

hibachi dinner

appetizers

cold

seaweed salad - 8

mixed green seaweed marinated in a tangy sesame sauce

tuna tartar* - 18

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

sashimi roll* - 14

tuna, salmon and crab wrapped in a thin slice of cucumber and served with a ponzu sauce

avocado salad - 11

sliced avocado served over a spring mix salad with ponzu dressing

.....add **sesame tuna*** - 8

sesame tuna* - 17

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

hot

japanese sticky ribs - 14

half a rack of brown sugar rubbed baby back ribs, served with a house made dark soy glaze

crab egg roll - 9

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

beef negimaki - 11

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

rock shrimp - 13

shrimp tempura tossed with a house made creamy spicy sauce, served over a bed of greens

nagoya roll - 13

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

shrimp tempura - 12

shrimp and vegetables dipped in tempura batter and lightly fried

edamame - 7

steamed soybeans served in their pods and lightly salted

spicy edamame - 7

steamed soybeans served in their pods and lightly seasoned with a salt, ground mustard and spicy red pepper blend

gyoza - 9

japanese pork dumplings with a spicy dipping sauce

combination platter for two - 18

teriyaki style beef and chicken skewers, shrimp tempura and gyoza

crispy calamari - 11

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* - 26

hibachi scallop* - 28

hibachi shrimp - 24

hibachi tuna* - 24

hibachi swordfish* - 26

hibachi chicken - 22

hibachi salmon* - 22

hibachi vegetable - 14

chicken & shrimp - 24

scallop & shrimp* - 27

steak & shrimp* - 29

steak & scallop* - 32

steak & chicken* - 26

chicken & scallop* - 26

filet mignon & shrimp* - 32

filet mignon & chicken* - 30

filet mignon & scallop* - 34

seafood deluxe* - 38

shrimp, scallop & swordfish

shogun - 37

twin 6 oz. lobster tails

nagoya trio* - 34

chicken, steak and shrimp

imperial* - 37

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

surf and turf* - 38

filet mignon and lobster tail

nagoya special* - 47

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. - 10

hibachi steak, jr. - 11

hibachi salmon, jr. - 11

hibachi shrimp, jr. - 11

chicken fingers & fries - 9



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.

birthday special

Celebrate with the staff of Nagoya

Includes fresh fruit and fried ice cream and exciting entertainment! - 8

dessert

Proudly serving Brown Dog Gelato

green tea gelato - 6

dark chocolate gelato - 6

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.

 Nagoya signature dish

drinks

beer

DOMESTIC			
Bud	Bud Light	Coors Lt	
Miller Lt	Michelob Ultra	Yuengling	
IMPORTS			
Heineken	Corona	Guinness	Stella
JAPANESE			
Sapporo	Sapporo Light	Asahi	Kirin
CRAFT			
Blue Moon	Deschutes Black		
Great Lakes	Butte Porter		
Dortmunder	Earnest New		
Angry Orchard	Sincerity		
Rhinegeist Truth	Platform Haze		
New Belgium Fat	Jude		
Tire	Columbus Bodhi		
	DIPA		

sangrias

COCO LOCO
Pacific Rim Riesling, Malibu, triple sec, pineapple juice, cherry juice, piña colada mix
PEACH PIE
white peach sake, peach ciroc, peach schnapps, pineapple juice, white peach puree

water

PELLEGRINO - 7
FIJI - 3

white wine

SPARKLING WINE	<i>glass</i>	<i>bottle</i>
Zonin Prosecco - Veneto, Italy	8	27
Moet Imperial - Champagne, France		70
Louis Roederer Cristal 2012 - Champagne, France		400
La Sera Red Ambrosia - Piedmont, Italy	11	38
SAUVIGNON BLANC	<i>glass</i>	<i>bottle</i>
Matua - Marlborough, New Zealand	8	27
Liquid Light - Washington	9	30
PINOT GRIGIO	<i>glass</i>	<i>bottle</i>
Zenato - Veneto, Italy	8	27
CHARDONNAY	<i>glass</i>	<i>bottle</i>
Bread & Butter - California	10	34
Prayers of Sinners & Saints - Washington	8	27
Rombauer 2019 - Carneros, California		50
INTERESTING WHITES	<i>glass</i>	<i>bottle</i>
Terra d'Oro Moscato - California	8	27
Pacific Rim Sweet Riesling - Columbia Valley, Washington	8	27
Fuki Plum - Japan	8	27
Mont Gravet Rosé - Languedoc, France	8	27

