

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
- 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
- grilled whole squid** \$8  
grilled squid served with a sweet soy and chili oil
- 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
- edamame** \$5  
steamed soybeans served in their pods
- gyoza** \$6  
japanese pork dumplings with a spicy dipping sauce
- shrimp tempura** \$8  
shrimp and vegetables dipped in tempura batter and lightly fried
- combination platter for two** \$16  
beef skewer, yakitori (chicken on a skewer), shrimp tempura and gyoza
- scallop batayaki** \$8  
scallops sautéed in butter
- 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. There is a sharing plate charge of \$7. Gratuity given to your server will be shared with your Hibachi Chef.*

hibachi dinners

All dinners include soup, house salad, hibachi shrimp appetizer, fresh vegetables, steamed rice and Nagoya's own special sauces.  
Fried rice in place of steamed rice - \$2.00

- hibachi chicken** \$17
- hibachi shrimp** \$21
- hibachi scallop** \$24
- hibachi salmon** \$19
- hibachi steak** \$24
- hibachi tuna** \$21
- hibachi swordfish** \$22
- hibachi vegetable** \$12
- hibachi steak & chicken** \$25
- hibachi steak & shrimp** \$27
- hibachi steak & scallop** \$29
- hibachi filet mignon & shrimp** \$30
- hibachi chicken & shrimp** \$23
- hibachi chicken & scallop** \$24
- hibachi scallop & shrimp** \$26
- hibachi filet mignon & chicken** \$28
- hibachi filet mignon & scallop** \$30

- samurai** \$32  
16 oz. steak for the hearty appetite
- imperial** \$31  
10 oz. filet mignon fit for royalty (center cut)
- seafood deluxe** \$35  
shrimp, scallop & swordfish
- shogun** \$35  
twin 6 oz. lobster tails
- surf and turf** \$35  
filet mignon and lobster tail
- nagoya special** \$45  
lobster tail, shrimp, scallops and filet mignon

for the kids

12 years of age and under.  
Fried rice in place of steamed rice - \$2.00

- hibachi chicken, jr.** \$9
- hibachi steak, jr.** \$10
- hibachi shrimp, jr.** \$10
- chicken fingers & fries** \$8

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