

Kitchen Entrée

(served with miso soup or salad)

Roasted Organic Chicken 31.95
baby bok choy, shiitake mushroom, vegetable fried rice

Miso Chilean Sea Bass 36.95
sweet miso glaze

Miso Black Cod 35.95
sweet miso glaze

Teriyaki (with broccoli, baby carrot, zucchini, brussels sprout)

Assorted Vegetables / Fried Tofu 20.95

Chicken 22.95

Steak (Angus beef)* 25.95

Filet Mignon (Angus beef) * 33.95

Rack of Lamb (New Zealand baby lamb) * 34.95

Salmon/Shrimp 24.95

Scallop 29.95

Teriyaki Combo (Choice of Two) 27.95

Chicken/Steak */Salmon/Shrimp

Tempura

Assorted Vegetables 24.95

Chicken & Vegetables/Chicken Only 25.95

Chicken Katsu (Fried chicken cutlet) 25.95

Shrimp & Vegetables/Shrimp Only 26.95

Yaki Udon/Soba

Vegetable 20.95

Chicken/Beef/Shrimp 23.95

Japanese Fried Rice

Vegetable Side 5.95/Entée 19.95

Chicken/Beef/Shrimp Side 6.95/Entée 21.95

Bento Box

served with miso soup or salad

Bento A 25.95

served with fried shumai, seaweed salad, one selection each from A & B:

A. Roll : California/Spicy Tuna/Spicy Salmon Crunch

B. Teriyaki or Tempura

Teriyaki : Chicken/Beef/Salmon/Shrimp/
Beef Negimaki/Roasted Vegetable

Tempura: Shrimp/Chicken/Vegetable

Nisen Bento 32.95

served with seaweed salad & choice of:

A. Fried Shumai / Shrimp Gyoza /Vegetable Gyoza

B. Sushi * or Sashimi *

C. Teriyaki or Tempura

Teriyaki : Chicken/Steak */Beef Negimaki/Salmon/Shrimp

Tempura: Chicken/Shrimp/Rock Shrimp

Before placing your order, please inform your server if a person in your party has a food allergy.

* This menu item consists of , or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or uncooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices are subject to change without notice due to the impact of cost for high quality ingredients

LUNCH SPECIAL

(Tuesday to Friday 12:00 pm - 2:30 pm)

served with miso soup & salad

Sushi Bar Lunch

Sushi * 16.95

assortment of chef's selection of fresh nigiri and California roll or tuna roll or spicy tuna/spicy salmon crunch

Sashimi * 17.95

assortment of chef's selection of fresh sliced fish, no rice

Sushi & Sashimi * 19.95

assortment of chef's selection of sushi and sashimi and spicy tuna roll

Chirashi * 17.95

assortment of chef's selection of fresh sliced fish over sushi rice

Two Rolls Lunch selection of any two rolls 12.95

Three Rolls Lunch selection of any three rolls 17.95

California Yellowtail Scallion * Chicken Tempura

Tuna * Yellowtail Jalapeño * Shrimp Tempura

Salmon * Spicy Salmon Crunch* Cucumber & Avocado

Alaskan * Spicy Tuna * Oshinko - radish pickles

Philadelphia Eel Avocado Shiitake Mushroom

Boston Eel Cucumber Fried Sweet Potato

Kitchen Lunch

Teriyaki (with broccoli, baby carrot, zucchini, brussels sprout)

Assorted Vegetables/Fried Tofu 10.95

Chicken 11.95

Steak */Beef Negimaki/Salmon/Shrimp 13.95

Tempura

Assorted Vegetables 10.95

Chicken Katsu (Fried chicken cutlet) 11.95

Chicken & Vegetable/Shrimp & Vegetables 12.95

Yaki Udon or Soba/Japanese Fried Rice

Vegetables 10.95

Chicken/Steak */Shrimp 12.95

Lunch Bento

served with steamed shumai, fresh fruit &

one selection each from A & B:

A. Roll : California/Spicy Tuna/Spicy Salmon Crunch

B. Teriyaki or Tempura

Teriyaki : Chicken/Beef/Salmon/Shrimp/
Beef Negimaki/Roasted Vegetable

Tempura: Shrimp/Chicken/Vegetable

Ramen

(Not Available on Fri & Sat Dinners)

