



APPETIZERS

Gyoza - 9
japanese pork dumplings with a spicy dipping sauce

Calamari - 13
lightly battered and fried served with spicy aioli sauce

Crab Egg Roll - 9
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 - 12
sliced avocado served over a spring mix salad with ponzu dressing
+ sesame tuna* - 9

Baby Octopus Salad - 15
marinated baby octopus in a sweet and salty japanese BBQ sauce placed on a bed of seaweed salad

Sesame Tuna Salad -18
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 – 17
tuna, salmon and crab wrapped in a thin slice of cucumber and served with ponzu sauce

Seaweed Salad - 8
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 20, Shrimp 23, Vegetables 13)

Heiwa Noodles - 16
choice of chicken or shrimp with egg noodle, red pepper, mushroom and snap peas cooked in chef’s specialty sauce.

Lettuce Wraps – 13
sauteed ground pork, red pepper and onion, topped with candied peanuts

SAKE

	glass - bottle			glass - bottle	
Flavored sake	8	27	Tozai Snow Maiden (300ml)		16
White Peach, Lychee, Pineapple			Bright and fresh with a lovely rice and fruity combination. Creamy texture and full body		
Hot Sake		12	Hana Awaka Sparkling Peach (250ml)		15
Nigori	8	27	Sparkling sake with peach aroma and melt in your mouth sweetness		
Bold and sweet with a robust flavor			Junmai		15
Hannya Tou (720ml)	14	45	Smooth, well balanced with full body		
Infused with plums and hot chilies. This unique sake is rich and sweet with a very spicy, tangy finish			Tozai Night Swim (180ml)	9	
Rihaku Wandering Poet (300ml)		35	Flavors of banana, baked pear and caramelized pineapple with hints of orange and mint		
Junmai Ginjo with notes of banana and ripe honeydew			Bushido the Warrior (187ml)	9	
Ozeki Flavored Nigori (300ml)			Tart raspberry, Asian pear & watermelon rind with a hint of of white flowers and a spicy finish		
Pineapple or strawberry		16	Sake Flight		25
This cloudy sake beautifully combines the tropical sweetness and creamy texture of Ozeki Nigori sake with a refreshing light fruit flavor			Choose 4 sakes to pair for a tasting		

martinis

Peach Pom Blue
ciroc peach / stoli blueberry /
pomegranate & blueberry juice / lime

Dirty, Dirty, Dirty
grey goose / olive juice /
blue cheese stuffed olives

Pineapple Cooler
effen cucumber / pineapple sake /
pineapple juice / cucumber

Flirtini
stoli raspberry / triple sec /
cranberry & pineapple juice

Espresso
van gogh double espresso /
absolut citron / kahlua

Raspberry Lemon Ice
absolut citron / chambord /
sour mix

Lychee Saketini
belvedere / lychee sake /
cointreau / lime / cranberry

signature cocktails

Kentucky Spice
woodford reserve / triple sec /
lemonade / muddled lemon &
orange / cayenne

Nagoya’s Old Fashioned
elijah craig / junmai / triple sec /
splash oj / muddled orange and
cherry

Bourbon Bash
bulleit / blackberry brandy /
triple sec / limoncello

Nagoya’s Rum Punch
captain morgan pineapple &
coconut / blackberry brandy /
crème de banana / orange juice /
pineapple juice / grenadine /
orange & cherry

Don’s Perfect Marg
don julio anejo / cointreau /
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

wine

White	glass - bottle		Red	glass - bottle	
Chardonnay			Cabernet		
Matchbook	8	27	59 Prime	9	27
Ramey		80	Frank Family		110
Moscato			Honig		85
Capasaldo	8	27	Revelry	13	44
Pinot Grigio			Pinot Noir		
Avanti	7	24	J Vineyards	12	40
Rose			Bethel Heights		75
La Jolie Fleur	10	34	Red Blend		
Whispering Angel		54	Cataclysm	11	37
Sauv Blanc			Orin S Machete		120
Crossings	10	34	Merlot		
Sparkling			Grayson Cellars	9	30
De Faveri Prosecco	8				
Fu-Ki Plum	8	27			
Moet Brut Champagne		85			
Pedres Vermentino		45			

beer

Domestics

Bud Light
Mich Ultra
Miller Lite
Yuengling

Japanese

Asahi
Kirin Ichiban
Sapporo
Sapporo Light
Sangaria Chu-Hi Grapefruit

Craft/Import

Angry Orchard
Athletic Brewing Seasonal
Blue Moon
Founder’s All Day IPA
Flying Monkey Sparklepuff Triple IPA
High Noon
Kona Big Wave Golden Ale
Platform Haze Jude
Twin Oast Legitimate Swells IPA
Twin Oast Seasonal
Twin Oast Old Ohio Blonde Ale
Waterloo Salted Caramel Porter
Zaftig Juicy Lucy IPA

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

Coco Loco
avanti pinot grigio / captain
morgan coconut / triple sec /
pineapple / cherry / pina colada
mix

Orange Dreamsicle
junmai sake / pinnacle whipped /
triple sec / pina colada mix / orange
juice