exotic specialties

HAPPY BUDDHA bacardi, captain morgan, orange juice, pineapple juice. <i>the Buddha glass is yours to take home!</i>	NAGOYA RUM PUNCH captain morgan pineapple and coconut rums, blackberry brandy, crème de banana, grenadine, pineapple juice, orange juice
VOLCANO BOWL (for two) bacardi, captain morgan, malibu, grenadine, orange juice, pineapple juice	STRAWBERRY LEMON DROP toledo spirits heart of glass vodka, lemonade, fresh squeezed lemon, strawberry purée, sugar rim
WASABI BLOODY MARY absolut pepar, mr. & mrs. t's premium blend, wasabi, lite soy, celery salt, garnished with olives, lemon, lime and cocktail shrimp	EAST SIDE SLING toledo spirits east side gin, cointreau, pineapple juice, fresh squeezed lime, dash bitters
NAGOYA MULE junmai sake, lime juice & ginger beer	KENTUCKY SPICE woodford reserve, cointreau, lemonade, muddled orange & lemon, orange bitters, cayenne
NAGOYA'S ORANGE SUN MANHATTAN bulleit bourbon, grand marnier, orange bitters with muddled cherries and oranges	PEPPERITA sauza silver, cointreau, sour mix, lime, muddled fresno & jalapeño, cayenne rim
PATRON SILVER MARGARITA patron silver, grand marnier, fresh squeezed lime juice, sour mix	NUTTY RUSSIAN skrewball, tito's, kahlua, horchata
	MELONBERRY captain morgan, malibu, melon liqueur, blue curacao, pineapple juice

red wine

PINOT NOIR	<i>glass</i>	<i>bottle</i>
Meiomi - California	12	40
Angeline Reserve - Mendocino County, California	9	30
CABERNET SAUVIGNON	<i>glass</i>	<i>bottle</i>
Joel Gott '815' 2017 - California		45
Altered Dimension - Columbia Valley, Washington	10	34
Intrinsic - Columbia Valley, Washington	12	40
SLWC Artemis 2017 - Napa Valley, California		100
MERLOT	<i>glass</i>	<i>bottle</i>
Skyfall - Columbia Valley, Washington	10	34
RED BLENDS & CURIOSITIES	<i>glass</i>	<i>bottle</i>
Diablo Dark Red Blend - Valle del Maule, Chile	10	34
House of Cards - Napa County, California	12	40
Hedges CMS - Columbia Valley, Washington	9	30
Shoofly Shiraz - South Australia	9	30

sake

COLD SAKE	<i>carafe</i>	<i>bottle</i>
Junmai Smooth, well balanced with full body		11
Tozai Snow Maiden 300 ml Bright & fresh with a lovely ricey and fruity combination. Flavors of honey- dew melon, raw pumpkin, and radish. Creamy texture and full body.		13
Mantensei Star Filled Sky 300 ml Soft, honey-laced nose with a tad of fruitiness. Good richness and overall balance, finishing dry.		22
Bushido The Warrior 180 ml can Tart raspberry, Asian pear, and watermelon rind with a hint of white flowers and a spicy finish.		7
Tentak Hawk in the Heavens 300 ml Dry and crisp, the flavors are dominated by mixed nuts, fresh cut green grass and other earthier flavors. Medium-bodied with a rich mouthfeel, fol- lowed by a lengthy and dry finish.		18
Seaside Sparkling 500 ml Sparkling sake made through secondary fermentation in bottle. Crisp notes of lemon-lime and apple aromas with a soft, frothy finish that pairs well with seafood.		35
Tozai Blossoms of Peace Aromas of almond and marzipan followed by plum, apricot, and cherry on the palate. The soft tartness and acidity balance the finish with a slightly sweet smoothness.	11	19
Unfiltered Sake		
Nigori Bold and sweet with a robust flavor.	11	19
Flavored Sake		
white peach	10	18
lychee	10	18
apple	10	18
pineapple	10	18
HOT SAKE		8

martinis

FLIRTINI stoli raspberry, triple sec, splash pineapple and splash of cranberry	PEARFECT-TINI grey goose pear, elderflower, splash white grape juice and sugar rim
RASPBERRY LEMON ICE MARTINI absolut citron, chambord, sour mix with a sugar rim	KEY LIME stoli vanilla, lime, pineapple juice, sugar rim
PEACH POMEGRANATE MARTINI peach ciroc, white grape, POM juice and fresh squeezed lime	STRAWBERRY CHOCOLATE DROP heart of glass, godiva white & dark, bailey's, strawberry puree
DIRTY, DIRTY, DIRTY grey goose, splash of olive juice, blue cheese stuffed jalapeño olives	BLUEBERRY SPARKLES stoli blueberry, prosecco, blueberry, white peach puree
LYCHEE SAKETINI stoli vodka, lychee sake, cranberry, cointreau and lime juice	