

Kitchen Entrée

served with miso soup or salad

Roasted Organic Chicken	26
sesame, spinach, shitake mushroom, fried rice	
Filet Mignon (Angus Beef) *	28
broccoli, baby carrots, string beans, zucchini, onions	
Cajun Chilean Sea Bass	M.P.
blackened cajun, baby bok choy, wasabi aioli	
Black Cod Miso	M.P.
string bean, broccoli, baby carrot, zucchini, sweet miso glaze	
Rack of Lamb *	M.P.
broccoli, teriyaki	
Teriyaki	22
Chicken / Steak (Angus Beef) * / Beef Negimaki / Salmon / Shrimp	
Teriyaki Combination (Choice of Two)	24
Chicken / Steak * / Salmon / Shrimp	
Tempura	22
Chicken / Shrimp / Vegetable / Chicken Katsu	
Yaki Udon / Soba / Fried Rice	16
Chicken / Steak (Angus Beef) * / Shrimp / Vegetable	
Side Fried Rice	6
Chicken / Steak (Angus Beef) * / Shrimp / Vegetable	

Bento Box

served with miso soup or salad

Bento A	22
served with fried shumai, seaweed salad, one selection each from A & B:	
A. Roll : California / Spicy Tuna / Spicy Salmon Crunch	
B. Teriyaki or Tempura	
Teriyaki : Chicken / Beef / Salmon / Shrimp	
Beef Negimaki / Roasted Vegetable	
Tempura: Shrimp / Chicken / Vegetable	
Nisen Bento	28
served with seaweed salad & choice of:	
A. Fried Shumai / Shrimp Gyoza / Vegetable Gyoza	
B. Sushi * or Sashimi *	
C. Teriyaki or Tempura	
Teriyaki : Filet Mignon * / Steak * / Chicken / Salmon / Shrimp / Beef Negimaki	
Tempura: Rock Shrimp / Shrimp / Chicken	

Ramen

Lunch: Mon through Fri, Dinner: Sun through Thur
(Not Available on Fri & Sat Dinners)

Tonkotsu Ramen Classic	12		
original silky pork soup noodle topped with seared chashu pork, kkrage mushrooms, menma, scallions			
Miso Ramen	12		
Chicken soup noodle topped with seared chashu pork, boiled seasoned egg, menma, fish cake, scallions			
Shoyu Ramen	12		
Anchovy dashi soup noodle topped with seared chashu pork, boiled seasoned egg, baby bachoy, scallions, nori			
TOPPINGS			
Seared Chashu Pork	3	Kikurage Wood Ear Mushroom	2
Nitamago Soft-Boiled Seasoned Egg	2	Extra Serving of Noodle	2
Menma Seasoned Bamboo Shoots	2	Spicy Sauce	2

LUNCH SPECIAL

(Mon to Fri 12:00 pm - 2:45 pm)
served with miso soup & salad

Sushi Bar Lunch

Sushi *	13
assortment of chef's selection of fresh nigiri and California roll or tuna roll or spicy tuna/spicy salmon crunch	
Sashimi *	13
assortment of chef's selection of fresh sliced fish, no rice	
Sushi & Sashimi *	18
assortment of chef's selection of sushi and sashimi and spicy tuna roll	
Chirashi *	13
assortment of chef's selection of fresh sliced fish over sushi rice	
Tuna or Salmon Don *	15
sliced tuna or salmon over sushi rice	
Two Rolls Lunch selection of any two rolls	10
Three Rolls Lunch selection of any three rolls	14
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

Teriyaki	11
Crispy Fried Tofu / Roasted Seasonal Vegetables	
Chicken / Steak * / Beef Negimaki / Salmon / Shrimp	12
Tempura	12
Chicken / Shrimp / Vegetable / Chicken Katsu	
Yaki Udon / Soba / Fried Rice	10
Chicken / Steak * / Shrimp	
Kobe Burger *	12
3/4lb prime Kobe blend, hand cut sweet potato steak fries	
Eel Don	15
toasted eel over white rice, sweet soy sauce, Japanese pickles	
Roasted Organic Chicken	16
sesame spinach, shitake mushroom, fried rice, natural Au Jus	
Lunch Bento	13
served with steamed shumai, fresh fruit & one selection each from A & B:	
A. Roll : California / Spicy Tuna / Spicy Salmon Crunch	
B. Teriyaki or Tempura	
Teriyaki : Chicken / Beef / Salmon / Shrimp	
Beef Negimaki / Roasted Vegetable	
Tempura: Shrimp / Chicken / Vegetable	

Before placing your order, please inform your server if a person in your party has a food allergy.

* 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 subject to change without notice.

