

hibachi dinner

appetizers

cold

seaweed salad - 6

mixed green seaweed marinated in a tangy sesame sauce

N tuna tartar* - 15

sashimi grade tuna chopped and mixed with pine nuts, served over a sweet miso sauce and garnished with caviar

N 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*** - 6

sesame tuna* - 15

seared tuna with black sesame, served with a chipotle miso sauce

hot

N crab egg roll - 7

crab, cream cheese and asparagus lightly deep fried and served with nagoya's secret sauce

beef negimaki - 8

thin slices of beef rolled with scallions inside and grilled in our own teriyaki sauce

crispy oysters - 8

lightly battered fried oysters served with a spicy ponzu sauce

N

nagoya roll - 12

smoked salmon, cream cheese & crab baked with nagoya aioli sauce

shrimp tempura - 9

shrimp and vegetables dipped in tempura batter and lightly fried

sea bass misoyaki* - 10

grilled chilean sea bass with a miso glaze

edamame - 5

steamed soybeans served in their pods and lightly salted

gyoza - 6

japanese pork dumplings with a spicy dipping sauce

combination platter for two - 16

teriyaki style beef and chicken skewers, shrimp tempura and gyoza

crispy calamari - 9

lightly battered and fried served with 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 steak* - 24

hibachi scallop* - 24

hibachi shrimp - 21

hibachi tuna* - 22

hibachi swordfish* - 23

hibachi chicken - 17

hibachi salmon* - 20

hibachi vegetable - 12

chicken & shrimp - 23

scallop & shrimp* - 26

steak & shrimp* - 28

steak & scallop* - 29

steak & chicken* - 25

chicken & scallop* - 24

filet mignon & shrimp* - 30

filet mignon & chicken* - 28

filet mignon & scallop* - 31

seafood deluxe* - 36

shrimp, scallop & swordfish

shogun - 36

twin 6 oz. lobster tails

imperial* - 31

10 oz. filet mignon fit for royalty (center cut)

surf and turf* - 36

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 shrimp, jr. - 10

hibachi steak, jr. - 10

chicken fingers & fries - 9

hibachi salmon, jr. - 10

birthday special

Celebrate with the staff of Nagoya - 10.95

Includes fresh fruit and fried ice cream, photo with the chef and exciting entertainment!

* There is a \$10.95 charge to bring your own cake to Nagoya, which will include a birthday song and photo with the chef. Optional - \$1 per person to have our staff cut and serve the cake.

All sushi is hand made to order, therefore we cannot guarantee simultaneous sushi and kitchen orders. Your patience is appreciated. There is a sharing plate charge of \$7. Gratuity given to your server will be shared with your Hibachi Chef.

*Items may be prepared undercooked or raw.

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