea antioxidants		
- O! Ocha-Green Tea	16oz	2.5
- TEAS' TEA Pure Green, Green Jasmine	16oz	2.5

\* This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or uncooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices are subjected to change without notice.

## LUNCH SPECIAL

served with miso soup & salad

### Sushi Bar Lunch

<b>Sushi *</b> assortment of chef's selection of fresh nigiri and California roll or tuna roll or spicy tuna	12
<b>Sashimi *</b> assortment of chef's selection of fresh sliced fish, no rice	12
<b>Sushi &amp; Sashimi *</b> assortment of chef's selection of sushi and sashimi and tuna roll	16
<b>Chirashi *</b> assortment of chef's selection of fresh sliced fish over sushi rice	12
<b>Tuna or Salmon Don *</b> sliced tuna or salmon over sushi rice	15
<b>Two Rolls Lunch</b> selection of any two rolls	9
<b>Three Rolls Lunch</b> selection of any three rolls	13
California Eel Avocado Yellowtail with Scallion * Alaskan * Tuna * Avocado Philadelphia Spicy Tuna * Asparagus Cucumber Salmon * Fried Sweet Potato Boston Spicy Salmon * Sundried Tomato & Avocado	

### Kitchen Lunch

<b>Teriyaki</b> Chicken / Steak * / Beef Negimaki / Salmon / Shrimp	10
<b>Tempura</b> Chicken / Shrimp / Vegetable / Chicken Katsu	10
<b>Yaki Udon / Soba / Fried Rice</b> Chicken / Steak * / Shrimp	10
<b>Kobe Burger *</b> 1/2lb prime Kobe blend, hand cut sweet potato steak fries	12
<b>Roasted Organic Chicken</b> sesame spinach, shitake mushroom, fried rice, natural Au Jus	15
<b>Cajun Chilean Sea Bass</b> blackened cajun, wasabi aioli	16

### Lunch Bento

served with miso soup & salad, California roll, shumai, fresh fruit, & choice of:	12
<b>Teriyaki :</b> Chicken/Beef * / Salmon/Shrimp Beef Negimaki / Steamed Vegetable	
<b>Tempura:</b> Shrimp / Chicken	

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## Delivery Available!

### NISEN SUSHI OF COMMACK

Tel : **631.462.1000**

Fax: **631.462.1115**

5032 Jericho Turnpike, Commack, NY 11725

[nizensushi.com](http://nizensushi.com)

### BUSINESS HOURS

<b>Lunch</b>	Tues - Fri	12:00 noon - 3:00 pm
<b>Dinner</b>	Sun - Wed	5:00 pm - 10:00 pm
	Thurs - Sat	5:00 pm - 11:00 pm
<b>Happy Hours</b>	Mon - Fri	5:00 pm - 7:00 pm
	Sun	All Night

Please visit us at [nizensushi.com](http://nizensushi.com) for:

Reservations | Nisen Reward Program | Gift Card | Upcoming Events

To Go & Delivery Order are Available Online

[Facebook.com/nizensushi](https://www.facebook.com/nizensushi)

For All your Catering Needs visit: [niscatering.com](http://niscatering.com)

### NISEN WOODBURY

7967 Jericho Turnpike, Woodbury, NY 11797

[www.nisenwoodbury.com](http://www.nisenwoodbury.com)

## Appreciation Mondays Special

Dining or To Go

# 15% OFF

Beverages, sales tax, gratuity excluded.

Not to be combined with any other offers. & Happy Hours.

Valid Every Monday. Must print and present ad to receive

discount available at [nizensushi.com-promotions](http://nizensushi.com-promotions)

# 15% OFF COUPON

Take Out & Delivery

Must present coupon.

Not to be combined with any other offers.

Valid till May 31, 2012.

**Nisen Sushi**

5032 Jericho Turnpike, Commack, NY 11725

Tel: 631.462.1000



# NISEN

Recognized for Excellence by  
New York Times  
Newsday  
Zagat Long Island 2004 - 2012  
Zagat Best Long Island Restaurant  
Great Restaurant of Long Island



Designed & Printed by 三田設計 April 2012 Tel: 718.663.2119 www.timeplanusa.com

## Soups

Miso Soup	2.5
soybean soup, tofu, seaweed, scallion	
New Style Lobster Bisque	7
Spicy Lobster Seafood Miso Soup	7

