

hibachi lunch



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
- N nagoya roll** - 13
smoked salmon, cream cheese & crab baked with nagoya aioli sauce
- rock shrimp** - 13
shrimp tempura tossed with a house made creamy spicy sauce, served over a bed of greens
- 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 lunches

All hibachi lunch entrees are served with house soup or salad, fresh vegetables, steamed rice and Nagoya's own special sauces.
Fried rice in place of steamed rice - 2.00

- | | | | |
|-----------------------------|-------------------------------|----------------------------------|-----------------------------------|
| hibachi steak - 14 | hibachi chicken - 13 | chicken & shrimp - 14 | steak & chicken - 14 |
| hibachi scallop - 16 | hibachi salmon - 14 | scallop & shrimp - 16 | chicken & scallop - 15 |
| hibachi shrimp - 14 | hibachi vegetable - 10 | steak & shrimp - 15 | |
| hibachi tuna - 14 | hibachi filet - 21 | steak & scallop - 17 | |

sushi bar lunch special

- | | | |
|--|--|--|
| chirashi* - 16
assorted fresh fish over a bowl of rice | crunchee combo* - 14
crunchee roll and 5 pieces of assorted nigiri - chef's choice | dynamite combo* - 15
dynamite roll and 5 pieces of assorted nigiri - chef's choice |
| yummi yummi combo* - 16
yummi yummi roll and 5 pieces of assorted nigiri - chef's choice | spicy tuna combo* - 14
spicy tuna roll and 5 pieces of assorted nigiri - chef's choice | rainbow combo* - 16
rainbow roll and 5 pieces of assorted nigiri - chef's choice |
| california combo* - 14
california roll and 5 pieces of assorted nigiri - chef's choice | ocean seven combo* - 15
ocean seven roll and 5 pieces of assorted nigiri - chef's choice | nagoya sushi-sashimi combo* - 22
chef's choice of assorted sashimi and nigiri and choice of a california roll or spicy tuna roll |

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.

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

N Nagoya signature dish

hibl_11.24.20

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 peapar, 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		11
Smooth, well balanced with full body		
Tozai Snow Maiden 300 ml		13
Bright & fresh with a lovely ricey and fruity combination. Flavors of honeydew melon, raw pumpkin, and radish. Creamy texture and full body.		
Mantensei Star Filled Sky 300 ml		22
Soft, honey-laced nose with a tad of fruitiness. Good richness and overall balance, finishing dry.		
Bushido The Warrior 180 ml can		7
Tart raspberry, Asian pear, and watermelon rind with a hint of white flowers and a spicy finish.		
Tentakha Hawk in the Heavens 300 ml		18
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.		
Seaside Sparkling 500 ml		35
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.		
Tozai Blossoms of Peace	11	19
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.		
Unfiltered Sake		
Nigori	11	19
Bold and sweet with a robust flavor.		
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	

Nagoya signature drink