

APPETIZERS

Gyoza - 10

japanese pork dumplings with a spicy dipping sauce

Calamari - 16

lightly battered and fried served with spicy aioli sauce

Crab Egg Roll - 11

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

Edamame - 8

steamed soybeans served in their pods and lightly salted

Avocado Salad - 13

sliced avocado served over a spring mix salad with ponzu dressing
+ sesame tuna* - 11

Sesame Tuna Salad - 20

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

Tuna Tartar - 19

sashimi grade tuna chopped and mixed with pine nuts, served over a sweet miso sauce and garnished with caviar
+ wonton chips - 2

Sashimi Roll - 18

tuna, salmon and crab wrapped in a thin slice of cucumber and served with ponzu sauce

Seaweed Salad - 9

mixed green seaweed with tangy sesame sauce

ENTREES

Hibachi Bowl

choice of chicken or shrimp on a bed of steamed or fried rice with vegetables, soup & salad
(Chicken 23, Shrimp 25, Vegetables 17)

Heiwa Noodles - 18

choice of chicken or shrimp with egg noodle, red pepper, mushroom and snap peas cooked in chef's specialty sauce.

Pork Chips - 15

sauteed ground pork, red pepper and onion, topped with candied peanuts

SAKE

Flavored sake

White Peach, Lychee, Pineapple

Hot Sake

Nigori

Bold and sweet with a robust flavor

Hannya Tou (720ml)

Infused with plums and hot chilies. This unique sake is rich and sweet with a very spicy, tangy finish

Rihaku Wandering Poet (300ml)

Junmai Ginjo with notes of banana and ripe honeydew

Ozeki Flavored Nigori (300ml) Pineapple or strawberry

This cloudy sake beautifully combines the tropical sweetness and creamy texture of Ozeki Nigori sake with a refreshing light fruit flavor

glass - bottle

8 27

12

8 27

14 45

35

16

glass - bottle

Tozai Snow Maiden (300ml)

Bright and fresh with a lovely rice and fruity combination. Creamy texture and full body

Hana Awaka Sparkling Peach (250ml) 15

Sparkling sake with peach aroma and melt in your mouth sweetness

Junmai

Smooth, well balanced with full body

Tozai Night Swim (180ml)

Flavors of banana, baked pear and caramelized pineapple with hints of orange and mint

Bushido the Warrior (187ml)

Tart raspberry, Asian pear & watermelon rind with a hint of white flowers and a spicy finish

Sake Flight

Choose 4 sakes to pair for a tasting

16

15

9

9

25

DRINKS

signature cocktails

- Sweet Heat**
don julio reposado /
cointreau / lime /
pineapple / sour / jalapeno
- Catawba Colada**
don julio blanco / cointreau /
pineapple / pina colada /
blueberry
- Nagoya's Old Fashioned**
buffalo trace / junmai /
triple sec / splash oj /
muddled orange and cherry
- Bourbon Bash**
bulleit / blackberry brandy /
triple sec / limoncello
- Orange Sun Manhattan**
woodford reserve / grand
marnier / orange ice cube /
orange peel / orange
bitters / sugar
- Don's Perfect Marg**
don julio anejo / grand
marnier / sour mix / lime /
agave
- Build-A-Sparkler**
choose between strawberry
or white peach puree with
matching vodka flavor
& de faveri prosecco
- Strawberry Lemon Drop**
heart of glass / strawberry
puree / limoncello / lemonade

sangria

- Peach Pie**
ciroc peach / white peach
sake / peach schnapps /
white peach puree /
pineapple juice / orange &
cherry
- Big Red**
cataclysm red
blend / blackberry brandy /
triple sec / cranberry &
pomegranate juice / orange
& cherry
- Island Oasis**
capasaldo moscato / heart
of glass vodka / triple sec /
pineapple juice / pina colada /
cherry juice

wine

White	glass - bottle	
Chardonnay		
Matchbook	8	27
Sonoma-Cutrer		
Russian River Ranches		65
Moscato		
Capasaldo	8	27
Pinot Grigio		
Cantina Castelnuevo		
Delm -Garda	7	24
Rose		
Beiler Pere et Fils Sabine	10	34
Sauv Blanc		
Crossings	10	34
Sparkling		
De Faveri Prosecco	8	
Fu-Ki Plum	8	27
Moet Brut Champagne		85
Red	glass - bottle	
Cabernet		
Earthquake	13	44
Frank Family		110
Honig		85
Silver Raven	10	30
Pinot Noir		
Unshackled	12	40
Bethel Heights		75
Red Blend		
Cataclysm	11	37
Merlot		
Grayson Cellars	9	30

beer

- Domestics**
Bud Light
Mich Ultra
Miller Lite
Yuengling
- Japanese**
Asahi
Kirin Ichiban
Sapporo
Sapporo Light
Sangaria Chu-Hi Grapefruit
- Craft/Import**
Athletic Brewing Seasonal
Blue Moon
Catawba Island Hot Blonde
Cigar City Jai Alai
Columbus Brewing Co. Bodhi
Flying Monkey Sparklepuff Triple
IPA
Founders Mortal Bloom
Great Lakes Edmund Fitzgerald
High Noon
Lagunitas Hazicus Maximus
Modelo
Twin Oast Legitimate Swells IPA
Twin Oast Old Ohio Blonde Ale

martinis

- Peach Pom Blue**
ciroc peach / stoli blueberry /
pomegranate & blueberry
juice / lime
- Dirty, Dirty, Dirty**
grey goose / olive juice /
blue cheese stuffed olives
- Peartini**
grey goose pear / st. germain /
pear nectar /sour mix
- Flirtini**
stoli raspberry / triple sec /
cranberry & pineapple juice
- Espresso**
bizzy cold brew / van gogh
espresso / kahlua
- Gin & Juice**
bombay sapphire / hana
awaka sparkling peach / peach
schnapps / cranberry / glitter
- Lychee Saketini**
belvedere / lychee sake /
cointreau / lime / cranberry