## Salads

Garden Fresh Salad	5	Lobster Salad	9
cello lettuce, tomato, cucumber, carrot, ginger dressing		baby lobster, caviar, mustard, aioli	
Seaweed Salad	6	Tuna Seaweed Crunch Salad *	9
Japanese green seaweed salad		chopped tuna, seaweed, crunch, garden fresh salad, ginger dressing	
Avocado Salad	6	Spicy Kani Salad	11
fresh cut avocado, garden fresh salad, ginger dressing		mixed greens, spicy kani, crunch, caviar	
Wild Warm Mushroom Goat Cheese Salad	9	King Crab Salad	12
mixed greens, garlic truffle sauce		Alaskan king crab, cucumber, red caviar, aioli, crunch on top	
Sweet Chili Glazed Chicken Salad	9	Tuna Sashimi Salad *	13
arugula, cashews, bamboo shoots, mustard ginger vinaigrette		seared black pepper, mixed greens, white radish, onion soy dressing	

## Hot Appetizers

Edamame	5	Spicy Squid	9
steamed fresh soy bean, sea salt		sautéed Japanese squid, veggies, spicy garlic butter sauce	
Age Tofu	5	Kobe Slider Trio	10
fried soft tofu, tempura sauce, shaved fish on top		spicy cream aioli, yuzu ketchup, mustard cream aioli	
Grilled Miso Eggplant	7	Spicy Tuna Gyoza	10
broiled Japanese eggplant, sweet miso paste		home made guacamole, chili aioli, truffle	
Sautéed Baby Bok Choy	6	Black Cod Lettuce Cup	10
garlic, butter		yuzu crème fraiche, kataifi crisps, butter greens	
Shumai (Steamed Dumpling)	5	Oyster Yaki	10
shrimp/wasabi pork		sautéed fried oyster, garlic butter sauce	
Gyoza (Pan Fried Dumpling)	5	Black Cod Miso Zuke	12
shrimp/chicken/vegetable		black cod miso marinated	
Yakitori	5	King Crab Pizza Nisen Style	13
chicken skewer, red onion, bell pepper, teriyaki sauce		crisp tortilla, guacamole, spicy creamy sauce, scallions, flying fish roe, sesame seeds	
Beef Negimaki	6		
beef scallion roll, teriyaki sauce			
Kobe Meat Ball	8		
teriyaki glaze, sweet wasabi aioli			

## Tempura Appetizers

Vegetable/Sweet Potato Tempura	5	Sesame Crusted Calamari	7
Chicken/Shrimp Tempura	6	Crispy Jumbo Soft Shell Crab	10
Chicken Tatsuage	5	spicy cream aioli, wasabi aioli, spiced aioli apple napa slaw	
deep fried chicken nuggets, katsu sauce		Rock Shrimp Tempura	12
		with spicy yuzu aioli	

## Cold Appetizers

Spicy Tuna Crunch Appetizer *	9	White Tuna Truffle *	12
chopped spicy tuna, caviar, crunch		lightly seared, truffle peeling, yuzu soy	
Spicy Tuna Avocado Appetizer *	9	Yellowtail Jalapeño *	12
caviar, crunch, spicy aioli		thinly sliced yellowtail, jalapeño, cilantro, yuzu soy	
Crispy Rice Spicy Tuna *	10	Crispy Tuna Tortilla *	13
jalapeño, black caviar, spicy cream		guacamole, black olives, cilantro, sundried tomato, jalapeño, chive	
Tataki *	11	Lobster Taco	13
Tuna / Black Pepper Tuna		Maine lobster, ceviche, black olive, jalapeno, sweet chili	
Tuna Carpaccio *	11		
seared cajun style tuna, balsamic vinegar			

## A La Carte Sushi & Sashimi

Tuna Maguro *	3.5	Fresh Water Eel Unagi	3.5
Super White Tuna *	3.5	Crab Meat Kani	3
Black Pepper Tuna *	3.5	Alaskan King Crab	MP
Fatty Tuna Toro *	MP	Shrimp Ebi	3.5
Blue Fin Tuna Belly Otoro *	MP	Jumbo Sweet Shrimp *	4.5
Scottish Salmon *	3.5	Squid Ika *	3
Smoked Salmon	3.5	Octopus Tako *	3
Yellowtail Hsmachi *	3.5	Live Scallop Hotate *	MP
Baby Yellowtail Kampachi *	4.5	Sea Urchin Uni *	MP
Fluke Hirame *	3	Flying Fish Roe Masago *	3
Japanese Red Snapper *	4.5	Caviar Tobiko *	3.5
Madai		Red/Wasabi/Black	
King Fish Hiramasa *	4.5	Salmon Roe Ikura *	4
Spanish Mackerel Sawara *	3	Sweet Omelette Tamago	3

