

## Appetizers

<b>GYOZA</b> pork dumplings (deep fried or pan fried)	\$6.00
<b>SHRIMP TEMPURA</b> shrimp and assortment of vegetables lightly battered and fried	\$8.00
<b>VEGETABLE TEMPURA</b> assortment of vegetables lightly battered and fried	\$7.00
<b>TAKOYAKI</b> octopus dumplings topped with bonito flakes, aonori, okonomi sauce, mayo	\$7.50
<b>CHICKEN KARAAGE</b> boneless fried chicken marinated with soy sauce and ginger	\$7.00
<b>CALAMARI KARAAGE</b> seasoned tube and tentacles lightly fried	\$7.50
<b>AGEDASHI TOFU</b> fried tofu with Bonito flakes and grated ginger sauce	\$6.00
<b>TUNA TATAKI</b> sashimi grade tuna loin seared rare with citrus soy sauce	\$9.50
<b>YAKITORI</b> chicken and green onions on a skewer with teriyaki sauce	\$6.00
<b>BACON WRAPPED SCALLOPS</b> grilled with ginger teriyaki reduction sauce & wasabi aioli, garnished with asparagus tempura	\$12.50
<b>Hibachi Side Orders</b>	
<b>FRIED RICE</b>	\$2.00
<b>BEAN SPROUTS</b>	\$2.25
<b>CHICKEN</b>	\$6.00
<b>SHRIMP</b>	\$8.00
<b>CALAMARI STEAK</b>	\$7.50
<b>SALMON</b>	\$7.75
<b>RED SNAPPER</b>	\$8.50
<b>SCALLOPS</b>	\$9.50
<b>JUMBO PRAWN</b>	\$12.50
<b>LOBSTER TAIL</b>	\$23.00

*\*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.*

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

• Add \$2.00 for Hibachi Fried Rice

• No Substitutions on Hibachi Vegetables Please

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

## Entrées

<b>VEGETABLE DINNER</b>	\$13.00
<b>VEGETABLE DINNER with FRIED TOFU</b>	\$15.00
<b>TERIYAKI CHICKEN</b>	\$15.50
<b>TERIYAKI STEAK*</b>	\$19.00
thin sliced strip loin in teriyaki sauce	
<b>HIBACHI SALMON</b>	\$22.50
<b>HIBACHI RED SNAPPER</b>	\$24.00
<b>HIBACHI STEAK*</b>	\$22.50
7 oz NY strip	\$34.50
14 oz NY strip	\$21.00
<b>HIBACHI SHRIMP</b>	\$26.50
<b>HIBACHI SCALLOPS</b>	\$26.75
<b>FILET MIGNON*</b>	

## Combinations

<b>NY STRIP* &amp; CHICKEN</b>	\$21.00
<b>SHRIMP &amp; CHICKEN</b>	\$20.25
<b>NY STRIP* &amp; SALMON</b>	\$23.50
<b>NY STRIP* &amp; CALAMARI</b>	\$22.25
<b>SHRIMP &amp; SCALLOPS</b>	\$24.75
<b>NY STRIP* &amp; SHRIMP</b>	\$23.25
<b>NY STRIP* &amp; RED SNAPPER</b>	\$24.25
<b>NY STRIP* &amp; SCALLOPS</b>	\$25.00
<b>SEAFOOD COMBINATION</b>	\$30.50
shrimp, scallops, & salmon	

• 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>	
<b>NY STRIP*</b>	\$28.00
<b>or FILET MIGNON*</b>	\$32.00

## Chef's Premium Selections

<b>JUMBO PRAWN</b>	8 oz	\$33.50
<b>FILET MIGNON* &amp; JUMBO PRAWN</b>		\$33.50
4 oz filet and 4 oz jumbo prawn		
<b>FILET MIGNON* &amp; LOBSTER</b>	4 oz filet	\$43.50
filet served with premium cold water lobster tail	7 oz filet	\$49.50
<b>NY STRIP* &amp; LOBSTER</b>		\$45.00
7 oz NY Strip served with premium cold water lobster tail		
<b>SURF &amp; TURF*</b>		\$35.00
4 oz filet with teriyaki red wine reduction; jumbo prawn & scallops cooked with white wine & herb butter		

## Early Bird

AVAILABLE SUNDAY - THURSDAY  
UNTIL 6PM

<b>TERIYAKI STEAK* &amp; SHRIMP</b>	\$17.00
-------------------------------------	---------

## Children's Menu

(Under 12 years old)

<b>TERIYAKI CHICKEN</b>	\$9.75
<b>HIBACHI SHRIMP</b>	\$12.00
<b>HIBACHI STEAK*</b>	\$13.50
<b>FILET MIGNON*</b>	\$16.50

## Desserts

<b>TEMPURA FRIED BANANA</b> w/ vanilla ice cream	\$6.00
<b>ICE CREAM</b> (Green Tea or Vanilla)	\$3.25
<b>MOCHI ICE CREAM</b>	\$5.00
<b>CHEESECAKE</b>	\$5.25
<b>BIRTHDAY SPECIAL</b>	\$11.00
we sing a Japanese song, take a picture, and serve a cake	

*Gratuity is not included on the guest check.  
An 18% gratuity will be added to groups of 5 or more.  
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.*