

traditional dinner



appetizers

cold

- tuna tartar** - 19 chopped tuna, pine nuts, sweet miso, sriracha, eel sauce, assorted tobiko, quail egg
..... add wonton chips - 2
- sashimi roll** - 18 tuna, salmon, crab mix, wrapped in thinly sliced cucumber, ponzu
- avocado salad** - 12 sliced avocado, spring mix, ponzu
- sesame tuna** - 18 seared black sesame tuna, avocado, spring mix, chipotle miso
- seaweed salad** - 8 mixed green seaweed, house made pickled cucumber
- spicy crab salad** - 8 spicy crab, masago, cucumber, avocado, tempura crunch
..... add wonton chips - 2

hot

- crab egg roll** - 10 crab, cream cheese, asparagus, lightly fried, yum yum sauce
- beef negimaki** - 11 thin slices of ribeye & scallions, teriyaki sauce
- nagoya roll** - 14 smoked salmon, cream cheese, crab mix, fried & baked with nagoya aioli, eel sauce
- tempura mori** - 14 shrimp & vegetables, lightly fried, tempura sauce
- lettuce wrap** - 13 sauteed ground pork, red pepper, onion, candied peanuts
- gyoza** - 9 crispy pork dumplings, spicy ponzu
- combination platter for two** - 20 shrimp tempura, edamame, gyoza
- crispy calamari** - 13 lightly battered & fried, spicy aioli
- edamame** - 8 steamed soybeans, lightly salted
..... make it spicy - 8

specialty entrees

- miso soup, house salad with Nagoya's own ginger dressing, steamed rice
fried rice in place of steamed rice - 4
- tuna toyama*** - 26 seared black sesame tuna, avocado, cucumber, yuzu wasabi soy
 - chicken batayaki** - 26 cream cheese, carrot, spinach, asparagus, rolled in thinly sliced chicken, panko fried, soy cream
 - miso sea bass** - 34 miso & orange marinated, seasonal vegetables, balsamic orange ponzu
 - surf & turf*** - 39 filet mignon, lobster batayaki, macadamia nuts, egg noodles, grilled asparagus
 - yakisoba** - 18 add: chicken - 8 | shrimp - 10 | ribeye - 12
stir-fry noodles, savory house made sauce, seasonal vegetables, onion crisp

teriyaki dinners

- miso soup, house salad, fresh seasonal vegetables, steamed rice
fried rice in place of steamed rice - 4
- steak teriyaki*** - 27
 - shrimp teriyaki** - 26
 - chicken teriyaki** - 24
 - filet mignon teriyaki*** - 35
 - tuna teriyaki*** - 25
 - salmon teriyaki*** - 25
 - swordfish teriyaki** - 28
 - scallop teriyaki** - 33
 - seafood combo teriyaki*** - 38 salmon, scallops, shrimp

from the sushi bar

- miso soup, house salad with Nagoya's own ginger dressing
- sashimi combo A*** - 42 15 pieces sashimi
 - sashimi combo B*** - 70 30 pieces sashimi
 - sushi & sashimi combo*** - 70 8 pieces nigiri, 15 pieces sashimi, california roll, spicy tuna roll
 - unadon** - 38 grilled freshwater eel, eel sauce, sushi rice
 - sushi combo A*** - 30 8 pieces nigiri, california roll
 - sushi combo B*** - 48 16 pieces nigiri, california roll, spicy tuna roll
 - chirashi*** - 38 assorted sashimi on sushi rice
 - sushi boat*** choice of 120 or 160 assorted nigiri & sashimi, chef's choice of special rolls

for the kids

- 12 years of age & under**
house soup or salad, fresh vegetables, steamed rice, Nagoya's own special sauces
fried rice in place of steamed rice - 4
- hibachi chicken, jr.** - 15
 - hibachi steak, jr.*** - 18
 - hibachi salmon, jr.** - 18
 - hibachi shrimp, jr.** - 17
 - chicken fingers & fries** - 12



Nagoya Yum Yum Sauce, Ginger Sauce, Ginger Salad Dressing
Additional sauce & dressing is available for purchase
All natural & made daily, no preservatives are added

\$1 - **single serving**
\$10 - **16 oz (carryout only)**
\$19 - **32 oz (carryout only)**

All sushi is handmade to order, therefore we cannot guarantee simultaneous sushi & kitchen orders. Your patience is appreciated.
A 20% gratuity will be added for parties of 8 or more. Gratuity given to your server will be shared with your Sushi 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.