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Delivery charge will apply for further

NISEN SUSHI OF COMMACK

Tel : 631.462.1000

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5032 Jericho Turnpike, Commack, NY 11725

nizensushi.com

Business Hours

Lunch	Mon - Fri	12:00 pm - 2:30 pm
Dinner	Mon - Wed	5:00 pm - 10:00 pm
	Thurs - Sat	5:00 pm - 11:00 pm
	Sun	5:00 pm - 9:30 pm
Happy Hours	Tues - Fri	5:00 pm - 7:00 pm
	Sun, Mon	All Night

Appreciation Mondays Special

Dining or To Go

15% OFF of your entire Bill

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

Ask Our Staffs for Weekly Specials

For All Your Catering Needs Visit:
niscatering.com



Order Online at Nizensushi.com

15% OFF Your Entire Bill
Dine-in & Take Out

This offer is not valid for happy hour, catering and can not be combined with any other offer or discounts. Holiday excluded. Tax and gratuity not included. This special promotion expires on October 31, 2019.

FREE Anniversary Gift
Bunrakun Sake
Dine-in Only

With check over \$150.
Gift redemption while supplies last.





Soup

Miso Soup	2.5
soybean soup, tofu, seaweed, scallion	
New Style Lobster Bisque	8
Spicy Lobster Seafood Miso Soup	9

Salad

Garden Fresh Salad	6	Lobster Salad	11
cello lettuce, tomato, cucumber, carrot, ginger dressing		baby lobster, caviar, mustard, aioli	
Seaweed Salad	6	Spicy Kani Salad	12
Japanese green seaweed salad		mixed greens, spicy kani, crunch, caviar	
Avocado Salad	8	King Crab Salad	13
fresh cut avocado, garden fresh salad, ginger dressing		Alaskan king crab, cucumber, red caviar, aioli, crunch on top	
Wild Warm Mushroom	9	Tuna Sashimi Salad *	14
Goat Cheese Salad		seared black pepper, mixed greens, white radish, onion soy dressing	
Sweet Chili Glazed	9	Nisen Spicy Fish Salad *	14
Chicken Salad		cello lettuce, assorted raw fishes, caviar, crunch, spicy aioli	
mixed greens, cashews, bamboo shoots, mustard ginger vinaigrette			

Hot Appetizer

Edamame	6	Kobe Slider Trio	11
steamed fresh soy bean, sea salt		spicy cream aioli, yuzu ketchup, mustard cream aioli	
Shumai (Steamed Dumpling)	6	Spicy Tuna Gyoza	11
shrimp/wasabi pork		home made guacamole, chili aioli, truffle oil	
Gyoza (Pan Fried Dumpling)	6	Spicy Squid	11
shrimp/chicken/vegetable		sautéed Japanese squid, veggies, spicy garlic butter sauce	
Kuruputa Gyoza	7	Oyster Yaki	12
Berkshire pork		sautéed fried oyster, garlic butter sauce	
Sautéed Baby Bok Choy	7	Black Cod Lettuce Cup	14
garlic, butter		yuzu crème fraîche, kataifi crisps, butter greens	
Shishito Pepper	7	Black Cod Miso Zuke	14
sea salt, fresh lime		black cod miso marinated	
Grilled Miso Eggplant	7	King Crab Pizza	16
broiled Japanese eggplant, sweet miso paste		Nisen Style	
Beef Negimaki	8	crisp tortilla, guacamole, spicy creamy sauce, scallions, flying fish roe, sesame seeds	
beef scallion roll, teriyaki sauce			
Kobe Meat Ball	9		
teriyaki glaze, sweet wasabi aioli			

Tempura Appetizer

Sweet Potato Fries (Side)	6	Chicken/Shrimp Tempura	7
Vegetable/Sweet Potato Tempura	6	Sesame Crusted Calamari	9
Vegetable Spring Roll	6	Rock Shrimp Tempura	14
Chicken Tatsuage	7	with spicy yuzu aioli	
deep fried chicken nuggets, katsu sauce		Soft Shell Crab	14
		Butter Yaki (2 pcs.)	
		garlic butter sauce	

Cold Appetizer

Crispy Rice Spicy Tuna *	12	Yellowtail Jalapeño *	14
jalapeño, black caviar, spicy cream		thinly sliced yellowtail jalapeño, cilantro, yuzu soy	
Tataki *	14	Lobster Taco	15
Tuna / Black Pepper Tuna		Maine lobster, ceviche, black olive, jalapeño, sweet chili	
Tuna Carpaccio *	14	Otoro Sashimi	18
seared cajun style tuna, balsamic vinegar		Nisen Style *	
White Tuna Truffle *	14	seared blue fin belly, truffle soy sauce, wasabi aioli, onion chip	
lightly seared, truffle peeling, yuzu soy		Wagyu Beef Tataki *	18
Crispy Tuna Tortilla *	16	sake seared, garlic, scallion, Sriracha radish, Ama-zu ponzu, truffle oil	
guacamole, black olives, cilantro, sundried tomato, jalapeño, chive, spicy anchovy aioli			

