



Starters

Miso Soup mushroom, tofu, seafood	8
Spicy Sesame Edamame sesame soy, fried shallots	10
Dancing Tigers tempura tiger shrimp, curry aioli	16
Bigeye Tuna Tartare tuna, avocado, chive, yuzu mayo, shallots, sesame crisps	19
Flying Dumplings crispy pork gyoza, soy-vinegar dipping sauce	16
Yuzu Yellowtail Crudo salmon roe, yuzu aji amarillo vinaigrette, serrano chili, sesame crisp	19
Truffle Fries parmesan truffle aioli	11

Salads

Vegetable Sesame Salad organic mixed greens, seasonal vegetables, sesame vinaigrette, sesame rice crisps	13
Spring Harvest Salad butter crunch lettuce, spring peas, watermelon radish, sprouts, basil, mint, cilantro, Szechuan cashews, ginger lime vinaigrette	14

Please inform your server of any allergies you may have

Sea

Curry Marinated Chilean Sea Bass* tomato curry broth, watercress salad	46
Miso Marinated New Zealand Salmon * soy-yuzu beurre blanc, celery root, English peas, watercress, yuzu vinaigrette	38
Tristan Island Lobster Truffle Mac & Cheese the world's tastiest lobster, mac & cheese, crispy herbed bread crumbs.	40

Pasta

Next Door Bolognese a blend of beef, veal, pork in a creamy tomato sauce, Amore's cavatelli	24
Truffle Mac n' Cheese a rich blend of cheeses, fusilli, crispy herbed bread crumbs	16

Land

12oz Grass Fed Ribeye* potato mousseline, seasonal vegetables, jus	54
Organic Chicken Breast miso marinade for 24 hours, parsnip puree, maitake mushroom tempura, asparagus, soy-mustard rosemary jus	36
Next Door Burger* Japanese miso pulled beef, kewpie mayo, pickles, napa cabbage slaw, American cheese, brioche bun, truffle fries	25
Australian Lamb Chop* Potato mousseline, soy-lemon spinach, haccho miso jus	48
Add to any entree - <i>Tristan Island Lobster</i> \$25	

PLAN YOUR NEXT EVENT WITH US

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



Sushi Entrees

<p>Nigiri Entrée* 7 pieces of chef's selections of Nigiri and half of a sushi roll</p> <p>Sashimi Entrée* combination of 4 different kinds of chef's choice fish, Spicy Salmon Tartare, side of sushi rice</p>	<p>42</p> <p>45</p>	<p>Next Door Bento Box* chef's selections of sashimi, nigiri, seasonal app, and half of a featured sushi roll</p> <p>Choice of: miso salmon, or beef skewers</p> <p>Bigeye Tuna & New Zealand Salmon Poke* organic salmon, Loi's poke sauce, seasonal vegetables, Jalapeño, avocado, sushi brown rice</p>	<p>42</p> <p>26</p>
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Sushi Rolls

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

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

Specialty Sushi

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