

# traditional 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

## sushi bar lunch special

#### chirashi\* - 16

assorted fresh fish over a bowl of rice

#### ocean seven combo\* - 15

ocean seven 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

#### dynamite combo\* - 15

dynamite roll and 5 pieces of assorted nigiri - chef's choice

#### california combo\* - 14

california roll and 5 pieces of assorted nigiri - chef's choice

#### rainbow combo\* - 16

rainbow roll and 5 pieces of assorted nigiri - chef's choice

#### crunchee combo\* - 14

crunchee 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

#### spicy tuna combo\* - 14

spicy tuna roll and 5 pieces of assorted nigiri - chef's choice

## bento box

Japanese box lunch includes tempura shrimp & vegetables, steamed rice and a California roll. Served with miso soup and house salad.  
Fried rice in place of steamed rice - 2.00

#### steak teriyaki bento box - 15

#### shrimp teriyaki bento box - 14

#### salmon teriyaki bento box - 14

#### tuna teriyaki bento box - 15

#### chicken teriyaki bento box - 13

#### gyoza bento box (pork dumplings) - 10

## donburi

"Over a bowl of rice." Served with miso soup.

#### oyakodon - 12

tender slices of chicken breast mixed with onion, mushrooms and egg and served over a bowl of rice

#### unadon - 14

grilled freshwater eel with a sweet soy bean sauce served over a bowl of rice

## 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

### **N** Nagoya signature dish

All sushi is hand made to order, therefore we cannot guarantee simultaneous sushi and kitchen orders. Your patience is appreciated.

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

**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 Butte | Porter    |        |
| Great Lakes          | Earnest New           | Sincerity |        |
| Dortmunder           | Platform Haze         | Jude      |        |
| Angry Orchard        | Columbus Bodhi        | DIPA      |        |
| Rhinegeist Truth     |                       |           |        |
| New Belgium Fat Tire |                       |           |        |

**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**

|                       |
|-----------------------|
| <b>PELLEGRINO</b> - 7 |
| <b>FIJI</b> - 3       |

**white wine**

| SPARKLING WINE   |    |     |
|--|----|-----|
| 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  |    |     |
| Matua - Marlborough, New Zealand                         | 8  | 27  |
| Liquid Light - Washington                                | 9  | 30  |
| PINOT GRIGIO   |    |     |
| Zenato - Veneto, Italy                                   | 8  | 27  |
| CHARDONNAY   |    |     |
| Bread & Butter - California                              | 10 | 34  |
| Prayers of Sinners & Saints - Washington                 | 8  | 27  |
| Rombauer 2019 - Carneros, California                     |    | 50  |
| INTERESTING WHITES                                       |    |     |
| 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**

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

**red wine**

| PINOT NOIR                                      |    |     |
|---|----|-----|
| Meiomi - California                             | 12 | 40  |
| Angeline Reserve - Mendocino County, California | 9  | 30  |
| CABERNET SAUVIGNON                              |    |     |
| 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  |    |     |
| Skyfall - Columbia Valley, Washington           | 10 | 34  |
| RED BLENDS & CURIOSITIES                        |    |     |
| 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  |    |    |
|--|----|----|
| <b>Junmai</b><br>Smooth, well balanced with full body  |    | 11 |
| <b>Tozai Snow Maiden 300 ml</b><br>Bright & fresh with a lovely ricey and fruity combination. Flavors of honeydew melon, raw pumpkin, and radish. Creamy texture and full body.  |    | 13 |
| <b>Mantensei Star Filled Sky 300 ml</b><br>Soft, honey-laced nose with a tad of fruitiness. Good richness and overall balance, finishing dry.  |    | 22 |
| <b>Bushido The Warrior 180 ml can</b><br>Tart raspberry, Asian pear, and watermelon rind with a hint of white flowers and a spicy finish.  |    | 7  |
| <b>Tentak Hawk in the Heavens 300 ml</b><br>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 |
| <b>Seaside Sparkling 500 ml</b><br>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 |
| <b>Tozai Blossoms of Peace</b><br>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 |
| <b>Unfiltered Sake Nigori</b><br>Bold and sweet with a robust flavor.  | 11 | 19 |
| <b>Flavored Sake</b>   |    |    |
| white peach  | 10 | 18 |
| lychee   | 10 | 18 |
| apple  | 10 | 18 |
| pineapple  | 10 | 18 |
| <b>HOT SAKE</b>  |    | 8  |

**martinis**

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

**N** Nagoya signature drink