



Starters

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|---------------------------------------------------------------------------------------------------|----|
| <b>Miso Soup</b><br>mushroom, tofu, seafood                                                       | 11 |
| <b>Spicy Sesame Edamame</b><br>sesame soy, fried shallots                                         | 10 |
| <b>Dancing Tigers</b><br>tempura tiger shrimp, curry aioli                                        | 16 |
| <b>Bigeye Tuna Tartare</b><br>tuna, avocado, chive, yuzu mayo, shallots, sesame crisps            | 19 |
| <b>Flying Dumplings</b><br>crispy pork gyoza, soy-vinegar dipping sauce                           | 16 |
| <b>Ceviche</b><br>chef's fish choice, avocado, pickled shallots, cilantro, grapefruit vinaigrette | 22 |
| <b>Truffle Fries</b><br>parmesan truffle aioli                                                    | 11 |

Salads

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| <b>Vegetable Sesame Salad</b><br>mixed greens & romaine, kinpira cabbage, herbed baked tofu, cucumber, tomatoes, sesame rice crisps, sesame vinaigrette         | 14 |
| <b>Fall Harvest Salad</b><br>sweet green & organic kale, cucumber, herbs, sprouts, sweet potatoes, watermelon radish, Szechuan cashews, ginger lime vinaigrette | 15 |

Pasta

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

Entrées

|                                                                                                                                                              |    |
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| <b>Curry Marinated Chilean Sea Bass*</b><br>tomato curry broth, watercress salad                                                                             | 46 |
| <b>Miso Marinated New Zealand Salmon *</b><br>broccolini, celery root, watercress, soy-yuzu beurre blanc                                                     | 38 |
| <b>12oz Grass Fed Ribeye*</b><br>potato mousseline, seasonal vegetables, jus                                                                                 | 54 |
| <b>Organic Chicken Breast</b><br>miso marinade for 24 hours, parsnip puree, baby carrots, tempura maitake mushrooms, yuzu kosho glaze, rosemary teriyaki jus | 42 |
| <b>Next Door Burger*</b><br>Japanese miso pulled beef, kewpie mayo, pickles, napa cabbage slaw, American cheese, brioche bun, truffle fries                  | 25 |
| <b>Lamb Rib Chop*</b><br>potato mousseline, soy-lemon spinach, haccho miso jus                                                                               | 55 |
| <b>A5 Wagyu Steak*</b><br>3 oz strip steak, broccolini, potato mousseline, pickled wasabi, jus                                                               | 80 |
| <b>Tristan Island Lobster*</b><br><i>Add to any entrée or pasta</i>                                                                                          | 25 |

Please inform your server of any allergies you may have.  
Allergen information for menu items is available

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 Entrées

|                                                                                                                                |    |                                                                                                                                                                        |    |
|--------------------------------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Nigiri Entrée*</b><br>7 pieces of chef’s selection of nigiri and half of a sushi roll                                       | 42 | <b>Next Door Bento Box*</b><br>chef’s selections of sashimi, nigiri, seasonal app, and half of a featured sushi roll<br><b>Choice of:</b> miso salmon, or beef skewers | 42 |
| <b>Sashimi Entrée*</b><br>a combination of 4 different kinds of chef’s choice fish, spicy salmon tartare, a side of sushi rice | 45 | <b>Bigeye Tuna &amp; New Zealand Salmon Poke*</b><br>organic salmon, Chef Loi's poke sauce, seasonal vegetables, jalapeño, avocado, sushi brown rice                   | 26 |

## Sushi Rolls

|                                                                                         |    |
|-----------------------------------------------------------------------------------------|----|
| <b>California Dreamin</b><br>blue crab, avocado, cucumber                               | 16 |
| <b>Veggie Roll</b><br>chef inspired seasonal veggies                                    | 13 |
| <b>Spicy Tuna*</b><br>garlic, red chili, cucumber, sesame tuna                          | 15 |
| <b>Cocomo</b><br>tempura shrimp, toasted coconut, avocado                               | 16 |
| <b>Spicy Salmon*</b><br>shrimp tempura, avocado, cream cheese, topped with spicy salmon | 18 |

## Sashimi & Nigiri

|                                             | Nigiri  | Sashimi  |
|---------------------------------------------|---------|----------|
|                                             | 1 piece | 3 pieces |
| <b>Medium-Fatty Tuna*</b><br><i>chūtoro</i> | 8       | 24       |
| <b>Tuna*</b><br><i>maguro</i>               | 5       | 15       |
| <b>Salmon*</b><br><i>sake</i>               | 5       | 15       |
| <b>Yellowtail*</b><br><i>hamachi</i>        | 6       | 18       |
| <b>Red Snapper*</b><br><i>madai</i>         | 6       | 18       |
| <b>Shrimp</b><br><i>ebi</i>                 | 5       | 15       |
| <b>Salmon Roe *</b><br><i>ikura</i>         | 8       | 24       |
| <b>Flying Fish Roe *</b><br><i>tobiko</i>   | 4       |          |

## Specialty Sushi

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

Add **Golden Osetra Caviar** to any Nigiri - \$15

\*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.