

COLD DISHES

Nakato House Salad with ginger dressing	3.00
Sashimi Salad	9.00
assorted sashimi on mixed greens dressed with house made mustard dressing	
Spinach Goma Ae	4.00
boiled spinach chilled with creamy sesame dressing	
Cucumber and Wakame Salad	4.00
served with vinaigrette and sesame	
Ankimo Ponzu	10.00
steamed monkfish liver chilled and served with ponzu vinaigrette	
Salmon Skin Salad	6.00
crispy salmon skin over mixed greens seved with signature Nakato dressing	
Seaweed Salad with sesame oil dressing	6.00
Soba Salad	9.00
buckwheat noodles tossed with cucumber, seaweed, and sesame dressing garnished with boiled quail eggs	
Beef Tataki	7.00
seared sirloin dressed with ponzu vinaigrette	
Tuna Tataki	9.00
seared tuna dressed with ponzu vinaigrette	
King Crab Salad	15.00
with ginger vinaigrette served on a bed of wakame seaweed and thinly sliced cucumbers	
Shima Aji Carpaccio	15.00
thinly sliced striped saurel dressed with house made white soy sauce	
Sashimi Platter	
3 pieces of tuna, 2 pieces each of salmon, yellowtail, white tuna, shima aji, and scallop	
2 pieces of toro, 2 pieces each of yellowtail, salmon, white tuna, white fish, jack fish, and the catch of the day	
name the price or the number of people sharing the platter. the sushi chef will create a customized dish with the day's best and freshest ingredients.	

SOUPS

Miso Soup (Akadashi)	2.50
with tofu, scallions, and wakame seaweed	
Seafood Miso with seasonal seafood	9.50

NOODLES

Tempura Udon	8.50
thick flour noodles in a soup with shrimp tempura	
Nabeyaki Udon	12.50
thick flour noodles with vegetables, egg, and shrimp tempura	
Soba	10.00
choice of buckwheat or green tea noodles served hot or cold add shrimp tempura or grated yam 2.00	

RICE

Steamed Rice or Brown Rice	2.00
Shrimp Fried Rice	7.50
Vegetable Fried Rice	4.75
Chicken Fried Rice	6.00

HOT DISHES

Classic Chicken Teriyaki	6.00
Classic Beef Teriyaki	8.00
Grilled Salmon	8.50
grilled with choice of teriyaki, lemon butter, or with sea salt	
Grilled Calamari	9.50
grilled with choice of soy sauce, lemon butter, or sea salt	
Hibachi Steak	23.00
filet mignon	
sirloin	14.00
Lamb Chop	10.00
sea salt and peppered lamb chop with house made glaze	
"Kaki" Rockefeller	10.50
grilled oysters topped with mozzarella, bacon, and spinach	
Pork Kakuni	9.50
sweet and tender slow cooked pork	
Steam Grilled Sea Bass	16.50
Chilean sea bass steamed and grilled in kobu seaweed broth	
Baked Mussels with masago and spicy aioli	11.00
Beef Negimaki	9.00
sirloin beef wrapped around green onions grilled to perfection	
Kushiyaki Skewers	10.00
combination of 4 skewers with shrimp, scallops, chicken, sirloin beef, and vegetables	
Yakitori Skewers	5.00
chicken skewers with choice of teriyaki sauce or sea salt	
Gindara miso marinated grilled black cod	16.50
Hamachi Kama grilled yellowtail collar	12.00
King Crab Lemon Butter	15.00
Smoked Salmon Kama	9.00
grilled smoked salmon collar	
Nasu Dengaku grilled eggplant with miso	5.00
Japanese Mushrooms	9.00
sautéed with spinach in light soy sauce and butter	
Chawan Mushi	9.00
traditional egg soup that is steamed with chicken, ginko-nut, and assorted seafood	
Gyoza pork dumplings	5.00
Shumai shrimp dumplings	5.00
Edamame boiled soy beans in a pod	4.00

TEMPURA and FRIED DISHES

Agedashi Tofu	5.00
flash fried tofu served with ground radish, and scallions, in tempura sauce	
Kaki Fry fried oysters	8.00
Jumbo Shrimp	10.50
battered with "panko" breading and deep fried	
Shrimp Tempura	8.00
Soft-shell Crab Tempura	9.00
Calamari Tempura	8.00
Vegetable Tempura	7.00
Lobster Tempura (full tail)	33.00
Assorted Tempura "Moriawase"	28.00
assorted tempura with white fish, shrimp, scallop, calamari, crab, and vegetables	

NAKATO SEASONAL SPECIALS

Specialty Rolls from the Sushi Bar

Sweetheart Special 25

The "XOXO Roll" with 2 glasses of our Sparkling Sake Poinsettia

XOXO Roll 15

Inside: chopped scallop, japanese aioli, masago caviar and cucumber
Outside: seared spicy snow crab, served with a side of lemon

Lobster Roll 20

Inside: lobster tempura, shiso leaf, Japanese aioli
Outside: spicy snow crab and masago caviar

Autumn Leaf Roll 14

Inside: shrimp tempura and avocado
Outside: spicy tuna, scallion and tempura flakes

Seasonal Specials from the Kitchen

"Sawara" Spanish Mackerel Saikyo Yaki 11

slow cooked Spanish Mackerel marinated and grilled with miso

Miso Glazed Shrimp and Eggplant 10

Japanese eggplant and shrimp sautéed with sweet miso glaze

TRADITIONAL JAPANESE MINI COURSE

Shokado

Five seasonal chef's choice items served in a shokado box set.
Menu consists of a sashimi platter, tempura assortment, chawan-mushi, sunomono (vinaigrette dish), and a slow cooked dish.
The course menu is served with miso soup and steamed rice.

40

SUSHI SET

All Sushi courses served with Miso Soup.
Substitution to Seafood Miso Soup **6.00**

"Chirashi"

A traditional sushi dish in Japan.
Assorted Chef's choice sashimi over sushi rice

20

"Ume" Plum

Chef's choice of Seven kinds of Sushi with a choice of Cucumber, Avocado, or Asparagus Roll.

20

"Take" Bamboo

Chef's choice of Nine kinds of Sushi with a choice of Cucumber, Avocado, Asparagus, California, Tuna, Eel, Spicy Tuna, or Spicy Salmon roll.

30

"Matsu" Pine

Chef's choice of Eleven kinds of Sushi with a choice of Cucumber, Avocado, Asparagus, California, Tuna, Eel, Spicy Tuna, Spicy Salmon, Negihama, or Negitoro Roll.

40

NAKATO SIGNATURE HOT POT DISHES

(cooked at the table and sharing recommended)

Sukiyaki

Thinly sliced sirloin beef, tofu, konnyaku-yam noodles, and seasonal vegetables cooked in house made sukiyaki sauce

40

Shabu-shabu

A Japanese "Kobu" broth fondue with thin slices of sirloin beef, tofu, konnyaku-yam noodles, and seasonal vegetables served with house made ponzu and sesame dipping sauce

40

Yosenabe

Crab legs, prawn, clam, and seasonal fish cooked in kobu-dashi, a Japanese version of Bouillabaisse

50

18% gratuity will be added to parties of 6 or more
Consuming raw undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.