



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

	glass - bottle		glass - bottle
Flavored sake White Peach, Lychee, Pineapple	8	27	
Hot Sake		12	
Nigori Bold and sweet with a robust flavor	8	27	
Hannya Tou (720ml) Infused with plums and hot chillies. This unique sake is rich and sweet with a very spicy, tangy finish	14	45	
Rihaku Wandering Poet (300ml) Junmai Ginjo with notes of banana and ripe honeydew		35	
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		16	
			Tozai Snow Maiden (300ml) 16 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 15 Smooth, well balanced with full body
			Tozai Night Swim (180ml) 9 Flavors of banana, baked pear and caramelized pineapple with hints of orange and mint
			Bushido the Warrior (187ml) 9 Tart raspberry, Asian pear & watermelon rind with a hint of white flowers and a spicy finish
			Sake Flight 25 Choose 4 sakes to pair for a tasting

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
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Pinot Grigio

Cantina Castelnuovo		
Delm -Garda	7	24

Rose

Beiler Pere et Fils Sabine	10	34
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Sauv Blanc

Crossings	10	34
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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
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Merlot

Grayson Cellars	9	30
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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

CHEF FREDDY'S SPECIALTIES

spicy shores - 20

spicy salmon, avocado, asparagus & cucumber topped with spicy tuna, tempura crunch & eel sauce

east harbor - 20

spicy tuna & avocado topped with yellowtail, mayo, jalapeno and masago

too hot to handle - 20

spicy tuna & tempura crunch topped with tuna, spicy mayo & red tobiko

NIGIRI (with rice) 2 pieces per order

Tuna (Big Eye)*	10	Shrimp	6
Yellowtail*	10	Tamago	5
Salmon*	9	Smoked Salmon	8
Red Snapper (New Zealand)*	9	Eel	10
Flounder*	8	Crab Stick	5
Stripe Bass	8	Octopus	7
Escolar*	7	Squid*	6
Albacore*	7	Surf Clam	6
Sweet Shrimp*	9	Smelt Roe (Masago)*	6
Salmon Roe*	9	Flying Roe (Tobiko)*	6
Amberjack*	11		

SASHIMI (no rice) 3 pieces per order

Tuna (Big Eye)*	14	Escolar*	10
Yellowtail*	14	Albacore*	10
Salmon*	12	Octopus*	12
Red Snapper*	14	Stripe Bass*	12
Flounder*	12	Amberjack*	15

PLATES FOR TWO

All Sushi Combinations include House Soup and Salad

HOSOMAKI ROLLS

(5-6 pcs per order)

Nigiri Combo *	64	Tuna Roll*	8
16 pieces nigiri, california roll and spicy tuna roll		Avocado & Cucumber	6
Sashimi Combo* 30 pieces sashimi	70	Yellowtail Roll*	8
Nigiri and Sashimi	70	Eel & Cucumber Roll	9
8 pieces nigiri, 15 pieces sashimi california roll and spicy tuna roll		Cucumber	5
		Veggie Roll	7
		Avocado	5

SPECIAL ROLLS 5-8 pieces per order

cooked

Alcatraz Roll*	18	Dragon Roll	17
Nagoya Roll	16	Dancing Eel Roll	18
California Roll	8	TNT Roll	16
Bagel Roll	10	Spider Roll*	14
Shrimp Tempura Roll*	10	Under the Sea	22
Crunchee Roll*	13	Catawba Roll	15
Super Crunch Roll	16		

raw

Mel's Roll*	20	Kamikaze Roll*	17
Barb's Roll*	19	Ocean 7 Crunch Roll*	15
Sassy Salmon Roll*	18	Rainbow Roll*	18
Kelleys Island Roll*	19	Asian Roll*	18
Twilight Roll*	17	Hawaiian Roll*	20
Spicy Tuna Roll*	9	Honolulu Roll*	19
Home Depot Roll*	18	Vacation Roll*	18
Alaskan Roll*	14	King Reza Roll*	18
Ahi Crunch Roll*	17	Love You Long Time Vern*	20
Deep Blue Sea Roll*	20		

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Items may be prepared undercooked or raw.

The following major food allergens are used as ingredients: Dairy, egg, citrus, gluten, soy, MSG, fish, shellfish, seafood, garlic, sesame & onion

Roll Descriptions

Cooked

alcatraz roll

Shrimp tempura and cream cheese, topped with crab sticks, aioli, red and black tobiko, eel sauce

nagoya roll

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

california roll

crab mix, cucumber, avocado

bagel roll

smoked salmon, cream cheese, avocado

shrimp tempura roll

lightly battered shrimp, avocado, cucumber, mayo, masago, and eel sauce

crunchee roll

tempura crunch, mayo, masago, topped with shrimp and avocado

super crunch roll

shrimp tempura, mayo, topped with smoked salmon and avocado

dragon roll

california roll topped with eel and avocado, topped with eel sauce

dancing eel roll

shrimp tempura with cream cheese topped with eel and avocado

TNT roll

california roll topped with baked spicy tilapia, sriracha and eel sauce

spider roll

crispy soft-shell crab, avocado, cucumber, mayo, masago, eel sauce

under the sea roll

shrimp tempura, spicy crab mix, cream cheese, asparagus, wrapped in soy paper, topped with sweet chili and miso tartar

catawba roll

california roll topped with salmon and baked with nagoya aioli sauce

Raw

mel's roll

spicy crab mix, crispy soft-shell crab, topped with salmon, tuna, yellowtail and aioli

barb's roll

shrimp tempura and spicy tuna, topped with crab sticks, aioli, red and black tobiko, eel sauce

sassy salmon roll

spicy salmon, masago and cucumber topped with avocado and sriracha

kelleys island roll

spicy tuna and tempura asparagus rolled in rice paper, topped with tuna, avocado and aioli sauce

twilight roll

spicy tuna, cream cheese and avocado, topped with crab mix, black tobiko and eel sauce

spicy tuna roll

tuna and avocado with special spicy sauce

home depot roll

shrimp tempura and cream cheese, topped with salmon, yum yum sauce and tempura crunch

alaskan roll

crab mix, cucumber, avocado, topped with salmon and avocado

ahi crunch roll

tempura crunch, mayo, masago, topped with tuna, avocado and eel sauce

deep blue sea roll

tuna, escolar, albacore, topped with eel, avocado, and eel sauce

ocean 7 crunch roll

spicy tuna, salmon, escolar, topped with spicy crunch

kamikaze roll

spicy tuna and salmon topped with escolar and wasabi tobiko

rainbow roll

california roll topped with tuna, salmon, yellowtail and avocado

asian roll

tuna, salmon, crab mix, spring mix, cucumber, rolled and wrapped in rice paper and topped with sweet chili sauce

hawaiian roll

spicy tuna, kaiware sprouts, topped with ahi poki (chopped tuna, cucumber, ponzu sauce, sesame oil, togarashi)

honolulu roll

salmon, shrimp, avocado, topped with tuna, sweet mango sauce and eel sauce

vacation roll

spicy tuna, shrimp tempura, asparagus, topped with spicy crab mix, avocado, jalapeño and miso tartar

king reza roll

square cut tuna and salmon with spicy tuna in between, topped with aioli, eel sauce, masago, red and black tobiko

love you long time vern roll

crispy soft shell crab, spicy tuna, avocado, spicy crab mix, topped with tuna, salmon, yellowtail, avocado, miso tartar and eel sauce