



JANUARY TO MARCH BUFFET MENU 2020

\$70 PER PERSON

Assorted Nigiri Sushi (5 Kinds)

Assorted Sushi Rolls

Thin Sliced Seasonal White Meat Fish
with Oroshi Ponzu Sauce (Grated Radish, Citrus, Soy Sauce)

Smoked Salmon Salad

Assorted Stewed Vegetable

Fried Shiokoji Chicken

Mini Spring Rolls (Fried)

Fried Oyster with Japanese Tar- Tar Sauce

Shrimp Dumplings (Steamed)

Beef Asparagus Carrot Rolls

Smoked Bacon Scallop Rolls

Salmon Scallion Rolls in Sesame Sauce

Yuzu Shiokoji Spanish Mackerel (Grilled)

Vegetable Sticks

Mushroom Spaghetti in Japanese Sauce

Fruits Jelly

- * Menu items are subject to change based on the available ingredients.
- * Indicated prices above don't include applicable service charge and Tax.
- * Available in private rooms only. Room charge applies to each private room.
- * For reservations or information, please contact Mita or Yahashi
(212-871-7167 / mmita@nipponclub.org)
- * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.





JANUARY TO MARCH BUFFET MENU 2020

\$90 PER PERSON

Assorted Nigiri Sushi (5 Kinds)

Mini Salmon Roe Bowl

Assorted Sushi Rolls

Seared Tuna

Thin Sliced Seasonal White Meat Fish
with Oroshi Ponzu Sauce (Grated Radish, Citrus, Soy Sauce)

Smoked Salmon Onion Rolls

Oden (5 Kinds)

Fried Stuffed Lotus Root

Berkshire Pork Loin Asparagus Roll (Fried)

Fried Oyster with Japanese Tar- Tar Sauce

Pan Fried Shrimp in Chili Sauce

Washu Beef Sirloin Steak & Vegetable Sautee

Salmon Asparagus Rolls in Sesame Sauce

Vegetable Sticks

Snow Crab & Mushroom Spaghetti in Japanese Sauce

Fruits Jelly

Melon, Strawberry & Grapes



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JANUARY TO MARCH BUFFET MENU 2020

\$120 PER PERSON

Assorted Nigiri Sushi (6 Kinds, including Fatty Tuna)

Mini Salmon Roe Bowl

Sea Eel Pressed Sushi

Assorted Sashimi

Sake Steamed Abalone (Serve Cold) Hint of Rishiri Kombu

Assorted Oden (6 Kinds)

Fried Stuffed Lotus Root

Berkshire Pork Loin Asparagus Roll (Fried)

Fried Oyster with Japanese Tar- Tar Sauce

Pan Fried Shrimp in Chili Sauce

Washu Shabu Shabu Beef Veggie Roll with Ponzu Sesame Sauce

Washu Beef Sirloin Steak & Vegetable Sautee

Shiokoji Black Cod (Grilled)

Yuzu Shiokoji Spanish Mackerel (Grilled)

Vegetable Sticks

Shrimp Tempura & Cold Soba Noodles

Mulberry Tea - infused Sweet Red Bean Jelly

Assorted Fruits



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