

traditional lunch



appetizers

cold

tuna tartar* - 19

chopped tuna with pine nuts, served with sweet miso, sriracha & eel sauce, topped with assorted tobiko & quail egg
.....add **wonton chips** - 2

sashimi roll* - 16

tuna, salmon & crab wrapped in a thin slice of cucumber & 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

seaweed salad - 8

mixed green seaweed served with house made pickled cucumber

hot

pork bao - 12

braised pork belly, house made pickles & umeboshi mayonnaise

crab egg roll - 9

crab, cream cheese & asparagus, lightly fried & served with nagoya's secret sauce

beef negimaki - 11

thin slices of beef rolled with scallions inside & broiled in teriyaki sauce

nagoya roll - 14

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

edamame - 8

steamed soybeans served in their pods & lightly salted

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

shrimp tempura - 14

shrimp & vegetables dipped in tempura batter & lightly fried

gyoza - 9

japanese pork dumplings with a spicy dipping sauce

combination platter for two - 20

rumaki, shrimp tempura, edamame & gyoza

crispy calamari - 13

lightly battered & fried, served with aioli sauce

sea bass - 18

miso & orange marinated chilean sea bass, in a balsamic orange ponzu sauce

lettuce wrap - 13

sautéed ground pork, red pepper & onion, topped with candied peanuts

sushi bar lunch special

Served with Miso Soup & House Salad with Nagoya's own Ginger Dressing.

chirashi* - 20

assorted sashimi on a bowl of sushi rice

unadon - 20

grilled freshwater eel with a sweet soybean sauce on a bowl of sushi rice

nagoya sushi-sashimi combo* - 26

chef's choice of assorted sashimi & nigiri, your choice of california roll or spicy tuna roll

yummi yummi combo* - 20

yummi yummi roll & 5 pieces of assorted nigiri - chef's choice

california combo* - 15

california roll & 5 pieces of assorted nigiri - chef's choice

crunchee combo* - 17

crunchee roll & 5 pieces of assorted nigiri - chef's choice

spicy tuna combo* - 15

spicy tuna roll & 5 pieces of assorted nigiri - chef's choice

ocean seven combo* - 20

ocean seven roll & 5 pieces of assorted nigiri - chef's choice

dynamite combo* - 20

dynamite roll & 5 pieces of assorted nigiri - chef's choice

rainbow combo* - 22

rainbow roll & 5 pieces of assorted nigiri - chef's choice

teriyaki lunch

Served with Miso Soup, House Salad, Fresh Seasonal Vegetables & Steamed Rice. Fried Rice in place of Steamed Rice - 4.00

steak teriyaki* - 15**filet teriyaki*** - 20**shrimp teriyaki** - 14**chicken teriyaki** - 13**salmon teriyaki*** - 15**scallop teriyaki** - 18**tuna teriyaki*** - 15**Nagoya Yummy Yummy Sauce | Ginger Sauce | Ginger Salad Dressing**

Additional sauce & dressing is available for purchase

\$.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

Served with fresh fruit, fried ice cream & exciting entertainment! - 10

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 APPLLETINI

crown apple, apple sake, white peach puree, cranberry juice

FLIRTINI

stoli raspberry, triple sec, splash pineapple & cranberry juice

RASPBERRY LEMON ICE

absolut citron, chambord, sour mix, with a sugar rim

PEACH POM

peach ciroc, white grape juice, pomegranate juice & splash lime

DIRTY, DIRTY, DIRTY

grey goose, olive juice, with blue cheese stuffed jalapeño olives

LYCHEE SAKETINI

stoli vodka, lychee sake, cranberry, cointreau & lime juice

ESPRESSO

toledo spirits black kite, van gogh double espresso & frangelico

BLUEBERRY BUBBLES

stoli blueberry, mio sparkling sake, blueberry juice, white peach puree

exotic specialties

HAPPY BUDDHA

bacardi, captain morgan, orange juice, pineapple juice

WASABI BLOODY MARY

absolut peppar, wasabi, zing zang bloody mix, house made woodford bbq sauce

NAGOYA'S OLD FASHIONED

elijah craig, junmai sake, muddled orange & cherry, cointreau, angostura bitters

BUILD-A-SPARKLER

choose between strawberry, white peach, watermelon with grey goose essences vodka & mio sparkling sake

PATRON SILVER MARGARITA

patron silver, cointreau, lime juice, sour mix
-->> make it strawberry, white peach, watermelon, mango or passionfruit flavored for \$1

