traditional dinner

NAGOYA
JAPANESE STEAKHOUSE & SUSHI

appetizers

cold

seaweed salad - 9
mixed green seaweed, house made pickled cucumber

sashimi roll - 18 (N)
tuna, salmon, crab mix, wrapped in thinly sliced cucumber, ponzu

avocado salad - 13
sliced avocado, spring mix, ponzu

spicy crab salad - 11
spicy crab, masago, cucumber, avocado, tempura crunch
..... add wonton chips - 3

sesame tuna - 18
seared black sesame tuna, avocado, spring mix, chipotle miso

tuna tartar - 19 (N)
chopped tuna, pine nuts, sweet miso, sriracha, eel sauce, assorted tobiko, quail egg
..... add wonton chips - 3

hot

nagoya roll - 17 (N)
smoked salmon, cream cheese, crab mix, fried & baked with nagoya aioli, eel sauce

crab egg roll - 11 (N)
crab, cream cheese, asparagus, lightly fried, yum yum sauce

gyoza - 10
crispy pork dumplings, spicy ponzu

green bean crunch - 10
lightly fried, lemon-garlic mayo

edamame - 8
steamed soybeans, lightly salted
..... make it spicy - 8

beef negimaki - 17
thin slices of steak & scallions, teriyaki sauce

tempura mori - 15
shrimp & vegetables, lightly fried, tempura sauce

lettuce wrap - 16
chicken, red pepper, red onion, water chestnut

combination platter for two - 20
shrimp tempura, edamame, gyoza

crispy calamari - 17
lightly battered & fried, spicy aioli

specialty entrees

served with miso soup, house salad, steamed rice
fried rice in place of steamed rice - 4

tuna toyama* - 31
seared black sesame tuna, avocado, cucumber, wasabi ponzu

miso cod - 39
miso & orange marinated, seasonal vegetables, balsamic orange ponzu

yakisoba - 22
add: chicken - 10 | shrimp - 12 | steak - 14
stir-fry noodles, seasonal vegetables, crispy onions

chicken batayaki - 33 (N)
cream cheese, carrot, spinach, asparagus, rolled in thinly sliced chicken, panko fried, soy cream

short rib - 38
garlic mashed potatoes, carrots, onion, crispy onions

teriyaki dinners

served with miso soup, house salad, fresh seasonal vegetables, steamed rice
fried rice in place of steamed rice - 4

chicken teriyaki - 26

steak teriyaki* - 31

shrimp teriyaki - 28

filet mignon teriyaki* - 48

tuna teriyaki* - 30

salmon teriyaki - 34

seafood combo teriyaki - 49
salmon, scallops, shrimp

from the sushi bar

served with miso soup & a house salad

sushi combo* - 34
8 pieces nigiri, california roll

sashimi combo* - 48
15 pieces sashimi

sushi & sashimi combo* - 84
8 pieces nigiri, 15 pieces sashimi, california roll, spicy tuna roll

chirashi* - 38
assorted sashimi on sushi rice

sushi boat*
choice of 140 or 180
assorted nigiri & sashimi, chef's choice of special rolls

for the kids

12 years of age & under
served with house soup or salad, fresh vegetables, steamed rice, Nagoya's signature sauces
fried rice in place of steamed rice - 4

hibachi chicken, jr. - 17

hibachi steak, jr.* - 25

hibachi shrimp, jr. - 21

chicken fingers & fries - 14

(N)

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.*

(N) **Nagoya signature dish**

trad.10.26

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 olives

lychee saketini
vodka, lychee sake, cointreau, cranberry juice, lime

espresso
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

peach berry
peach vodka, raspberry vodka, peach schnapps, white grape, white peach & raspberry puree

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
cannonball - California - 12 / 42

RED BLEND
monte antico - Tuscany, Italy - 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
ramune - japanese soda (rotating flavor selection)
evian natural spring water
san pellegrino sparkling water