Tonkotsu Ramen Classic 15.95

original silky pork soup noodle topped with seared chashu pork, kurage mushrooms, menma, scallions

Miso Ramen 15.95

Chicken soup noodle topped with seared chashu pork, menma, boiled seasoned egg, fish cake, scallions

Shoyu Ramen 15.95

Anchovy dashi soup noodle topped with seared chashu pork, boiled seasoned egg, baby bok choy, scallions, nori

Toppings

Seared Chashu Pork 3 Kikurage Wood Ear Mushroom 2

Nitamago Soft-Boiled Seasoned Egg 2 Extra Serving of Noodle 2

Menma Seasoned Bamboo Shoots 2 Spicy Sauce 2

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NISEN SUSHI OF COMMACK

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nisensushi.com

Business Hours

Lunch Tuesday - Friday 12:00pm - 2:30pm

Dinner Tuesday - Thursday 5:00pm - 10:00pm

Friday & Saturday 5:00pm - 11:00pm

Sunday 5:00pm - 9:00pm

Happy Hours Daily 5:00pm - 7:00pm

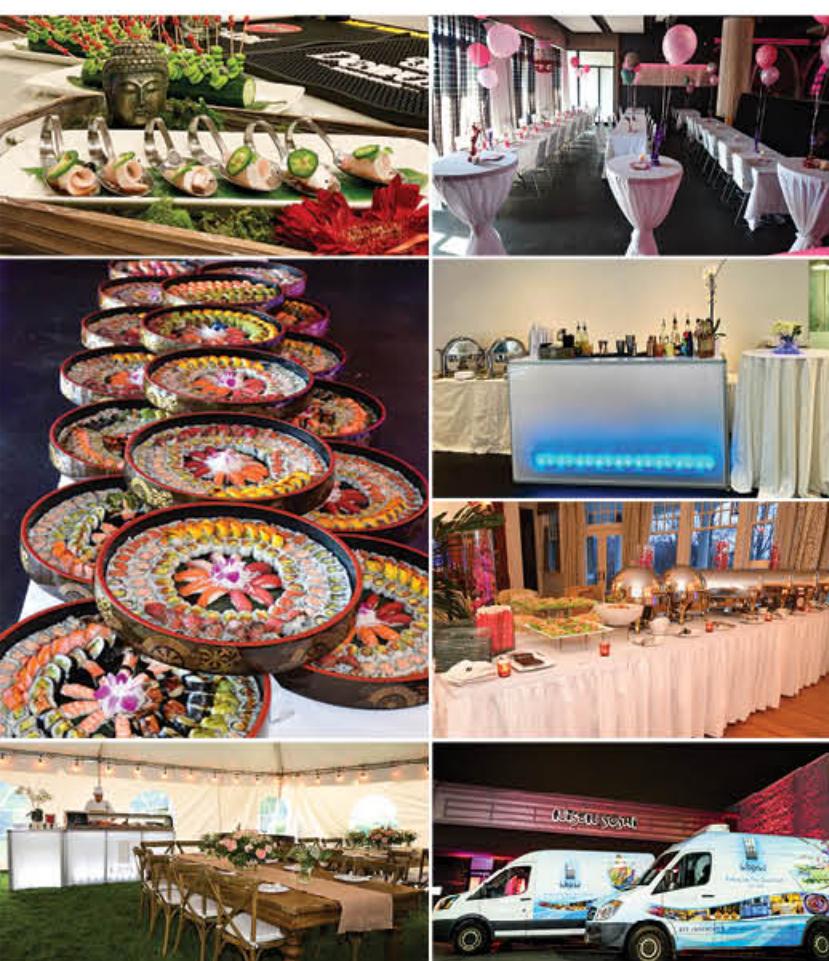
Closed Monday

Delivery charge will be applied under closed

Ask our staffs for weekly specials

Order online/view updated menus:
nisensushi.com

For all your catering needs:
nisencatering.com



Online Ordering





Soup

Miso Soup	2.95
soybean soup, tofu, seaweed, scallion	
New Style Lobster Bisque	9.95

