

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
Heron Pinot Noir	\$8.25	\$33.00
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

Tosti Asti Spumante	\$30.00
Martini & Rossi Asti Spumante	\$30.00
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

IMPORTED BEER

Sapporo 12 oz.	\$4.00	Guinness 14 oz.	\$5.25
Asahi Super Dry 12 oz.	\$4.00	Kirin Ichiban 22 oz.	\$6.00
Heineken 12 oz.	\$4.00	Sapporo 22 oz.	\$6.00
Corona 12 oz.	\$4.00		

HOT SAKE & PLUM WINE

Gekkeikan Hot Sake	Small	\$3.75	Large	\$6.75
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

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

VEGETABLE DINNER with fried tofu	\$12.00
HIBACHI CHICKEN	\$14.25
SUKIYAKI STEAK thinly sliced NY strip loin with teriyaki sauce	\$18.25
HIBACHI STEAK 8 oz. NY STRIP	\$22.00
16 oz. NY STRIP	\$34.00
FILET MIGNON 8 oz.	\$26.00
HIBACHI SHRIMP	\$21.50
HIBACHI SCALLOPS	\$23.50
HIBACHI SALMON	\$22.00

COMBINATION DINNERS

SHRIMP & CHICKEN	\$19.50
NY STRIP & CHICKEN	\$19.75
NY STRIP & SHRIMP	\$21.75
NY STRIP & SCALLOPS	\$24.00
NY STRIP & CALAMARI	\$20.50
NY STRIP & SALMON	\$22.00
SEAFOOD COMBINATION shrimp, scallops & salmon	\$28.00
NY STRIP & LOBSTER 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

CHICKEN, SHRIMP & choice of: NY STRIP	\$25.50
FILET MIGNON	\$30.00
SCALLOPS	\$27.50

CHILDREN'S MENU

Under 12 Years Old

VEGETABLE DINNER	\$ 8.50
TERIYAKI CHICKEN	\$ 9.25
HIBACHI STEAK 4 oz. NY STRIP	\$12.50
HIBACHI SHRIMP	\$12.00
FILET MIGNON	\$15.50

EARLY BIRD SPECIAL

*Available Sunday through Friday until 6 pm
Must specify Early Bird when ordering.*

STEAK with choice of: CHICKEN	\$13.75
SHRIMP	\$17.25

DESSERTS

BANANA TEMPURA lightly battered and fried banana; served with vanilla bean ice cream	\$ 5.50
CHOCOLATE LAVA CAKE moist chocolate cake with fudge ganache center; served with vanilla bean ice cream	\$ 5.00
BUTTERFINGER PIE cookie crust cream pie with peanuts and Butterfinger®; served with vanilla bean ice cream	\$ 4.00
VANILLA BEAN ICE CREAM Drizzled with Chocolate	\$ 2.50

SALAD DRESSING & SAUCES

1 Pint

SALAD DRESSING, SEAFOOD & GINGER SAUCE	\$ 7.00
TERIYAKI SAUCE & HOT SAUCE	\$ 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.