

## HOUSE WINES

White Zinfandel • Chardonnay • Merlot • Cabernet Sauvignon  
Glass \$5.00

## WHITE WINES

	Glass	Bottle
Schmitt Shone Riesling	\$6.00	\$23.00
K. Jackson "Vintners Reserve" Chardonnay	\$8.00	\$31.00
Marco Negri Moscato d'Asti	\$8.50	\$33.00
Kim Crawford Sauvignon Blanc	\$9.00	\$35.00
Simi Sauvignon Blanc	\$7.00	\$27.00
Pepi Pinot Grigio	\$7.00	\$27.00

## RED WINES

Pepperwood Grove Merlot	\$6.00	\$23.00
B.V. "Coastal" Cabernet	\$7.00	\$27.00
Sebastiani Pinot Noir	\$7.25	\$28.00
Dreaming Tree Crush Red Blend	\$8.50	\$33.00

## BLUSH WINES

Beringer White Zinfandel	\$6.00	\$23.00
Roscato Rosso Dolce	\$6.00	\$23.00

## SPARKLING WINES

J. Roget Spumante 187ml	\$ 5.00
Korbel Brut	\$20.00
Bollinger Brut Champagne	\$120.00

More items available, please ask server for details.

## DRAFT BEER

Coors Light	\$2.75	Sapporo	\$3.50
Bud Light	\$2.75	Blue Moon	\$3.50

Please ask server for additional seasonal selections

## DOMESTIC BEER

Budweiser • Bud Light • Bud Select • Michelob Ultra  
Coors Light • Miller Lite • O'Douls Amber  
\$3.00

Please ask server for additional seasonal selections

## IMPORTED BEER

Sapporo 12 oz.	\$4.25	Guinness 14 oz.	\$5.50
Corona 12 oz.	\$4.25	Sapporo 22 oz.	\$6.25
Heineken 12 oz.	\$4.25	Kirin Ichiban 22 oz.	\$6.25

## HOT SAKE & PLUM WINE

Gekkeikan Hot Sake	Small	\$4.00	Large	\$7.00
Gekkeikan Plum Wine	Glass	\$6.00	Bottle	\$23.00

## COLD SAKE

300ml

Momokawa Moonstone Asian Pear	\$13.50
Hana Lychee	\$13.50
Hana Fuji Apple	\$13.50
Sho Chiku Bai Ginjo	\$15.00
Tozai "Living Jewel" Junmai	\$19.00
Shimizu No Mai "Pure Dawn" Junmai Ginjo	\$26.00
Rihaku "Dreamy Clouds" Junmai Nigori (unfiltered)	\$28.00
Shimizu No Mai "Pure Dusk" Junmai Daiginjo	\$29.00
Gekkeikan Horin Junmai Daiginjo	\$30.00

More items available, please ask server for details.



# NAKATO

## Japanese Restaurant



## APPETIZERS

<b>YAKITORI</b> chicken and green onions on a skewer with teriyaki sauce	\$ 5.50
<b>GYOZA</b> pork dumplings (deep fried or steamed)	\$ 5.25
<b>SHRIMP TEMPURA</b> shrimp and vegetables lightly battered and fried	\$ 8.00
<b>CALAMARI TEMPURA</b> calamari steak lightly battered and fried	\$ 7.25
<b>SEAFOOD TEMPURA</b> shrimp, calamari, scallops and vegetables lightly battered and fried	\$12.00
<b>VEGETABLE TEMPURA</b> mixed vegetables lightly battered and fried	\$ 6.00
<b>BEEF and ASPARAGUS ROLL</b> asparagus rolled in thin sliced NY strip with teriyaki sauce	\$ 9.00
<b>BACON WRAPPED SCALLOPS</b> grilled and served with ginger teriyaki reduction sauce & wasabi aioli	\$10.50
<b>BEEF SASHIMI</b> thinly sliced filet mignon seared rare with ponzu sauce	\$10.00
<b>AGEDASHI TOFU</b> fried tofu with grated ginger sauce; topped with seaweed & fried onion	\$ 5.50
<b>EDAMAME</b> salted boiled soybeans	\$ 3.00