drinks

martinis

- whiskey appletini**
crown apple, apple sake, white peach puree, cranberry juice
- flirtini**
raspberry vodka, triple sec, pineapple & cranberry juice
- raspberry lemon ice**
absolut citron, chambord, sour mix, sugar rim
- peach pom**
peach vodka, white grape juice, pomegranate juice, lime
- dirty, dirty, dirty**
grey goose, olive juice, blue cheese stuffed jalapeno olives
- lychee saketini**
vodka, lychee sake, cointreau, cranberry juice, lime
- espresso**
king & dane coffee liqueur, van gogh double espresso, pinnacle whipped
- blueberry bubbles**
blueberry vodka, white peach puree, blueberry juice, sparkling sake

exotic specialties

- happy buddha**
bacardi, captain morgan, pineapple & orange juice
- wasabi bloody mary**
absolut peppar, wasabi, bloody mary mix, house made bourbon bbq sauce
- nagoya’s old fashioned** 
elijah craig, filtered sake, muddled orange & cherry, cointreau, angostura bitters
- patron margarita**
patron silver, cointreau, sour mix, lime
--- add flavor for \$2,
choice of – strawberry, raspberry, blueberry, white peach, watermelon, mango, passionfruit
- margarita flight**
choose four of 1 oz pour of flavored margarita
--- original, strawberry, raspberry, blueberry, white peach, watermelon, mango, passionfruit
- strawberry lemon drop**
toledo spirits heart of glass vodka, limoncello, strawberry puree, lemonade, sugar rim
- east side, honey!**
toledo spirits east side gin, elderflower, honey, lemon, tonic, cranberry & pineapple juice
- melonberry**
rum, malibu, melon liqueur, blue curacao, pineapple juice
- nagoya mule** 
filtered sake, ginger beer, lime
- bourbon legend**
buffalo trace, passionfruit puree, cointreau, honey
- nagoya rum punch** 
pineapple & coconut rum, blackberry brandy, grenadine, crème de banana, pineapple & orange juice
- bourbon & whiskey flight**
choose 4 of ½ oz or 1 oz pours from our bourbon & whiskey feature collections

sangrias

- berry blast**
raspberry & blueberry vodka, rosa regale, blackberry brandy, cranberry & blueberry juice
- coco loco**
riesling white wine, malibu, triple sec, pina colada mix, pineapple & cherry juice
- peach pie**
peach vodka, white peach sake, peach schnapps, white peach puree, pineapple juice
- orange dreamsicle**
filtered sake, pinnacle whipped, triple sec, pina colada mix, orange juice
- passionista**
moscato wine, orange vodka, brandy, passionfruit puree, pineapple juice

beer

- JAPANESE**
sapporo
sapporo light
asahi
kirin
- CRAFT**
blue moon
angry orchard
rhinegeist truth ipa
twin oast old ohio
bell’s two hearted ale
high noon
- IMPORTS**
heineken
modelo
stella artois
- DOMESTIC**
bud light
coors light
miller lite
michelob ultra
yuengling
- NON-ALCOHOLIC**
heineken 0.0

sake

- SAKE FLIGHT** 20
choose 4 sake tasting to try from our sake selection below:
COLD SAKE
junmai
smooth flavor, full body, well balanced - 15
mio sparkling sake 720 ml
grape & pear aroma, refreshing acidity, gentle sweetness - 14 / 45
hana awaka sparkling peach 250 ml
fruity, refreshing, subtle floral notes, peach juice infused - 15
bushido the warrior 180 ml can
raspberry, asian pear, watermelon rind, hint of white flower - 10
tozai blossoms of peace
tart cherry, premium ripe green plums, juicy & tangy finish - 14 / 45
UNFILTERED SAKE
tozai snow maiden 300 ml
honeydew melon & pumpkin note, creamy texture, bright & fruity - 16
nigori
bold, sweet, fruity flavor - 9 / 30
FLAVORED SAKE
white peach • lychee • apple • pineapple - 10 / 35
HOT SAKE - 12

wine

- white**
SAUVIGNON BLANC
misfits & mavens - California - 12 / 42
sea pearl - Marlborough, New Zealand - 11 / 38
PINOT GRIGIO
three pears - California - 12 / 42
zenato - Veneto, Italy - 11 / 38
CHARDONNAY
bread & butter - California - 12 / 42
sisters forever - Central Coast, California - 11 / 38
INTERESTING WHITES
seven daughters moscato - Veneto, Italy - 11 / 38
pacific rim riesling - Columbia Valley, Washington - 11 / 38
fuki plum - Japan - 11 / 38
- red**
PINOT NOIR
meiomi - California - 14 / 48
chemistry - Willamette Valley, Oregon - 12 / 42
CABERNET
intrinsic - Columbia Valley, Washington - 14 / 48
predator - California - 12 / 42
MERLOT
raywood vineyards - Central Coast, California - 11 / 38
RED BLEND
house of brown - Lodi, California - 12 / 42
smashberry - Paso Robles, California - 11 / 38

bubbles

- moet - France - 100
zonin prosecco - Veneto, Italy - 11 / 38
rosa regale ‘sparkling red’ - Piedmont, Italy - 11 / 38

non-alcoholic beverages

- mocktail of the day
ramune - japanese soda
(rotating flavor selection)
- evian natural spring water
san pellegrino sparkling water