

# NYC Jan 20–Feb 12 RESTAURANT WEEK®

*Nippon*

## \$60 DINNER

3-course, Not included Tax or Tip

### APPETIZER

Select one

- **AGEDASHI TOFU** Deep-fried house-made tofu in a savory dashi broth
- **ORIGINAL SOBA SALAD** House-made, chilled buckwheat noodles served with fresh greens and a signature dressing
- **EGGPLANT WITH NANBAN MISO** Fried Eggplant with sweet miso

### ENTRÉE

Select one

- **BEEF SUKIYAKI** Thinly sliced beef and vegetables simmered in a sweet and savory soy-based broth, served in a small hot pot
- **TEMPURA** Lightly battered and fried seafood and vegetables  
\*Can be changed to vegetable tempura only upon request
- **SUSHI** 7 pcs of Nigiri and 1 roll of the day

### DESSERT

Select one

- **ANMITSU** A traditional Japanese dessert with agar jelly, sweet azuki bean paste, fresh fruit
- **ICE CREAM** Your choice of green tea or classic vanilla ice cream

\*\*Consuming raw, undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness.

# NYC Jan 20–Feb 12 RESTAURANT WEEK®

*Nippon*

**\$45 LUNCH**

*2-course, Not included Tax or Tip*

## APPETIZER

Select one

- **AGEDASHI TOFU** Deep-fried house-made tofu in a savory dashi broth
- **ORIGINAL SOBA SALAD** House-made, chilled buckwheat noodles served with fresh greens and a signature dressing
- **EGGPLANT WITH NANBAN MISO** Fried Eggplant with sweet miso

## ENTRÉE

Select one

- **BEEF SUKIYAKI** Thinly sliced beef and vegetables simmered in a sweet and savory soy-based broth, served in a small hot pot
- **TEMPURA** Lightly battered and fried seafood and vegetables  
\*Can be changed to vegetable tempura only upon request
- **TONKATSU** A crispy, deep-fried breaded pork cutlet, served with a savory tonkatsu sauce

\*\*Consuming raw, undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness.