

appetizers

cold

- sesame tuna** \$15
seared tuna with black sesame, served with a chipotle miso sauce
- sashimi roll*** \$11
tuna, salmon and crab wrapped in a thin slice of cucumber and served with a ponzu sauce
- avocado salad** \$10
sliced avocado served over a spring mix salad with ponzu dressing
.....add **sesame tuna** \$5
- yellowtail jalapeno*** \$15
yellowtail sashimi served over a bed of mixed greens and jalapeno with yuzu dressing
- tuna tartar*** \$15 **N**
sashimi grade tuna chopped and mixed with pine nuts, served over a sweet miso sauce and garnished with caviar
- sunomono combination*** \$8
shrimp, crab, octopus and squid served over sliced cucumber in a Japanese vinegar dressing
- seaweed salad** \$6
mixed green seaweed marinated in a tangy sesame sauce
- ahi poki*** \$14
chopped spicy tuna, tobiko caviar and sesame seeds

from the sushi bar

- sushi combinations**
all sushi combinations include miso soup and house salad and sushi is selected by the chef
- sushi combo a** \$22
8 pieces nigiri and california roll
- sushi combo b** \$40
16 pieces nigiri, california roll and spicy tuna roll
- sashimi combo a** \$35
15 pieces sashimi
- sashimi combo b** \$60
30 pieces sashimi
- sushi & sashimi combo** \$60
8 pieces nigiri, 15 pieces sashimi, california roll
- chirashi** \$25
assorted sashimi on a bowl of sushi rice
- omakaze** \$60 and up
chef's choice, you name the price starting at \$60
- sushi boat** \$100 or \$150
chef's choice of nigiri, sashimi and special rolls

birthday special

- Celebrate with the staff of Nagoya** \$10.95
Includes fresh fruit and fried ice cream, photo with the chef and exciting entertainment!

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

hot

- crab cake** \$12 **N**
seared jumbo lump crab cake with a spicy mustard sauce
- tiger beef salad** \$11
grilled strip loin served over a bed of spring mix lettuce topped with pico de gayo, lemon vinaigrette dressing
- crab egg roll** \$7 **N**
crab, cream cheese and asparagus lightly deep fried and served with nagoya's secret sauce
- crispy calamari** \$8
lightly battered and fried served with aioli sauce
- crispy oysters** \$7
lightly battered fried oysters served with a spicy ponzu sauce
- combination platter for two** \$16
beef skewer, yakitori (chicken on a skewer), shrimp tempura and gyoza
- shrimp tempura** \$8
shrimp and vegetables dipped in tempura batter and lightly fried
- scallop batayaki** \$8
scallops sautéed in butter
- edamame** \$5
steamed soybeans served in their pods
- nagoya lettuce wrap** \$9
spicy garlic chicken with crispy noodles served in a lettuce cup
- sea bass misoyaki** \$8 **N**
grilled chilean sea bass with a miso glaze
- beef negimaki** \$8
thin slices of grilled beef rolled with scallions in our own teriyaki sauce
- tofu neopolitan** \$7
lightly fried silk tofu served over fresh spinach with a sweet sesame sauce
- tuna tataki** \$8
thinly sliced seared tuna served with a ponzu sauce
- gyoza** \$6
japanese pork dumplings with a spicy dipping sauce
- grilled whole squid** \$8
grilled squid served with a sweet soy and chili oil
- dynamite roll** \$10
california roll baked with assorted fish and spicy mayo
- nagoya roll** \$12 **N**
smoked salmon, cream cheese & crab baked with nagoya aioli sauce
- yummi yummi roll** \$13
flash fried tuna, salmon & yellowtail with cream cheese and aioli sauce

All sushi is hand made to order, therefore we cannot guarantee simultaneous sushi and kitchen orders. Your patience is appreciated. An 18% service charge will be added to parties of 6 or more.

traditional entrees

- All dinners include soup, house salad, fresh vegetables and steamed rice.
Fried rice in place of steamed rice - \$2.00
- steak teriyaki** \$22
- chicken teriyaki** \$17
- salmon teriyaki** \$18
- tuna teriyaki** \$19
- scallop teriyaki** \$22
- swordfish teriyaki** \$20
- shrimp teriyaki** \$20
- seafood combo teriyaki** \$27
includes salmon, scallops and shrimp

specialty entrees

- Served with miso soup and house salad.
- happy sumo** \$32
18 oz. bone-in ribeye french cut served with fancy mushrooms in a herb butter sauce
- rack of lamb** \$27
with a cream cheese and macadamia nut crust served with a japanese plum sauce
- filet mignon** \$30 **N**
with portabella mushrooms and sweet potato layered with rice and topped with a teriyaki sauce, served with asian broccoli
- chicken batayaki** \$25 **N**
cream cheese, carrot, spinach and asparagus rolled inside boneless chicken and lightly fried
- salmon subarashii** \$25
pan seared, presented on a pineapple puree, topped with pico de gayo
- grilled chilean sea bass** \$27
with miso glaze over seasoned rice with grilled asparagus
- toyama tuna** \$25
yuzu-wasabi-soy seared tuna with freshly sliced cucumber and avocado
- diver scallops** \$27
pan seared and served with a roasted red pepper purée and a wasabi mayonnaise
- jumbo lobster tail batayaki** \$35
with macadamia nut served over japanese clear noodles

exotic specialties

- Happy Buddha

N

bacardi, captain morgan, orange juice, pineapple juice

the Buddha glass is yours to take home!
- Volcano Bowl (for two)

N

bacardi, captain morgan, parrot bay, creme de banana, blackberry brandy, splash of pineapple, orange juice and grenadine
- Classic Bloody Mary

smirnoff, mr. & mrs. t's premium blend, celery salt, tabasco, worcestershire sauce, garnished with olives and a lime
- Wasabi Bloody Mary

N

absolut pepar, mr. & mrs. t's premium blend, wasabi, lite soy, celery salt, garnished with olives and a lime
- 1800 Margarita

cuervo 1800 tequila, grand marnier, lime juice, sour mix, splash of orange juice
- Catawba Island Iced Tea

smirnoff, bacardi, beefeaters, triple sec, splash of coke and sour mix
- Mojito

10 cane rum, simple syrup, mint leaves, lime and soda

martinis

- Raspberry Lemon Ice Martini

absolut citron, chambord, sour mix with a sugar rim
- Key Lime Martini

licor 43, malibu rum, pineapple, lime, half & half with a sugar rim
- Espresso Martini

dark coffee, kahlua, stoli vanilla, topped with fresh whipping cream
- Pomegranate Martini

belvedere vodka, pomegranate juice, splash of white grape juice and fresh lime juice
- Raspberry Saketini

N

stoli razberi, chambord, raspberry sake
- Stoli Salad Martini

stoli blue, stoli razberi, stoli strawberry, stoli orange, sour mix, triple sec and lemonade
- Strawberry Cream Martini

stoli strawberry with strawberry syrup, stoli vanilla and topped with sweet whipped heavy cream
- Dirty, Dirty, Dirty

grey goose or tanqueray, splash of olive juice, blue cheese stuffed jalapeño olives
- Flirtini

stoli razberi, cointreau, lime, pineapple and cranberry juice
- Chocolate Swirl

stoli vanilla, godiva, bailey's and a hershey's syrup swirl
- Lychee Soho Martini

stoli vodka, soho lychee, cranberry, cointreau and lime juice
- Blueberry Martini

stoli blueberry and blueberry juice with fresh blueberries
- Martini of the Month

ask server for details

white wine

CHARDONNAY			
Napa Cellars	California	\$9.00	\$34.00
Kendall Jackson V.R.	California	\$8.00	\$30.00
Red Diamond	Washington	\$6.00	\$22.00
SAUVIGNON BLANC			
Whitehaven	New Zealand	\$8.00	\$30.00
PINOT GRIGIO			
Ca' Ronessa	Italy	\$8.00	\$30.00
Terra d' Oro	California	\$7.00	\$26.00
Folonari	Italy	\$6.00	\$22.00
RIESLING			
Jacob's Creek Reserve	Australia	\$7.00	\$26.00
Relax	Germany	\$6.00	\$22.00
WHITE ZINFANDEL			
Beringer	California	\$6.00	\$22.00
INTERESTING WHITES			
FU-KI Plum Wine		\$5.00	—
Oroya Sushi Wine	Spain	\$6.00	\$22.00
Chateau Ste. Michelle Gewurztraminer	Washington	\$6.00	\$22.00

red wine

CABERNET SAUVIGNON			
Solaire by Robert Mondavi	California	\$9.00	\$34.00
The Show	California	\$8.00	\$30.00
Louis Martini-Sonoma	California	\$7.00	\$26.00
Robert Mondavi	California	—	\$45.00
Jordan	California	—	\$79.00
Chimney Rock	California	—	\$85.00
MERLOT			
J. Lohr	California	\$8.00	\$30.00
Columbia Crest Grand Estate	Washington	\$7.00	\$26.00
Red Rock	California	\$6.00	\$22.00
SHIRAZ			
McWilliams	Australia	\$6.00	\$22.00
ZINFANDEL			
Terra d'Oro	California	\$7.00	\$26.00
PINOT NOIR			
Clos du Bois	California	\$8.00	\$30.00
Meridian	California	\$6.00	\$22.00
INTERESTING REDS			
Folie a' Deux Menage a' Trois Red	California	\$7.00	\$26.00

sake

- Hot Sake

Small \$5

Large \$8
- Cold Sake

\$10

Filtered Sake

Unfiltered Sake

Raspberry Sake
- By the Bottle (300 mL)

Nobu \$24

water

- Pellegrino

Small \$3

Large \$7

beer

- Domestic

Blue Moon

Samuel Adams

Great Lakes Dortmunder

Budweiser

Bud Light

Coors Light

Miller Lite

Miller 64

Michelob Ultra

Michelob Light
- Imported

Heineken

Amstel Light

Corona

Labatt Blue

Labatt Blue Light

Molson Canadian

Guinness
- Japanese

Sapporo (sm)

Sapporo (lg)

Sapporo Light

Asahi (lg)

Kirin Ichiban

Kirin Light