

next | door

Welcome to Next Door NoHo.

We are so glad you are here.

Through the universal language of food and hospitality, Next Door delivers a fresh take on contemporary Japanese cuisine. Our thoughtfully crafted menu offers a variety of shareable dishes, exceptional Japanese robata-grilled specialties, exquisite sushi and curated wine selection. We source our ingredients from Wegmans most trusted partners, with our seafood flown in directly from Japan's famous fish market, exclusively for us.

NYC RESTAURANT WEEK®

Jan 20–Feb 12

nyc restaurant week menu

60

appetizer - choice of one

maitake mushroom salad with barley and lemon miso dressing V

tuna tataki with sweet onion and maple-soy dressing

sushi platter, variation of sashimi and nigiri (2 slices of sashimi/2 pcs nigiri)

entree - choice of one

served with miso soup and caesar salad

koji marinated cauliflower with shiso chimichurri and miso walnuts V

organic chicken with pumpernickel and japanese curry, butter lettuce and lemon

king salmon with butternut squash, crispy wild rice and nori

entree supplements

yuzu marinated chilean seabass (+10)

tokyo-style beef tenderloin (+10)

koji marinated ribeye (+25)

dessert - choice of one

chocolate sensation

banana nana

VG vegetarian V vegan

*are served raw or undercooked or may contain raw or undercooked ingredients.

*consuming raw or undercooked meats, poultry or seafood, may increase your risk of foodborne illness, especially if you have certain medical conditions.

we take pride in offering a menu where most of our dishes can be modified to use non-gluten containing ingredients. please inform your server of any allergies you may have or modifications you may need.

to ensure exceptional hospitality, a 20% gratuity will be added for parties of six or more.

NYC RESTAURANT WEEK®

Jan 20–Feb 12

recommended menu accompaniments

thinly sliced yellowtail sashimi with yuzu honey dressing and micro salad 20

chu-toro tartare with truffle dashi, osetra caviar and miso bun 48

seared wagyu carpaccio with truffle mayonnaise and pickled daikon 36

edamame with yuzu salt v 9

grilled shishito peppers with tofu sesame dip v 11

crispy fried chicken nuggets with pickled sansho mayonnaise 9

beef tenderloin skewers with truffle miso glaze and scallion* 24

tempura chilean seabass with shiso mayo and sweet lime dashi 26

japanese cheeseburger with egg salad, truffle tonkatsu sauce, mini potato chips, 2 oz* 20

seared scallop with brown butter and sea urchin 15

spicy tuna with cucumber, jalapeño and spicy miso* 17

nigiri variation - 6pcs 49

beverage recommendations

lychee martini- tito's vodka, soho lychee, lychee lime 22

japanese indigio "aizome:"-suntory toki whisky infused butterfly pea flower tea, shiso, club soda 17

matcha cloud "kumo mori"- suntory roku gin, pandan, cucumber, matcha, lemon, egg white 21

parini prosecco brut, veneto 16

les carrières de mézy cuvée de la réserve sancerre, loire 20

stationmaster cabernet sauvignon, alexander valley, california 18

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