A La Carte Sushi & Sashimi

Tuna Maguro *	4	Fresh Water Eel Unagi	4
Super White Tuna *	4	Crab Meat Kani	3
Black Pepper Tuna *	4	Alaskan King Crab	MP
Fatty Tuna Toro *	MP	Shrimp Ebi	4
Blue Fin Tuna Belly Otoro *	MP	Jumbo Sweet Shrimp *	5
Scottish Salmon *	4	Squid Ika *	4
Smoked Salmon	4	Octopus Tako *	4
Yellowtail Hamachi *	4	Live Scallop Hotate *	MP
Baby Yellowtail Kampachi *	5	Sea Urchin Uni * CA, JAP	MP
Fluke Hirame *	4	Flying Fish Roe Masago *	3
Japanese Red Snapper *	5	Caviar Tobiko *	4
Madai		Red/Wasabi/Black	
Almaco Jack Kawa Kampachi *	5	Salmon Roe Ikura *	4
Spanish Mackerel Sawara *	4	Sweet Omelette Tamago	3

Sushi Entrée

served with soup or garden fresh salad

Sushi Deluxe *	24	California Roll Dinner	18
Sashimi Deluxe *	24	inside out, seaweed outside & handroll	
Nisen Sushi *	28	Maki Combo Platter *	18
Nisen Sashimi *	28	spicy tuna, yellowtail, California	
Sushi & Sashimi *	28	Chirashi *	24
Sushi For Two *	60	assorted variety of fish over sushi rice	
Sushi & Sashimi For Two *	60	Hand Roll *	28
Tekka Don *	24	tuna, yellowtail scallion, salmon, eel & California	
Salmon Don *	24		
Yellowtail Don *	24		

Classic Roll & Hand Roll

Vegetable

Asparagus	5	Shitake Mushroom	5
Avocado	5	Fried Sweet Potato	6
Cucumber	5	Sundried Tomato & Avocado	6

Raw Fish

Tuna *	6	Scottish Salmon *	6
Spicy Tuna *	7	Alaskan *	7
Negi Toro *	8	Black Pepper Tuna Avocado Scallion *	7
Yellowtail Scallion *	6	Spicy Tuna Crunch *	7
Yellowtail Jalapeño *	7	Spicy Scallop Crunch *	8
Salmon Avocado *	7		

Cooked

California	6	Spider	8
crab meat, cucumber, avocado		deep fried soft shell crab, avocado, cucumber, asparagus, caviar	
Boston	7	Alaskan King Crab	12
shrimp, boston lettuce, cucumber		Alaskan king crab, avocado, caviar	
Philadelphia	7	Lobster Tail Tempura	12
smoked salmon, cream cheese, scallion		lobster tail tempura, avocado, cucumber, asparagus, caviar	
Eel Cucumber/Avocado	7	Spicy Mango Shrimp	7
Shrimp Tempura	8	Shrimp Tempura	8
shrimp tempura, asparagus, cucumber, avocado, caviar		shrimp tempura, asparagus, cucumber, avocado, caviar	
		Steamed Lobster	13
		steamed live Maine lobster, avocado, caviar	

Chef Special Roll

Nisen Roll	17	TNT *	17
crab meat, shrimp, caviar, crunch, aioli, eel, avocado		tuna, avocado, mango. Chopped toro on top with garlic chips, truffle soy dressing	
House Roll *	17	Tom Roll *	16
shrimp tempura, avocado, chopped tuna, black caviar, spicy creamy dressing		chopped tuna, salmon, crunch, spicy cream aioli. Tuna on top	
Volcano Roll *	11	Shinning Roll *	17
chop tuna, caviar, spicy cream aioli, crunch, sliced avocado on top		chopped fatty tuna, scallion, jumbo sweet shrimp, red, black & wasabi caviar	
Mango Hawaii Roll *	12	2017 Volcano Roll *	18
salmon, avocado, mango, wasabi caviar, spicy mango sauce		ocout shrimp, mango, molten kani crab, diver sea scallops, wasabi aioli, mango coulis	
Huntington Roll *	13	Cooked	
chopped yellowtail, chopped tuna, caviar, crunch, spicy cream aioli		Tokyo Roll	9
Fantastic Roll *	14	shrimp, crabmeat, caviar, crunch, aioli	
tuna, salmon, yellowtail, avocado, cucumber, caviar, kelp paper		Spicy Lobster Roll	14
Black Angel Roll *	16	mango, avocado, crunch, spicy lobster on top	
seared white tuna, jalapeño, crunch, wasabi sesame, fresh salmon, avocado, sweet soy & spicy aioli		Pink Lady Roll	14
Dix Hills Roll *	16	rock shrimp tempura, mango, avocado, crispy onion, spicy cream, mango coulis, sweet mustard drizzle	
chopped tuna, spicy cream aioli, crunch. tuna, yellowtail, salmon, white fish on top		Surf and Turf Roll	MP
Beauty Alaska Roll *	16	Maine lobster, roasted asparagus, wagyu beef on top, truffle soy	
salmon, crunch, spicy cream aioli, salmon on top		Naruto	
Monkey Jump *	16	(Cucumber wrap without rice. All come with avocado, except Tokyo with crunch)	
tuna, mango, avocado, chopped yellowtail & chili padi paste on top (HOT HOT HOT)		Salad	12
Crazy Tuna *	16	Spicy Tuna *	12
chopped tuna, crunch, black pepper tuna, scallion, spicy cream aioli, caviar		Tokyo	12
		Tuna * or Yellowtail *	15
		Salmon * or Rainbow *	15

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