



Welcome to Nishi!

Our menu reflects our passion for good food, good wine and the good life. The inspiration for our menu is rooted in the flavours of tropical fruits and vegetables and the bounty of the Caribbean Sea.

We hope you enjoy our selections of fresh fish, meat and organic produce as hand selected daily from local markets and suppliers. The menu includes classic dishes and rotating seasonal specialities and your server will be happy to guide you!

Please try one of our specialty cocktails, you won't regret it!

Paul Edwards & Stephen Prebble

SPECIALTY COCKTAILS

26

Peter's Long Shot

Hendricks, St Germain, Strawberry, Grapefruit, Lemon juice, Ginger Ale

Marisse Sunrise

Mount Gay Silver Rum, Crème de Bananas, Pineapple, Grapefruit, Grenadine Syrup

Devil In Blue

Absolute Vodka, Blue Curcacao, Triple Sec, Pineapple Juice

Nishitini

Blueberry Vodka, Pomegranate Liquor, Blueberries, Lime, Simple Syrup

Dragonfly

Grey Goose, Pineapple Juice, Fresh Ginger, Fresh Lime Served Straight Up

Tokyo Rose

Sake, Peach Schnapps, Orange, Cranberry

Keith's Vodka Surprise

Absolute Vodka, Abs Vanilla, Cranberry, Lemon Juice, Apple

CHILLED PREMIUM SAKE

Junmai Ginjo Ruby

Glass or Carafe

10, 30

Plum

Glass or Carafe

10, 30

Asian Pear

Glass or Carafe

10, 30

Coconut Lemongrass

Glass or Carafe


10, 30

APPETISERS

Misoshiru - V Miso Soup with Tofu, Spring Onion and Seaweed	24
Edamame - V Soyabeans with Sweet Chili Sea Salt - a great sharing dish	24
Dim Sum Assortment of 5 Flavours of Dim Sum served with a Soy Vinegar	34
Fried Calamari -  Marinated in Garlic and Black Pepper and Deep Fried with Lemon Chili Pepper Aioli	36
Anjou Pear Salad - V Infused Pears on a bed of Rocket, Gorgonzola Cheese and Walnuts drizzled with Honey and Herb Dressing	38
*Thai Seafood Bisque -  Jumbo Shrimp and Scallops with Julienne Vegetables in a Coconut Bouillabaisse <small>*Thai Seafood Bisque - also available as a Main \$68.00</small>	38
Thai Chicken Satay Skewers of Chicken Supreme in Thai Sauce with Spicy Pickled Cucumber	38
Wild Mushroom Crepe - V Wafer Thin Pancakes, Au Gratin Sauce, Parmesan Cheese, Mushrooms and Julienne of Carrot	38
Tempura Shrimp Nobashi Shrimp Deep Fried with a light Batter and served with our Special Tempura Sauce	40
Tuna Tartare (Raw) Finely Shredded Fresh Sushi Grade Tuna with Sesame, Caraway Seed on a bed of Rocket, Coriander, Ginger Chili Oil, Soy and Pickled Ginger	42

Vegetarian - V

V Mild - 



Spicy - 

Prices are in Barbados Dollars & inclusive of VAT. A 10% Service Charge will be added. We accept Visa, Mastercards & American Express.

MAINS

Nishi Burger 8oz Home Made Angus Beef Patty, Bacon and Cheese on a Sesame Seed Bun with Freshly Made Fries/ Chips and Cherry Tomato Salad	50
Penne Penne Pasta with your choice of sauce: Carbonara, Arrabiata or Basil and Tomato	56
Catch Of The Day Fresh fish of Day Grilled or Blackened served with Basmati Rice and steam Vegetables Or Freshly Made Fries/ Chips with a Mediterranean Salsa	65
Seafood Alfredo Chef Selection of Fresh Fish, Prawns and Scallops with Penne, Julienne of Vegetables in an Alfredo Sauce	68
Coconut And Ginger Chicken Poached Chicken Breast, Coconut Milk, Ginger, Garlic and Coriander with Basmati Rice and Julienne Vegetables	68
Chargrilled Salmon Fresh Atlantic Salmon Filet with Heirloom Tomatoes, Asparagus, Feta Cheese and Shoe String Potatoes with Balsamic Vinaigrette	70
Thai Prawn Green Curry -  Fresh Tiger Prawns, Peppers, Onions, Ginger, Coriander and Thai seasoning with Basmati Rice, Julienne of Carrots and Leeks	76
Chargrilled Jerk Pork -  Pork Loin on a bed of Sweet Potato Mash with Golden Apple Marmalade Balsamic Glaze and Steamed Fresh Organic Vegetables	78
Asian Grilled Beef Salad -  Black Angus Beef Tenderloin on a Bed of Arugula And Chargrilled Vegetables drizzled with a Mango Ponzu Dressing	78
New York Rib Eye 10 oz Steak au Poivre, Sautéed Field Mushrooms, Freshly Made Fries/ Chips and Mixed Green Salad	98
Spicy Cottage Pie Served with Garden Peas	68
Aberdeen Angus Steak & Mushroom Pie Served with Freshly Made Fries/ Chips or Mash (Normal) or Garden Peas	68
Chicken, Ham and Leek Pie Served with Garden Peas, Freshly Made Fries/ Chips or Mash	68
[All Pies, are 30 minutes to order]	