MARGARITA FLIGHT

-->> original / strawberry / 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, st. germain elderflower, honey, lemon juice, splash cranberry & pineapple juice, tonic

MELONBERRY

captain morgan, malibu, melon liqueur, blue curacao, pineapple juice

CHERRY ON FIRE

ciroc red berry, hannya tou sake, cherry juice, sprite

NAGOYA MULE

junmai sake, lime juice & ginger beer

BOURBON LEGEND

buffalo trace, passion fruit puree, cointreau, honey

NAGOYA RUM PUNCH

captain morgan pineapple & coconut rums, blackberry brandy, crème de banana, grenadine, pineapple juice, orange juice

beer

JAPANESE

Sapporo
Sapporo Light
Asahi
Kirin

IMPORTS

Heineken
Corona
Guinness
Stella

CRAFT

Blue Moon
Angry Orchard
White Claw
Rhinegeist Truth IPA
Twin Oast Old Ohio Blonde Ale
Bell's Two Hearted Ale

DOMESTIC

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
Yuengling

sangrias

BERRY BLAST

la sera red ambrosia, stoli blueberry, stoli raspberry, blackberry brandy, cranberry & blueberry juice

COCO LOCO

pacific rim riesling, malibu, triple sec, pineapple juice, cherry juice, pina colada mix

PEACH PIE

white peach sake, peach ciroc, peach schnapps, pineapple juice, white peach puree

ORANGE DREAMSICLE

junmai sake, pinnacle whipped, triple sec, pina colada mix, orange juice

PASSIONISTA

terra d'Oro moscato, stoli orange, christian brothers brandy, passionfruit puree, pineapple juice

non-alcoholic beverages

PELLEGRINO - 7

EVIAN - 4

RAMUNE 'JAPANESE SODA' - 4 (rotating flavor selection)

MOCKTAIL - 8

white wine



SAUVIGNON BLANC

Villa Maria - Marlborough, New Zealand
Sea Pearl - Marlborough, New Zealand

12 42
9 32

PINOT GRIGIO

Terra Alpine - Dolomiti, Italy
Zenato - Veneto, Italy

12 42
9 32

CHARDONNAY

Bread & Butter - California
Eve - Washington

10 36
9 32

INTERESTING WHITES

Terra d'Oro Moscato - California
Pacific Rim Riesling - Columbia Valley, Washington
Fuki Plum - Japan

9 32
9 32
9 32

red wine



PINOT NOIR

Maison Louis Jadot Bourgogne - Burgundy, France
Meiomi - California
Three Thieves 2021 - California

12 60
9 40
9 32

CABERNET SAUVIGNON

The Prisoner - Napa Valley, California
Tooth & Nail - Paso Robles, California
Intrinsic - Columbia Valley, Washington

14 110
13 49
13 44

MERLOT

Raywood Vineyards - Central Coast, California

9 32

RED BLENDS & CURIOSITIES

Peattelli Malbec Reserve - Mendoza, Argentina
House of Cards - Napa County, California
Smashberry - Paso Robles, California

13 44
12 40
9 32

sake



SAKE FLIGHT 20

Choose 4 sake tasting to try from our sake selection below:

COLD SAKE

Junmai

Smooth, well balanced with full body

15

Mio Sparkling Sake 720 ml

Aromas of grape & pear with a gentle sweetness & refreshing acidity

14 45

Hannya Tou 720 ml

Infused with plums & hot chillis. Rich & sweet with a spicy & tangy finish

14 45

Hana Awaka Sparkling Peach 250 ml

Refreshing sake with hints of sweet peach aroma

15

Bushido The Warrior 180 ml can

Tart raspberry, asian pear, watermelon rind with a white flower & spicy finish

10

Tozai Blossoms of Peace

Softly sweet & tart plum sake with a hint of cherry

14 45

UNFILTERED SAKE

Tozai Snow Maiden 300 ml

Bright & fruity with creamy texture. Notes of honeydew melon with a balanced dryness

16

Nigori Bold & sweet with a robust flavor

9 30

FLAVORED SAKE

White peach • Lychee • Apple • Pineapple

10 35

HOT SAKE 12

bubbles



MOET IMPERIAL

Champagne, France

100

ZONIN PROSECCO

Veneto, Italy

9 32

LA SERA 'MAL GRA'

Sweet Sparkling Red - Piedmont, Italy

10 36