

## Chef's Featured Sushi Selections

<b>CRUNCHY SHRIMP ROLL</b> Shrimp tempura roll with spicy aioli	\$7.00
<b>CATERPILLAR ROLL</b> Eel roll topped with avocado, smelt roe and eel sauce	\$9.50
<b>DRAGON ROLL</b> Shrimp tempura roll topped with eel, avocado and eel sauce	\$13.00
<b>49'ER ROLL</b> California roll topped with smoked salmon, spicy aioli and scallions	\$8.00
<b>HOPE ROLL</b> Crab stick, shrimp tempura cream cheese soy paper roll topped with tempura crisps, eel sauce and spicy aioli	\$10.00
<b>RAINBOW ROLL*</b> California roll topped with seven slices of fresh fish	\$13.00
<b>SPIDER ROLL</b> Soft-shell crab tempura, lettuce, spicy aioli and smelt roe (4 pcs)	\$6.00
<b>SPICY SNOW ROLL*</b> Salmon, cucumber and jalapeno roll topped with escolar and spicy aioli	\$13.00
<b>SPIDERMAN ROLL*</b> Soft-shell crab tempura, cucumber, crab stick and spicy aioli roll topped with tuna and crab salad	\$13.00
<b>SUNFIRE ROLL*</b> Shrimp tempura roll topped with spicy tuna	\$11.00
<b>SASHIMI ASSORTMENT*</b> 15 pieces: 5 types of thinly sliced sashimi-grade fish (chef selection)	\$20.00

*\*Denotes items that may be served raw or undercooked, and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*When ordering from the Teppan tables, sushi orders may arrive after the chef depending on business at the sushi bar*

## Side Orders

<b>HIBACHI FRIED RICE</b>	\$1.85
<b>BEAN SPROUTS</b>	\$2.25
<b>CHICKEN</b>	\$5.50
<b>SHRIMP</b>	\$7.50
<b>CALAMARI STEAK</b>	\$7.50
<b>SCALLOPS</b>	\$9.00
<b>JUMBO PRAWN</b>	\$12.25
<b>LOBSTER TAIL</b>	\$23.00

## Desserts

<b>TEMPURA FRIED BANANA w/ VANILLA ICE CREAM</b>	\$5.75
<b>ICE CREAM</b> (Green Tea & Vanilla)	\$3.25
<b>CHEESECAKE</b>	\$5.25
<b>BIRTHDAY SPECIAL</b> We sing a Japanese song, take a picture and present a cake	\$10.00

## Nakato Dressing & Sauces

**SALAD DRESSING, GINGER SAUCE,  
& SEAFOOD SAUCE \$6.00**



**JAPANESE RESTAURANT**

**NAKATO**

## Appetizers

<b>NEGIMAKI</b> Scallion rolled in thinly sliced NY strip, grilled with teriyaki sauce	\$8.00
<b>BACON WRAPPED SCALLOPS</b> Grilled with ginger teriyaki reduction sauce & wasabi aioli, garnished with asparagus tempura	\$12.00
<b>STEAK TATAKI*</b> Thinly sliced NY strip seared rare	\$7.75
<b>YAKITORI</b> Chicken and green onions on a skewer with teriyaki sauce	\$5.75
<b>AGEDASHI TOFU</b> Fried tofu with Bonito flake and grated ginger sauce	\$5.50
<b>SHRIMP TEMPURA</b> Shrimp and assortment of vegetables lightly battered and fried	\$7.50
<b>CALAMARI TEMPURA</b> Calamari steak lightly battered and fried	\$7.50
<b>VEGETABLE TEMPURA</b> Assortment of vegetables lightly battered and fried	\$7.00
<b>GYOZA</b> Pork dumplings (deep fried or pan fried)	\$5.75
<b>SESAME SEARED AHI TUNA*</b> Sashimi grade Ahi tuna loin seared with sesame seeds served with our wasabi aoli and ginger soy	\$12.50
<b>EDAMAME</b> Steamed soybeans with sea salt	\$3.25
<b>SEAWEED SALAD</b> Marinated seaweed served with lemon	\$4.00
<b>SQUID SALAD</b> Smoked squid marinated in a sesame dressing	\$4.00

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*If you have food allergies or other dietary needs, please notify a manager or your server.*

All Entrees and Children's Dinners are served with:  
Nakato Onion Soup • Salad with Ginger Dressing  
• Shrimp Appetizer • Hibachi Vegetables  
• Steamed Rice • Noodles

• Add \$1.85 for Hibachi Fried Rice

• No substitutions please

## Traditional

<b>VEGETABLE DINNER</b>	\$12.75
<b>VEGETABLE DINNER with FRIED TOFU</b>	\$14.75
<b>TERIYAKI CHICKEN</b>	\$14.50
<b>TERIYAKI STEAK*</b> Thin sliced strip loin in teriyaki sauce	\$18.50
<b>HIBACHI SALMON</b>	\$22.00
<b>HIBACHI STEAK*</b> 7 oz. NY strip	\$22.00
	14 oz. NY strip
	\$33.50
<b>HIBACHI SHRIMP</b>	\$20.75
<b>HIBACHI SCALLOPS</b>	\$25.00
<b>FILET MIGNON*</b>	\$26.25

## Combinations

<b>NY STRIP* &amp; CHICKEN</b>	\$20.25
<b>SHRIMP &amp; CHICKEN</b>	\$19.75
<b>NY STRIP* &amp; SALMON</b>	\$22.50
<b>NY STRIP* &amp; CALAMARI</b>	\$22.00
<b>SHRIMP &amp; SCALLOPS</b>	\$23.75
<b>NY STRIP* &amp; SHRIMP</b>	\$22.75
<b>NY STRIP* &amp; SCALLOPS</b>	\$24.50
<b>SEAFOOD COMBINATION</b> Shrimp, scallops, & salmon	\$28.75

• If substituting Filet Mignon for NY Strip, please add \$4.00

• Please ask server for other possible combinations

## Chef's Premium Selections

<b>JUMBO PRAWN</b>	8oz.	\$32.75
<b>FILET MIGNON* &amp; JUMBO PRAWN</b> 4 oz. filet and 4 oz. jumbo prawn		\$32.75
<b>FILET MIGNON* &amp; LOBSTER</b>	4oz. filet	\$42.75
	7oz. filet	\$48.75
	Cold water lobster tail	
<b>NY STRIP* &amp; LOBSTER</b>		\$44.25
	7 oz. NY Strip served with premium cold water lobster tail	

## Nakato's Delight

<b>CHICKEN, SHRIMP &amp; CHOICE of:</b>		
	NY STRIP*	\$26.75
	or FILET MIGNON*	\$31.00

## Early Bird

AVAILABLE SUNDAY - THURSDAY  
UNTIL 6PM

<b>TERIYAKI BEEF JULIENNE* &amp; CHICKEN</b>	\$13.75
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*Gratuity is not included on the guest check.  
Due to our unique service, tips are shared equally  
between the chef and the waitstaff.  
No separate checks for parties of 20 or more.*

Thank you.