## Sushi Entrée

served with soup or garden fresh salad

Sushi Deluxe *	20	Salmon Don *	20
Sashimi Deluxe *	20	Yellowtail Don *	20
Nisen Sushi *	24	California Roll Dinner	14
Nisen Sashimi *	24	inside out, seaweed outside & handroll	
Sushi & Sashimi *	24	Maki Combo Platter *	15
Sushi Trio *	24	tuna, yellowtail, scallion, California	
Sashimi Trio *	24	Chirashi *	20
Sushi For Two *	48	assorted variety of fish over sushi rice	
Sushi & Sashimi For Two	48	Hand Roll *	22
Tekka Don *	20	tuna, yellowtail scallion, salmon, eel & California	

## Classic Rolls & Hand Rolls

### Vegetable

Asparagus	4	Fried Sweet Potato	5
Avocado	4	Sundried Tomato & Avocado	5
Cucumber	4	Shitake Mushroom	3.5

### Raw Fish

Tuna *	5	Scottish Salmon *	5
Spicy Tuna *	5.5	Alaskan *	5.5
Negi Toro *	6.5	Black Pepper Tuna	5.5
Yellowtail Scallion *	5	Avocado Scallion *	6
Yellowtail Jalapeño *	5.5	Spicy Tuna Crunch *	6
Salmon Avocado *	5.5	Spicy Scallop *	6

### Cooked

California	5	Spider	7.5
crab meat, cucumber, avocado		deep fried soft shell crab, avocado, cucumber, asparagus, caviar	
Boston	5.5	Alaskan King Crab	10
shrimp, boston lettuce, cucumber		Alaskan king crab, avocado, caviar	
Philadelphia	5.5	Lobster Tail Tempura	10
smoked salmon, cream cheese, scallion		lobster tail tempura, avocado, cucumber, asparagus, caviar	
Eel Cucumber/ Avocado	5.5	Steamed Lobster	12
Spicy Mango Shrimp	5.5	steamed live Maine lobster, avocado, caviar	
Shrimp Tempura	7		
shrimp tempura, asparagus, cucumber, avocado, caviar			

## Chef Special Rolls

Nisen Roll	15	Tom Roll *	14
crab meat, shrimp, caviar, crunch, aioli, eel, avocado		chopped tuna, salmon, crunch, spicy cream aioli. Tuna on top	
House Roll *	15	Shinning Roll *	15
shrimp tempura, avocado, chopped tuna, black caviar, spicy creamy dressing		chopped fatty tuna, scallion, jumbo sweet shrimp, red, black & wasabi caviar	
Fantastic Roll *	10	2012 Volcano Roll *	15
tuna, salmon, yellowtail, avocado, cucumber, caviar, kelp paper		coconut shrimp, mango, molten kani crab, diver sea scallops, wasabi aioli, mango coulis	
Huntington Roll *	12	<b>Cooked</b>	
chopped yellowtail, chopped tuna, caviar, crunch, spicy cream aioli		Tokyo Roll	7
Mango Hawaii Roll *	11	shrimp, crabmeat, caviar, crunch, aioli	
salmon, avocado, mango, wasabi caviar, spicy mango sauce		Spicy Lobster Roll	12
Dix Hills Roll *	13	mango, avocado, crunch, spicy lobster on top	
chopped tuna, spicy cream aioli, crunch. tuna, yellowtail, salmon, white fish on top		Pink Lady Roll	12
Beauty Alaska Roll *	13	rock shrimp tempura, mango, avocado, crispy onion, spicy cream, mango coulis, sweet mustard drizzle	
salmon, crunch, spicy cream aioli, salmon on top		Panko Eel Roll	14
Monkey Jump *	13	mango, avocado, sweet soy, creamy yuzu sauce	
tuna, mango, avocado, chopped yellowtail & chili padi paste on top (HOT HOT HOT)		Dinosaur Roll	15
Crazy Tuna *	13	shrimp tempura, eel, avocado, caviar	
chopped tuna, crunch, black pepper tuna, scallion, spicy cream aioli, caviar		<b>Naruto</b>	
Ditmark Roll *	13	(Cucumber wrap without rice. All come with avocado, except Tokyo with crunch)	
white tuna, crunch, wasabi caviar, spicy cream aioli		Spicy Tuna *	10
TNT *	14	Tokyo	10
tuna, avocado, mango. Chopped toro on top with garlic chips, truffle soy dressing		Tuna *	13
		Salmon *	13
		Yellowtail *	13
		Rainbow *	13

All Rolls Available with Kelp Seaweed, Soy Paper & Brown Rice. Please ask for our Weekly Seafood Specials from world famous Tokyo Tsukiji Market.

