



# NIHON Bistro

*Itadakimasu*

"I humbly receive"

*I want to create a space where everyone can have fun and eat good food, and by blending Japanese cuisine with American flavors, I strive to create food that is exciting and unique.*

*-Thomas Ham*

Open Monday - Sunday 5pm - 11pm  
400 Bleecker St., New York, NY 10014  
(212) 222-2222



Find us @Nihon\_Bistro

## Small Dishes

### Murasaki Wedges 6

Japanese sweet potato fries

### Okonomiyaki Bites 11

Morsels of cabbage and octopus fried and topped with bonito flakes

### Coconut Shrimp Onigiri 9

Five small rice balls with crispy coconut shrimp and nori

## Large Dishes

### Yakitori Fajitas 15

Charcoal grilled chicken sauteed with peppers, onions, and tare sauce with a side of rice

### Chicken Katsu Waffles 17

Crispy chicken served on waffles with a drizzle of wasabi honey

### Hambagu-r 13

Blend of pork and beef patty topped with a crunchy slaw smothered in a sweet demiglaze

### Eggplant and Coconut Milk Curry 14

Fresh eggplant seared with a tropical milk curry over rice (V)

### Trout Kabayaki with Avocado 16

Broiled trout topped with avocado and sesame kale

(V) = Vegan option

## Desserts

### Strawberry Cheesecake Mochi 6

Five mochi servings with a strawberry cheesecake filling

### Takiyaki Lava Cake 7

Soft fish-shaped cake with a decadent chocolate filling

### Baked Matcha-laksa 8

Baked Alaska with matcha flavored ice cream