Salad

Garden Fresh Salad	6.95
cello lettuce, tomato, cucumber, carrot, ginger dressing	
Seaweed Salad	6.95
Japanese green seaweed salad	
Avocado Salad	8.95
fresh cut avocado, garden fresh salad, ginger dressing	
Sweet Chili Glazed Chicken Salad	9.95
mixed greens, cashews, bamboo shoots, mustard ginger vinaigrette	
Wild Warm Mushroom Goat Cheese Salad	10.95
mixed greens, garlic truffle sauce	
Spicy Kani Salad	13.95
mixed greens, spicy kani, crunch, caviar	
Tuna/Salmon Sashimi Salad *	18.95
seared black pepper, mixed greens, white radish, onion soy dressing	

Hot Appetizer

Edamame	5.95	Kobe Meat Ball	10.95
steamed fresh soy bean, sea salt		teriyaki glaze, sweet wasabi aioli	
Shumai (Steamed Dumpling)	5.95	Spicy Tuna Gyoza	13.95
shrimp/wasabi pork		home made guacamole, chili aioli, truffle oil	
Gyoza (Pan Fried Dumpling)	6.95	Spicy Squid	11.95
shrimp/chicken/vegetable		sautéed Japanese squid, veggies, spicy garlic butter sauce	
Kurobuta Gyoza	8.95	Oyster Yaki	13.95
Berkshire pork		sautéed fried oyster, garlic butter sauce	
Sautéed Baby Bok Choy	7.95	Miso Black Cod Lettuce Cup	18.95
garlic, butter		butter lettuce, kataifi crisps, sweet miso glaze	
Shishito Pepper	7.95	Miso Black Cod	17.95
sea salt, fresh lime		sweet miso glaze	
Grilled Miso Eggplant	9.95	King Crab Pizza Nisen Style	18.95
broiled Japanese eggplant, sweet miso paste		crisp tortilla, guacamole, spicy creamy sauce, scallions, flying fish roe, sesame seeds	
Beef Negimaki	10.95		
beef scallion roll, teriyaki sauce			
Kobe Slider	13.95		
spicy cream aioli, ketchup, cheddar, sweet hot pickle, sweet fries			

Tempura Appetizer

Vegetable Spring Roll	5.95	Vegetable Tempura	6.95
		Chicken/Shrimp Tempura	7.95
Sweet Potato Fries	6.95	Soft Shell Crab	8.95
Chicken Tatsuage	6.95	Butter Yaki (1 pcs.)	garlic butter sauce
deep fried chicken nuggets, katsu sauce			
Sesame Crusted Calamari	9.95	Rock Shrimp Tempura	13.95
		with spicy yuzu aioli	

Cold Appetizer

Crispy Rice	13.95	Yellowtail Jalapeño *	17.95
		thinly sliced yellowtail, jalapeño, cilantro, yuzu soy	
Spicy Tuna *			
jalapeño, black caviar, spicy cream			
Tataki *	15.95	Lobster Taco	17.95
Tuna/ Black Pepper Tuna		Maine lobster, ceviche, black olive, jalapeño, sweet chili	
Tuna Carpaccio *	16.95	King Crab Sunomono *	19.95
seared cajun style tuna, balsamic vinegar		cucumber, wakame seaweed, sweet vinegar	
Crispy Tuna Tortilla *	19.95	Otoro Sashimi Nisen Style *	23.95
guacamole, black olives, cilantro, sundried tomato, jalapeño, chive, spicy cream aioli		seared blue fin belly, truffle soy sauce, wasabi aioli, onion chip	
Kampachi Truffle *	18.95		
truffle peeling, yuzu soy			

