

# hibachi 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** - 14

shrimp and vegetables dipped in tempura batter and lightly fried

**edamame** - 8

steamed soybeans served in their pods and lightly salted

**spicy edamame** - 8

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** - 13

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 - 3.50

**chicken** - 24**steak\*** - 27**scallop\*** - 34**shrimp** - 26**tuna\*** - 25**swordfish\*** - 26**salmon\*** - 25**vegetable** - 16**chicken & shrimp** - 26**scallop & shrimp\*** - 27**steak & shrimp\*** - 32**steak & scallop\*** - 34**steak & chicken\*** - 27**chicken & scallop\*** - 26**filet mignon** - 34**filet mignon & shrimp\*** - 36**filet mignon & chicken\*** - 30**filet mignon & scallop\*** - 38**seafood deluxe\*** - 38  
shrimp, scallop & swordfish**shogun** - 42  
twin 6 oz. lobster tails**nagoya trio\*** - 36

chicken, steak and shrimp

**imperial\*** - 42

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

**surf and turf\*** - 42

filet mignon and lobster tail

**nagoya special\*** - 52

lobster tail, shrimp, scallops and filet mignon

## for the kids

12 years of age and under.  
Fried rice in place of steamed rice - 3.50

**hibachi chicken, jr.** - 12**hibachi steak, jr.** - 14**hibachi shrimp, jr.** - 13**hibachi salmon, jr.** - 14**chicken fingers & fries** - 10

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

Additional sauce and dressing is available for purchase

\$.75 – single serving

\$9.00 - 16 oz (carryout only)

\$16.00 - 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! - 10

## 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.

**N Nagoya signature dish**