

hibachi lunch



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

N nagoya roll - 14
smoked salmon, cream cheese & crab baked with nagoya aioli sauce

beef negimaki - 11
thin slices of beef rolled with scallions inside and grilled in our own teriyaki sauce

edamame - 8
steamed soybeans served in their pods and lightly salted
.....**make it spicy** - 8

crispy calamari - 13
lightly battered and fried served with aioli sauce

gyoza - 9
japanese pork dumplings with a spicy dipping sauce

shrimp tempura - 14
shrimp and vegetables dipped in tempura batter and lightly fried

combination platter for two - 18
rumaki, edamame, shrimp tempura and gyoza

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 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 - 3.50

steak - 17

scallop - 21

shrimp - 16

tuna - 16

chicken - 15

salmon - 18

vegetable - 12

filet - 22

chicken & shrimp - 20

scallop & shrimp - 24

steak & shrimp - 21

steak & scallop - 26

steak & chicken - 20

filet & chicken - 26

filet & shrimp - 27

filet & scallop - 31

sushi bar lunch special

chirashi* - 18
assorted fresh fish over a bowl of rice

unadon - 16
grilled freshwater eel with a sweet soybean sauce served over a bowl of rice

nagoya sushi-sashimi combo - 24
chef's choice of assorted sashimi and nigiri and choice of california roll or spicy tuna roll

yummi yummi combo* - 16
yummi yummi roll and 5 pieces of assorted nigiri - chef's choice

california combo* - 14
california roll and 5 pieces of assorted nigiri - chef's choice

crunchee combo* - 15
crunchee roll and 5 pieces of assorted nigiri - chef's choice

spicy tuna combo* - 15
spicy tuna roll and 5 pieces of assorted nigiri - chef's choice

ocean seven combo* - 16
ocean seven roll and 5 pieces of assorted nigiri - chef's choice

dynamite combo* - 17
dynamite roll and 5 pieces of assorted nigiri - chef's choice

rainbow combo* - 18
rainbow roll and 5 pieces of assorted nigiri - chef's choice

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.

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

N Nagoya signature dish