

traditional dinner

appetizers

cold

seaweed salad - 8

mixed green seaweed marinated in a tangy sesame sauce

N tuna tartar* - 18

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

N 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

N 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

N 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



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

miso glaze 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

N surf and turf* - 38

6 oz. filet mignon served with lobster batayaki, macadamia nuts, japanese clear noodles and seasonal grilled asparagus

N filet mignon* - 32

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 seasonal vegetables, topped with onion tangles

nabeyaki udon - 24

tender udon noodles served in a savory dashi & bone broth soup, topped with chicken, carrots, fish cake, mushrooms and baby bok choy, served with 2 shrimp tempura

black cod - 28

seasoned with togarashi and topped with a garlic, ginger glaze; served with simmered baby bok choy and a wild mushroom mix

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* - 24**shrimp teriyaki** - 22**chicken teriyaki** - 20**tuna teriyaki*** - 22**salmon teriyaki*** - 21**swordfish teriyaki** - 24**scallop teriyaki** - 24**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* - 28

8 pieces nigiri and california roll

sashimi combo a* - 42

15 pieces sashimi

chirashi* - 35

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* - 46

16 pieces nigiri, california roll and spicy tuna roll

sashimi combo b* - 68

30 pieces sashimi

sushi & sashimi combo* - 68

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. - 10**hibachi shrimp, jr.** - 11**hibachi steak, jr.** - 11**chicken fingers & fries** - 9**hibachi salmon, jr.** - 11

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.

*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

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

	glass	bottle
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

	glass	bottle
Matua - Marlborough, New Zealand	8	27
Liquid Light - Washington	9	30

PINOT GRIGIO

	glass	bottle
Zenato - Veneto, Italy	8	27

CHARDONNAY

	glass	bottle
Bread & Butter - California	10	34
Prayers of Sinners & Saints - Washington	8	27
Rombauer 2019 - Carneros, California		50

INTERESTING WHITES

	glass	bottle
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

N HAPPY BUDDHA

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

N VOLCANO BOWL (for two)

bacardi, captain morgan, malibu,
grenadine, orange juice, pineapple
juice

N WASABI BLOODY MARY

absolut pepar, mr. & mrs. t's
premium blend, wasabi, lite soy,
celery salt, garnished with olives,
lemon, lime and cocktail shrimp

NAGOYA MULE

junmai sake, lime juice & ginger
beer

NAGOYA'S ORANGE SUN MANHATTAN

bulleit bourbon, grand marnier,
orange bitters with muddled
cherries and oranges

PATRON SILVER MARGARITA

patron silver, grand marnier, fresh
squeezed lime juice, sour mix

NAGOYA RUM PUNCH

captain morgan pineapple and
coconut rums, blackberry brandy,
crème de banana, grenadine,
pineapple juice, orange juice

STRAWBERRY LEMON DROP

toledo spirits heart of glass vodka,
lemonade, fresh squeezed lemon,
strawberry purée, sugar rim

EAST SIDE SLING

toledo spirits east side gin,
cointreau, pineapple juice, fresh
squeezed lime, dash bitters

KENTUCKY SPICE

woodford reserve, cointreau,
lemonade, muddled orange &
lemon, orange bitters, cayenne

PEPPERITA

sauza silver, cointreau, sour mix,
lime, muddled fresno & jalapeño,
cayenne rim

NUTTY RUSSIAN

skrewball, tito's, kahlua, horchata

MELONBERRY

captain morgan, malibu, melon
liqueur, blue curacao, pineapple juice

red wine

PINOT NOIR

	glass	bottle
Meiomi - California	12	40
Angeline Reserve - Mendocino County, California	9	30

CABERNET SAUVIGNON

	glass	bottle
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

	glass	bottle
Skyfall - Columbia Valley, Washington	10	34

RED BLENDS & CURIOSITIES

	glass	bottle
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

	carafe	bottle
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
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Mantensei Star Filled Sky 300 ml

Soft, honey-laced nose with a tad of fruitiness. Good richness and overall balance, finishing dry.	22
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Bushido The Warrior 180 ml can

Tart raspberry, Asian pear, and watermelon rind with a hint of white flowers and a spicy finish.	7
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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, followed by a lengthy and dry finish.	18
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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
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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
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Unfiltered Sake

Nigori Bold and sweet with a robust flavor.	11	19
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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

RASPBERRY LEMON ICE MARTINI

absolut citron, chambord, sour mix
with a sugar rim

PEACH POMEGRANATE MARTINI

peach ciroc, white grape, POM juice
and fresh squeezed lime

DIRTY, DIRTY, DIRTY

grey goose, splash of olive juice,
blue cheese stuffed jalapeño olives

LYCHEE SAKETINI

stoli vodka, lychee sake, cranberry,
cointreau and lime juice

PEARFECT-TINI

grey goose pear, elderflower, splash
white grape juice and sugar rim

KEY LIME

stoli vanilla, lime, pineapple juice,
sugar rim

STRAWBERRY CHOCOLATE DROP

heart of glass, godiva white & dark,
bailey's, strawberry puree

BLUEBERRY SPARKLES

stoli blueberry, prosecco, blueberry,
white peach puree