



## Starters

<b>Miso Soup</b> broth flavored with miso, mushroom, tofu, seafood	11
<b>Spicy Sesame Edamame</b> Spicy soy sauce, fried shallots	9
<b>Dancing Tigers</b> tempura tiger shrimp, curry aioli	16
<b>Big Eye Tuna Tartare</b> tuna, avocado, chive, yuzu mayo, shallots, sesame crisps	18
<b>Flying Dumplings</b> crispy pork gyoza, soy-vinegar dipping sauce	15
<b>Yuzu Yellowtail Crudo</b> salmon roe, yuzu aji amarillo vinaigrette, serrano chili, sesame crisp	19
<b>Truffle Fries</b> parmesan truffle aioli	11

## Salads

<b>Vegetable Sesame Salad</b> organic mixed greens, seasonal vegetables, sesame vinaigrette, sesame rice crisps	13
<b>Hearts of Romaine Caesar Salad</b> romaine, focaccia croutons, Parmesan Reggiano	13

**Please inform your server of any allergies you may have**

## Sea

<b>Curry Marinated Chilean Sea Bass*</b> tomato curry broth, watercress salad	45
<b>Miso Marinated New Zealand Salmon *</b> soy-yuzu beurre blanc, sunchoke puree, wild mushrooms	37
<b>Tristan Island Lobster Mac &amp; Cheese</b> the world's tastiest lobster, mac & cheese	40

## Pasta

<b>Next Door Bolognese</b> a blend of beef, veal, pork in a creamy tomato sauce, Amore's cavatelli	23
<b>Truffle Mac n' Cheese</b> a rich blend of cheeses, fusilli, crispy herbed bread crumbs	16

## Land

<b>12oz Grass Fed Ribeye*</b> potato mousseline, seasonal vegetables, jus	54
<b>Yuzu Pepper Organic Chicken Breast</b> teriyaki-mustard demi-glaze, sweet potato puree, sprouted cauliflower, kale, gigante beans, black truffle	36
<b>Next Door Burger*</b> Japanese BBQ pulled beef, kewpie mayo, pickles, napa cabbage slaw, American cheese, brioche bun, truffle fries	24
<b>Australian Lamb Chop*</b> Potato pave, soy-lemon spinach, haccho miso jus	48

### Add to any entree

- shaved fresh burgundy black truffle \$10
- Tristan Island Lobster \$25

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The perfect setting for your event is right here at Next Door— a relaxed, sophisticated space with service that's unmatched



## Sushi Entrees

<p><b>Nigiri Entrée*</b> 2 piece salmon, 1 piece each of tuna, yellowtail, garlic skipjack tuna, snapper, scallops, and half of today's roll</p>	39	<p><b>Next Door Bento Box*</b> chef's selections of sashimi, nigiri, seasonal app, and half of a sushi roll of the day <b>Choice of:</b> miso salmon, or beef skewers</p>	39
<p><b>Sashimi Entrée*</b> combination of 5 different kinds of chef's choice fish with a side of sushi rice</p>	42	<p><b>Tuna &amp; Salmon Poke*</b> Loi's poke sauce, seasonal vegetable, Jalapeño, avocado, sushi brown rice</p>	25

## Sushi Rolls

<p><b>California Dreamin</b> blue crab, avocado, cucumber</p>	16
<p><b>Veggie Roll</b> chef inspired seasonal veggies</p>	12
<p><b>Spicy Tuna*</b> garlic, red chili, cucumber, sesame tuna</p>	15
<p><b>Cocomo</b> tempura shrimp, toasted coconut, avocado</p>	16
<p><b>Spicy Salmon*</b> teriyaki salmon, cucumber, topped with spicy salmon</p>	17

## Sashimi & Nigiri

	Nigiri	Sashimi
	1 piece	3 pieces
<p><b>Medium-Fatty Tuna*</b> <i>chūtoro</i></p>	8	24
<p><b>Tuna*</b> <i>maguro</i></p>	5	15
<p><b>Salmon*</b> <i>sake</i></p>	5	15
<p><b>Yellowtail*</b> <i>hamachi</i></p>	6	18
<p><b>Scallops</b> <i>hotate</i></p>	6	18
<p><b>Garlic Skipjack</b> <i>Katsuo</i></p>	5	15
<p><b>Red Snapper*</b> <i>madai</i></p>	6	18
<p><b>Sea Urchin*</b> <i>uni</i></p>	15	45
<p><b>Shrimp</b> <i>ebi</i></p>	5	15
<p><b>Salmon Roe *</b> <i>Ikura</i></p>	8	24
<p><b>Flying Fish Roe *</b> <i>tobiko</i></p>	4	

## Specialty Sushi

<p><b>Torched King Salmon Sushi*</b> cucumber, serrano chili, soy-aioli</p>	19
<p><b>Torched Shrimp Sushi</b> pickled ginger, shiso leaf, chive, Japanese ume-aioli</p>	19
<p><b>Red Dragon*</b> shrimp tempura, cream cheese, avocado, topped with spicy tuna, yuzu aioli</p>	19

\*Next Door reminds you that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.