FEATURED WINES

Rose M- Minuty Rose 2015 – ‘Cotes de Provence’ France	75
White Grove Mill ‘Marlborough’ – Sauvignon Blanc 2014	86
Red J. Lohr Estates- ‘Seven Oaks’ – Cabernet Sauvignon 2013	87
Vegetarian - V V Mild -  Spicy - 	


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FROM OUR SUSHI BAR MAKI ROLLS - All Rolls are available with your choice of Seaweed or Soya Wrap

Futomake - V	42
Avocado, Cucumber, Asparagus, Carrot and Seaweed Salad	
California	48
Crabmeat, Cucumber, Avocado and Tobiko	
Spicy Maki - 	48
Tuna or Salmon with homemade Chili Miso, Cucumber and Tobiko	
Nemo - 	60
Salmon, Cream Cheese and Avocado topped with Seared Salmon, Eel Sauce, Scallions and Spicy Mayo wrapped in a Soya Wrap	
Crunch Roll	60
Crab, Cream Cheese, Avocado topped with Smoked Salmon and Tempura flakes wrapped in a Soya Wrap	
Seaside Roll	60
Fried Snapper, Mayo and Onion topped with fresh Salmon and Avocado wrapped in a Soya Wrap	
Crouching Tiger	60
Softshell Crab, Crabmeat, Asparagus, Avocado and Eel Sauce	
Ebi Tempura	65
Shrimp Tempura, Lettuce, Asparagus, Avocado with Tempura Flake and Eel Sauce	
Dynamite Spider - 	65
Softshell Crab with Spicy Tuna, Chili Mayonnaise, Cucumber and Wasabi Tobiko Sauce	
Dragon	67
Smoked Eel, Avocado and Cream Cheese Deep Fried and topped with Tempura Flakes and Eel Sauce	
Godzilla - 	67
Spicy Tuna, Asparagus, Tobiko and Crab Sticks in Panko Breadcrumbs Deep Fried then topped with Spicy Mayo and Eel Sauce	
Caterpillar	68
Shrimp Tempura, Eel and Asparagus wrapped in Avocado wrapped in a Soya Wrap	
Rainbow	68
California Roll (Crabmeat, Cucumber, Avocado and Tobiko) topped with Salmon, Tuna, White Tuna and Avocado	
Volcano	69
California Roll (Crabmeat, Cucumber, Avocado and Tobiko) topped with mixed cooked Seafood, Shrimp, Crabmeat, Tobiko and Mayo	
Protein Roll	69
Spicy Tuna, Asparagus topped with Salmon, Yellowtail and Shrimp	
Rock & Roll - 	69
Shrimp Tempura, Tobiko, Avocado and Asparagus with Eel, Smoked Salmon And Chili Miso wrapped in a Soya Wrap	
Lobster Maki	85
Lobster Salad, Avocado, Tempura Flake inside and Avocado, Mango Sauce wrapped in a Soya Wrap topping with 5 oz Tempura Lobster tail.	
Sashimi/ Nigiri (5 Pieces)	
Assorted Chef Selection- 50 / Saki Salmon-45 / Maguro Tuna-45 / Hamachi Yellowtail- 50	
Deluxe Sashimi - 12 Pieces of Chef Selected Fish	88
Deluxe Nigiri - 12 Pieces of Chef Selected Fish	95
Chef's Combination Selection	
a) Four pieces California Roll, Three pieces of Nigiri Chef Selection	48
b) Four pieces Spicy Tuna, Four pieces Shrimp Tempura & Seaweed salad	65
c) Four pieces California Roll, Four pieces Tuna Roll, Two pieces Sashimi, Two pieces Nigiri Chef Selection	80

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