



Starters

- Yellowtail Tataki***
crispy kataifi strings, micro greens salad, radish, wafu sauce, pickled wasabi, scallions 21
- Bigeye Tuna Tartare***
tuna, avocado, chive, yuzu mayo, shallots, sesame crisps 21
Add Golden Osetra Caviar \$18
- Dancing Tigers**
tempura tiger shrimp, fried brussels sprouts, curry aioli 18
- Flying Dumplings**
crispy pork gyoza, soy-vinegar dipping sauce 16
- Truffle Fries**
parmesan truffle aioli 12

Pasta & Salads

- Truffle Mac n' Cheese**
a rich blend of cheeses, fusilli, crispy herbed bread crumbs 21
- Asian Sesame Vegetable Salad**
mixed greens & romaine, kinpira cabbage, herbed baked tofu, cucumber, tomatoes, sesame rice crisps, sesame vinaigrette 16
- Mixed Green Leaf & Avocado Salad**
watercress & gem lettuce, micro greens, avocado, cucumber, carrots, radish, edamame, sesame-black olive crumb, wasabi-cucumber dressing 17

Sushi Rolls

- Red Dragon***
shrimp tempura, cream cheese, avocado, topped with spicy tuna, sweet miso sauce 19
- California Dreamin**
blue crab, avocado, cucumber 17
- Veggie Roll**
chef inspired seasonal veggies 14
- Spicy Yellowtail***
cucumber, avocado, wasabi-mayo, topped with serrano peppers and tenkasu 18
- 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

Mother's Day Specials

- Seafood Plate***
salmon rilette with crudites, black tiger shrimp cocktail, Alaskan king crab in the shell topped with yuzu butter 24
- Miso Black Cod**
marinated in saikyo miso with tempura maitake mushrooms 35
- Dry Aged Prime Tomahawk Steak***
roasted fingerling potatoes, seasonal veggies, jus 160

Entrées

- Curry Marinated Chilean Sea Bass***
tomato curry broth, watercress salad 46
- Miso Marinated New Zealand Salmon ***
english peas, 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
- Surf & Turf***
roasted beef tenderloin, Tristan Island lobster tail, tempura maitake mushroom, potato mousseline, garlic spinach, truffle veal jus 68
- Tristan Island Lobster***
Add to any entrée or pasta 25

Specialty Sushi

- Torched King Salmon Sushi***
cucumber, serrano chili, soy-aioli 19
- Nigiri Entrée***
7 pieces of chef's selection of nigiri and half of a sushi roll 45
- Sashimi Entrée***
3 variety of chef's choice sashimi with spicy salmon tartare, comes with sushi rice 47
- Next Door Bento Box***
chef's selections of sashimi, nigiri, seasonal app, and half of a featured sushi roll 45
Choice of: miso salmon, or beef skewers

Please inform your server of any allergies you may have.

*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.