



Starters

Miso Soup mushroom, tofu, seafood	11
Steamed Edamame sesame soy with fried shallots <i>or sea salt</i>	10
Dancing Tigers tempura tiger shrimp, curry aioli	16
Bigeye Tuna Tartare tuna, avocado, chive, yuzu mayo, shallots, sesame crisps <i>Add Golden Osetra Caviar \$18</i>	20
Flying Dumplings crispy pork gyoza, soy-vinegar dipping sauce	16
Yellowtail Tataki crispy kataifi strings, micro greens salad, radish, wafu sauce, pickled wasabi, scallions	21
Truffle Fries parmesan truffle aioli	11

Salads

Asian Sesame Vegetable Salad mixed greens & romaine, kinpira cabbage, herbed baked tofu, cucumber, tomatoes, sesame rice crisps, sesame vinaigrette	15
Mixed Green Leaf & Avocado Salad watercress & gem lettuce, avocado, cucumber, carrots, radish, edamame, micro greens, wasabi-cucumber dressing	17

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	18

Entrées

Curry Marinated Chilean Sea Bass* tomato curry broth, watercress salad	46
Miso Marinated New Zealand Salmon * broccolini, celery root, watercress, soy-yuzu beurre blanc	38
12oz Grass Fed Ribeye* potato mousseline, seasonal vegetables, jus	54
Organic Chicken Breast miso marinade for 24 hours, brussels sprouts, Japanese sweet potatoes, herb-mustard seed, yuzu kosho glaze, rosemary teriyaki jus	38
Next Door Burger* Japanese miso pulled beef, kewpie mayo, pickles, napa cabbage slaw, American cheese, brioche bun, truffle fries	25
Lamb Rib Chop* potato mousseline, lemon-garlic spinach, herb mustard jus	55
Surf & Turf roasted beef tenderloin, Tristan Island lobster tail, tempura maitake mushroom, potato mousseline, garlic spinach, truffle veal jus	68
A5 Wagyu Steak* 3 oz strip steak, seasonal vegetables, potato mousseline, pickled wasabi, jus	80
Tristan Island Lobster* <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

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

Sushi Rolls

California Dreamin blue crab, avocado, cucumber	16
Veggie Roll chef inspired seasonal veggies	13
Spicy Yellowtail* cucumber, avocado, wasabi-mayo, topped with serrano peppers and tenkasu	17
Spicy Tuna* garlic, red chili, cucumber, sesame tuna	15
Cocomo tempura shrimp, toasted coconut, avocado	16
Spicy Salmon* shrimp tempura, avocado, cream cheese, topped with spicy salmon	18

Specialty Sushi

Torched King Salmon Sushi* cucumber, serrano chili, soy-aioli	19
Red Dragon* shrimp tempura, cream cheese, avocado, topped with spicy tuna, sweet miso sauce	19

Sashimi & Nigiri

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

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.