## SIDE ORDERS

HIBACHI FRIED RICE	\$ 1.75
TERIYAKI CHICKEN	\$ 5.50
SHRIMP	\$ 8.00
SCALLOPS	\$ 9.00
CALAMARI	\$ 6.25
NOODLES	\$ 1.75
BEAN SPROUTS	\$ 1.75

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

*If substituting Hibachi Fried Rice for Steamed Rice, please add \$1.75*

## TRADITIONAL

<b>VEGETABLE DINNER</b> with fried tofu	\$12.25 \$14.75
<b>HIBACHI CHICKEN</b>	\$14.50
<b>SUKIYAKI STEAK</b> thinly sliced NY strip loin with teriyaki sauce	\$18.50
<b>HIBACHI STEAK</b> 8 oz. NY STRIP	\$23.25
16 oz. NY STRIP	\$35.25
<b>FILET MIGNON</b> 8 oz.	\$27.25
<b>HIBACHI SHRIMP</b>	\$21.75
<b>HIBACHI SCALLOPS</b>	\$23.75
<b>HIBACHI SALMON</b>	\$22.25

## COMBINATION DINNERS

<b>SHRIMP &amp; CHICKEN</b>	\$19.75
<b>NY STRIP &amp; CHICKEN</b>	\$20.50
<b>NY STRIP &amp; SHRIMP</b>	\$22.50
<b>NY STRIP &amp; SCALLOPS</b>	\$24.75
<b>NY STRIP &amp; CALAMARI</b>	\$21.25
<b>NY STRIP &amp; SALMON</b>	\$22.75
<b>SEAFOOD COMBINATION</b> shrimp, scallops & salmon	\$28.75
<b>NY STRIP &amp; LOBSTER</b> 8 oz. NY Strip served with premium South African cold water lobster tail	Market Price

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

*Please ask server for other possible combinations.*

## NAKATO'S DELIGHT

<b>CHICKEN, SHRIMP &amp; choice of:</b> NY STRIP	\$26.25
FILET MIGNON	\$30.75
SCALLOPS	\$27.75

## CHILDREN'S MENU

*Under 12 Years Old*

*Must Specify Children's Menu When Ordering*

<b>VEGETABLE DINNER</b>	\$ 8.75
<b>TERIYAKI CHICKEN</b>	\$ 9.50
<b>HIBACHI STEAK</b> 4 oz. NY STRIP	\$12.75
<b>HIBACHI SHRIMP</b>	\$12.25
<b>FILET MIGNON</b>	\$15.75

## EARLY BIRD SPECIAL

*Available Sunday through Friday until 6 pm*

*Must specify Early Bird when ordering.*

<b>STEAK with choice of:</b> CHICKEN	\$14.00
SHRIMP	\$17.50

## DESSERTS

<b>BANANA TEMPURA</b> lightly battered and fried banana; served with vanilla bean ice cream	\$ 5.50
<b>CHOCOLATE LAVA CAKE</b> moist chocolate cake with fudge ganache center; served with vanilla bean ice cream	\$ 5.00
<b>OREO CRÉME PIE</b> cream pie with Oreo® cookie pieces	\$ 4.00
<b>VANILLA BEAN ICE CREAM</b> Drizzled with Chocolate	\$ 2.50

## SALAD DRESSING & SAUCES

*1 Pint*

<b>SALAD DRESSING, SEAFOOD &amp; GINGER SAUCE</b>	\$ 7.00
<b>TERIYAKI SAUCE &amp; HOT SAUCE</b>	\$ 9.00

*Gratuity is not included on the guest check. Due to our unique service style, tips are shared equally between the chef and waitstaff.*

***Thank you for your patronage.***