

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!

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

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

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.

N Nagoya signature dish

exotic specialties

Happy Buddha 

bacardi, captain morgan, orange juice, pineapple juice
the Buddha glass is yours to take home!

Volcano Bowl (for two) 

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 

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 

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
Kendall Jackson V.R.
Red Diamond

California
California
Washington

glass	bottle
\$9.00	\$34.00
\$8.00	\$30.00
\$6.00	\$22.00

SAUVIGNON BLANC

Whitehaven

New Zealand

\$8.00	\$30.00
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PINOT GRIGIO

Ca' Ronasca
Terra d' Oro
Folonari

Italy
California
Italy

\$8.00	\$30.00
\$7.00	\$26.00
\$6.00	\$22.00

RIESLING

Jacob's Creek Reserve
Relax

Australia
Germany

\$7.00	\$26.00
\$6.00	\$22.00

WHITE ZINFANDEL

Beringer

California

\$6.00	\$22.00
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INTERESTING WHITES

FU-KI Plum Wine
Oroya Sushi Wine
Chateau Ste. Michelle Gewurztraminer

Spain
Washington

\$5.00	—
\$6.00	\$22.00
\$6.00	\$22.00

red wine

CABERNET SAUVIGNON

Solaire by Robert Mondavi
The Show
Louis Martini-Sonoma
Robert Mondavi
Jordan
Chimney Rock

California
California
California
California
California
California

\$9.00	\$34.00
\$8.00	\$30.00
\$7.00	\$26.00
—	\$45.00
—	\$79.00
—	\$85.00

MERLOT

J. Lohr
Columbia Crest Grand Estate
Red Rock

California
Washington
California

\$8.00	\$30.00
\$7.00	\$26.00
\$6.00	\$22.00

SHIRAZ

McWilliams

Australia

\$6.00	\$22.00
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ZINFANDEL

Terra d'Oro

California

\$7.00	\$26.00
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PINOT NOIR

Clos du Bois
Meridian

California
California

\$8.00	\$30.00
\$6.00	\$22.00

INTERESTING REDS

Folie a' Deux Menage a' Trois Red

California

\$7.00	\$26.00
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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