

Welcome to the

NIHON

Restaurant & Cultural Center

COMBINATION DINNER SPECIAL – \$21.95

Select any two of the following entrees

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| A. Broiled Saba Shioyaki | D. Broiled Chicken Teriyaki |
| B. Shrimp & Vegetable Tempura | E. Tonkatsu |
| C. Seafood Batayaki | F. Beef Sirloin Teriyaki |
| G. Chicken Katsu | |

The Nihon Combination Dinner is served with sashimi, rice, konomono, miso soup, gen mai cha (japanese tea) and vegetable salad with our special miso dressing.
(no duplicates or substitutions please)

TEISHOKU

Catch of the Day — Market Price

The freshest fish available, brought in daily.
Broiled, pan fried, tempura or nitsuke style.

Seafood Platter \$19.95

Breaded deep-fried oysters, scallops & shrimp.
Served with tartar sauce.

Shrimp Tempura \$17.95

Succulent shrimp and fresh seasonal vegetables prepared “himitsu” style.

Fresh Atlantic Salmon \$21.95

Fresh salmon fillets, char-broiled or pan-fried.

Tonkatsu or Chicken Katsu \$19.95

Tender pork or boneless chicken cutlets fried golden brown. Served with tonkatsu sauce.

Vegetable Tempura \$15.95

Fresh seasonal vegetables, dipped in our special tempura batter and deep fried.

Broiled Saba Shioyaki \$17.95

Char-broiled fillets of saba (japanese mackerel)

Beef Teriyaki \$19.95

Tender slices of choice beef sirloin, char-broiled with our special teriyaki sauce.

Sashimi Platter — Market Price

The freshest slices of ahi or shiromi, brought in daily from local markets.

New York Steak \$23.95

A Kulana Foods Brand, 21 day dry-aged grass fed beef steak. Hormone and antibiotic free. Char-broiled to your desire. Served with teriyaki sauce upon request.

Steak & Seafood Batayaki \$26.95

A Kulana Foods New York steak served with a medley of shrimp, scallops and crablets simmered in a rich butter-sake sauce.

Chicken Teriyaki \$19.95

A prime serving of char-broiled boneless chicken legmeat and our special teriyaki sauce.

Unagi Kabayaki \$28.95

Tender slices of broiled freshwater eel, covered with our special sauce.

*All the above are complete meals,
served with miso soup, konomono, rice and gen mai cha (japanese tea).*

Hawaii state sales tax will be added to the above prices

NABEMONO

Tofu Nabe \$18.95

A choice of sliced chicken or beef, simmered with tofu and seasonal vegetables in a gentle tofu sauce.

Yosenabe \$23.95

Fresh salmon fillets, shrimp, crablets, tofu and vegetables simmered in a light broth.

Chicken Mizutaki \$18.95

Generous portions of tender chicken slices and vegetables in a light broth.

Sukiyaki \$18.95

Your choice of beef or chicken, simmered in an authentic sukiyaki sauce with vegetables and noodles.

The Nihon Nabemono Special \$19.95

Our special nabemono consisting of a variety of vegetables, seafood and other garnishes simmered in a light and flavorful broth.

MENRUI

Chicken Soba or Udon \$12.95

Tender pieces of chicken simmered in a light sauce over a bowl of soba or udon noodles.

Tempura Soba or Udon \$13.95

Shrimp and vegetable tempura served with a bowl of soba or udon noodles in a light broth.

Ten Zaru \$13.95

Shrimp and vegetable tempura accompanied with cold buckwheat noodles and a cool dark sauce.

Nabeyaki Udon \$14.95

Shrimp tempura, crablets and egg, served in a bowl of udon noodles with a light sauce and garnishes.

DONBURI

Oyako Donburi \$11.95

Slices of chicken simmered with onions, egg and donburi sauce.

Tempura Donburi \$10.95

Shrimp & vegetable tempura.

Gyu Donburi \$11.95

Slices of beef and onions simmered in sukiyaki sauce.

Tonkatsu or Chicken Katsu Donburi \$11.95

Tonkatsu or chicken katsu slices simmered with onions and egg in a donburi sauce.

SALADS

Oriental Shrimp Salad \$16.95

Large tiger shrimps on a bed of salad, garnished with eggs, tofu, tomatoes, green onions and carrots. Served with our special miso dressing.

Cold Soba Salad \$13.95

Soba noodles garnished with crablets, tofu, eggs, nori and green onions. Served with our special sauce.

ALA CARTE

Potato Salad \$1.95

Cold Tofu \$5.95

Deep Fried Tofu \$6.95

Edamame \$2.95

A Vegetarian's Delight \$11.95

Azuki (sweet red beans), tofu, fresh seasonal vegetables and shiitake mushrooms, tempura style.

DESSERTS

Hilo Homemade Ice Cream \$3.95

Green Tea or Vanilla.

Shaved Ice \$4.00

Our popular shaved ice topped with your choice of flavors and sweet cream.

with azuki or ice cream add \$1.50