A La Carte Sushi & Sashimi

Tuna Maguro *	4.50	Crab Meat Kani	4.00
		Alaskan King Crab	6.95
Black Pepper Tuna *	4.50	Shrimp Ebi	4.50
Fatty Tuna Toro *	7.95	Jumbo Sweet Shrimp *	6.95
		Squid Ika *	4.50
Blue Fin Tuna Belly Otoro *	M.P.	Octopus Tako *	4.50
		Live Scallop Hotate *	M.P.
Scottish Salmon *	4.50	Sea Urchin Uni * CA.	M.P.
		Sea Urchin Uni * JAPAN	M.P.
Smoked Salmon	4.50	Flying Fish Roe Masago *	4.50
		Caviar Red/Wasabi/Black *	4.50
Yellowtail Hamachi *	4.50	Tobiko	
Baby Yellowtail Kampachi *	6.95	Salmon Roe Ikura *	6.95
		Sweet Omelette Tamago	4.00
Fluke Hirame *	4.50		
Japanese Red Snapper *	6.95		
Madai			
Spanish Mackerel *	4.50		
Sawara			
Fresh Water Eel Unagi	4.50		

Sushi Entrée

served with soup or garden fresh salad

Sushi Deluxe *	29.95	Tuna/Salmon Don *	31.95
		California Roll Dinner	20.95
Sashimi Deluxe *	30.95	inside out, seaweed outside & handroll	
Nisen Sushi *	34.95		
Nisen Sashimi *	35.95	Maki Combo Platter *	21.95
Sushi & Sashimi *	34.95	spicy tuna, yellowtail, California	
Chirashi *	31.95	Sushi For Two *	69.95
assorted variety of fish over sushi rice		Sushi & Sashimi For Two *	70.95

Classic Roll & Hand Roll

Vegetable

Asparagus	5.50	Shitake Mushroom	5.95
Avocado	5.95	Fried Sweet Potato	5.95
Cucumber	5.50	Sundried Tomato & Avocado	6.50

Raw Fish

Tuna *	6.50	Scottish Salmon *	6.50
Spicy Tuna *	7.95	Alaskan *	7.95
Negi Toro *	8.95	Black Pepper Tuna	7.95
Yellowtail Scallion *	6.50	Avocado Scallion *	
Yellowtail Jalapeño *	7.95	Spicy Tuna Crunch *	8.50
Salmon Avocado *	7.95	Spicy Scallop Crunch *	11.95

Cooked

California	6.50	Spicy Mango Shrimp	7.95
		Spider	8.95
Shrimp	7.95	deep fried soft shell crab, avocado, cucumber, asparagus, caviar	
Boston	7.95		
Sea Urchin Uni *	CA.	Philadelphia	7.95
	M.P.	smoked salmon, cream cheese, scallion	
Sea Urchin Uni * JAPAN	M.P.	Alaskan King Crab	11.95
		Alaskan king crab, avocado, caviar	
Flying Fish Roe Masago *	4.50	Eel Cucumber/ Eel Avocado	7.95
Caviar Red/Wasabi/Black *	4.50	Shrimp Tempura	7.95
		shrimp tempura, asparagus, cucumber, avocado, caviar	
Tobiko		Steamed Lobster	15.95
		steamed live Maine lobster, avocado, caviar	
Salmon Roe Ikura *	6.95		
Sweet Omelette Tamago	4.00		

Chef Special Roll

Nisen Roll	20.95	Tom Roll *	20.95
crab meat, shrimp, caviar, crunch, aioli, eel		chopped tuna, salmon, crunch, spicy cream aioli. Tuna on top	
House Roll *	19.95	TNT *	21.95
shrimp tempura, avocado, chopped tuna, black caviar, spicy creamy dressing		tuna, avocado, mango. Chopped toro on top with garlic chips, truffle soy dressing	
Volcano Roll *	14.95	2018 Volcano Roll *	23.95
chop tuna, caviar, crunch, spicy cream aioli, sliced avocado on top		coconut shrimp, mango, molten kani crab, diver sea scallops, wasabi aioli, mango coulis	

Cooked

Tokyo Roll	9.95
crabmeat, caviar, crunch, aioli	
Spicy Lobster Roll	18.95
mango, avocado, crunch, spicy lobster on top	
Pink Lady Roll	17.95
rock shrimp tempura, mango, avocado, crispy onion, spicy cream, mango coulis, sweet mustard drizzle	
Surf and Turf Roll	39.