

# traditional 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



### Nagoya Yummy Yummy Sauce | Ginger Sauce | Ginger Salad Dressing

Additional sauce and dressing is available for purchase

\$.50 – single serving

\$5.00 - 16 oz (carryout only)

\$10.00 - 32 oz (carryout only)

Our sauces are all natural and made daily. No preservatives are added.

## specialty entrees

All Specialty Entrees are served with Miso Soup and House Salad with Nagoya's own Ginger Dressing.

**grilled chilean sea bass\*** - 29  
with miso glaze over seasoned rice with grilled asparagus

**tuna toyama\*** - 25  
yuzu-wasabi-soy seared tuna with freshly sliced cucumber and avocado

**jumbo lobster tail batayaki** - 36  
with macadamia nuts served over japanese clear noodles

**N chicken batayaki** - 25  
cream cheese, carrot, spinach and asparagus rolled inside boneless chicken and lightly fried

**surf and turf\*** - 28  
6 oz. thinly sliced top sirloin layered over shitake mushrooms, paired with a shrimp and scallop kushiyaki; served medium

**N filet mignon\*** - 31  
topped with shitake mushrooms and sweet potato in a teriyaki sauce, served with asparagus

**happy sumo\*** - 36  
18 oz. bone-in ribeye, served with wasabi mashed potatoes and green beans, topped with onion tangles

## teriyaki dinners

All Teriyaki Dinners include Miso Soup, House Salad, Fresh Seasonal Vegetables and Steamed Rice. Fried Rice in place of Steamed Rice – \$2.00.

**steak teriyaki\*** - 22

**shrimp teriyaki** - 20

**chicken teriyaki** - 18

**tuna teriyaki\*** - 20

**salmon teriyaki\*** - 20

**swordfish teriyaki** - 21

**scallop teriyaki** - 22

**seafood combo teriyaki\*** - 29  
includes salmon, scallops and shrimp

## from the sushi bar

All sushi combinations include miso soup and house salad and sushi is selected by the chef.

**sushi combo a\*** - 24  
8 pieces nigiri and california roll

**sashimi combo a\*** - 38  
15 pieces sashimi

**chirashi\*** - 27  
assorted sashimi on a bowl of sushi rice

**sushi boat\*** - 100 or 150  
chef's choice of nigiri, sashimi and special rolls

**sushi combo b\*** - 42  
16 pieces nigiri, california roll and spicy tuna roll

**sashimi combo b\*** - 60  
30 pieces sashimi

**sushi & sashimi combo\*** - 60  
8 pieces nigiri, 15 pieces sashimi, california roll and spicy tuna roll

## 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.

\*Items may be prepared undercooked or raw.

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

**N Nagoya signature dish**