

appetizers

cold

ahi poki* - 15
chopped spicy tuna, tobiko caviar and sesame seeds

sunomono combination* - 9
shrimp, crab, octopus and squid served over sliced cucumber in a Japanese vinegar dressing

seaweed salad - 6
mixed green seaweed marinated in a tangy sesame sauce

tuna tartar* - 15
sashimi grade tuna chopped and mixed with pine nuts, served over a sweet miso sauce and garnished with caviar

sashimi roll* - 11
tuna, salmon and crab wrapped in a thin slice of cucumber and served with a ponzu sauce

avocado salad - 10
sliced avocado served over a spring mix salad with ponzu dressing
.....add **sesame tuna** - 6

sesame tuna - 15
seared tuna with black sesame, served with a chipotle miso sauce

yellowtail jalapeno* - 15
yellowtail sashimi served over a bed of mixed greens and jalapeno with yuzu dressing

hot

nagoya lettuce wrap - 9
spicy garlic chicken with crispy noodles served in a lettuce cup

crab egg roll - 7
crab, cream cheese and asparagus lightly deep fried and served with nagoya's secret sauce

beef negimaki - 8
thin slices of beef rolled with scallions inside and grilled in our own teriyaki sauce

crispy oysters - 8
lightly battered fried oysters served with a spicy ponzu sauce

grilled squid - 9
grilled squid served with a sweet soy and chili oil

nagoya roll - 12
smoked salmon, cream cheese & crab baked with nagoya aioli sauce

shrimp tempura - 9
shrimp and vegetables dipped in tempura batter and lightly fried

sea bass misoyaki - 9
grilled chilean sea bass with a miso glaze

edamame - 5
steamed soybeans served in their pods and lightly salted

gyoza - 6
japanese pork dumplings with a spicy dipping sauce

combination platter for two - 16
teriyaki style beef and chicken skewers, shrimp tempura and gyoza

crab cake - 12
seared blue crab cake with a spicy mustard sauce

crispy calamari - 9
lightly battered and fried served with aioli sauce

tofu neopolitan - 7
lightly fried silk tofu served over fresh spinach with a sweet sesame sauce

hibachi lunches

All hibachi lunch entrees are served with house soup or salad, fresh vegetables, steamed or fried rice and Nagoya's own special sauces.

hibachi steak - 12

hibachi scallop - 12

hibachi shrimp - 12

hibachi tuna - 12

hibachi chicken - 10

hibachi salmon - 10

hibachi vegetable - 8

chicken & shrimp - 11

scallop & shrimp - 14

steak & shrimp - 13

steak & scallop - 14

steak & chicken - 12

chicken & scallop - 13

sushi bar lunch special

chirashi* - 14
assorted fresh fish over a bowl of rice

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

california combo* - 10
california roll and 5 pieces of assorted nigiri - chef's choice

crunchee combo* - 10
crunchee roll and 5 pieces of assorted nigiri - chef's choice

spicy tuna combo* - 12
spicy tuna roll and 5 pieces of assorted nigiri - chef's choice

ocean seven combo* - 12
ocean seven roll and 5 pieces of assorted nigiri - chef's choice

dynamite combo* - 12
dynamite roll and 5 pieces of assorted nigiri - chef's choice

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

nagoya sushi-sashimi combo* - 20
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 - 10.95
Includes fresh fruit and fried ice cream, photo with the chef and exciting entertainment!

*There is a \$10.95 charge to bring your own cake to Nagoya, which will include a birthday song and photo with the chef. Optional - \$1 per person to have our staff cut and serve the cake.

N Nagoya signature dish

All sushi is hand made to order, therefore we cannot guarantee simultaneous sushi and kitchen orders. Your patience is appreciated. An 18% service charge will be added to parties of 6 or more. 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.*