

hibachi dinner

appetizers

cold

seaweed salad - 8

mixed green seaweed marinated in a tangy sesame sauce

N tuna tartar* - 19

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

N sashimi roll* - 15

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

avocado salad - 12

sliced avocado served over a spring mix salad with ponzu dressing

.....add **sesame tuna*** - 9

sesame tuna* - 18

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 - 14

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

.....**make it spicy** - 8

gyoza - 9

japanese pork dumplings with a spicy dipping sauce

combination platter for two - 18

rumaki, edamame, shrimp tempura and gyoza

crispy calamari - 13

lightly battered and fried served with aioli sauce

grilled shishito peppers - 9

basted with a sesame soy and served with spicy garlic aioli

rumaki - 12

house marinated chestnuts, wrapped in bacon and baked

beef tataki - 18

pan seared filet mignon, served with house made pickles, ponzu and garlic chips

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**filet mignon & shrimp*** - 36**filet mignon & chicken*** - 30**filet mignon & scallop*** - 38**seafood deluxe*** - 38
shrimp, scallop & swordfish**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. - 15**hibachi steak, jr.** - 18**hibachi shrimp, jr.** - 17**hibachi salmon, jr.** - 18**chicken fingers & fries** - 10**Nagoya Yummy Yummy Sauce | Ginger Sauce | Ginger Salad Dressing**

Additional sauce and dressing is available for purchase

\$0.75 - 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 \$10. 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