

Cocktails

Maitai \$6.95 <i>Dark Rum, Orange Curacao, Lime Juice, Triple Sec, Amaretto, Pineapple Juice, Grenadine</i>	Zombie \$6.95 <i>Rum, Apricot Brandy, Pineapple Juice, Passion Fruit Juice</i>
Blue Hawaiian \$6.95 <i>Blue Curacao, Light Rum, Pineapple Juice and Sour Mix</i>	Geisha \$6.50 <i>Rum, Banana Liqueur, Orange Juice and Pineapple Juice</i>
Long Island Iced Tea \$7.50 <i>Rum, Gin, Vodka, Tequila, Triple Sec, Sour Mix and Coke</i>	Sex on the Beach \$6.95 <i>Vodka, Midori, Chambord, Pineapple Juice and Cranberry Juice</i>
Margarita \$6.95 <i>Tequila, Triple Sec, and Lime Juice</i>	Lychee Martini \$8.00 <i>Balibu Passion Fruit, Coconut Rum, Lychee, Shohoo, and Pineapple Juice. Garnished with Lychee</i>
Bloody Mary \$6.50 <i>Vodka, Worcestershire Sauce, Tabasco Sauce, Lemon Juice, Celery Salt, Pepper and Tomato Juice</i>	Caramel Apple Tini \$7.85 <i>Butterscotch Schnapps, Three Olive Apple, Apple Schnapps, Sour Mix Caramel Swirl, and Apple Slice</i>
Daiquiri \$6.50 <i>Banana, Strawberry, Mango</i>	Hazelnut Espresso \$7.65 <i>Frangelico Hazelnut, Stoli Vanilla, Kahlua, Godiva, Fresh Espresso, Half & Half</i>
Pina Colada \$6.50 <i>Rum, Cream of Coconut and Pineapple Juice</i>	Godiva Chocolate \$7.95 <i>Three Olives Chocolate, Stoli Vanilla, Godiva Chocolate, Half & Half, Chocolate Swirl and Shavings</i>
Tequila Sunrise \$6.95 <i>Tequila, Orange Juice and Grenadine</i>	

House Favorites

Bourbon & Ginger \$7.55 <i>Bourbon and House-Pressed Gingerade</i>	Nagoya Mule \$7.45 <i>Vodka, Nigori, Sake, Black Pepper, Ginger Syrup and Fresh Lime Juice</i>
Lemon Drop Martini \$7.95 <i>Absolut Citron, Fresh Squeezed Lemon, Sugar Rim and Lemon Wedge</i>	Orange Oasis \$7.35 <i>Gin, Cherry Brandy Orange Juice and Ginger Ale</i>
Cosmopolitan \$8.00 <i>Citron Vodka, Cointreau, Lime Juice & Cranberry Juice</i>	Midori Sour \$6.50 <i>Midori, Lime Juice, Sour Mix, and a Dash of Sprite</i>
Ginger Patch \$7.45 <i>Vodka and House-Pressed Gingerade</i>	Strawberry Sake Tini \$7.95 <i>Strawberries, Nigori, Sake, Vodka, and a Splash of Cranberry Juice</i>

Soft Drinks

Soft Drinks (free refills) \$2.50 <i>Pepsi, Diet Pepsi, Cherry Pepsi, Root Beer, 7 Up, Mountain Dew, Lemonade, Dr. Pepper, Raspberry Iced Tea</i>	Japanese Soda \$3.00
	Apple, Orange or Cranberry Juice \$3.00

Salads

Seaweed Salad \$6.50	Poke Salad \$7.95
Spicy Kani Salad \$7.00	House Salad \$5.00
Squid Salad \$6.00	Avocado Salad \$6.50
Salmon Skin Salad \$6.00	

Sushi & Sashimi (a la carte)

Salmon \$6.50	Sweet Shrimp \$8.95
Toro \$10.95	Mackerel \$6.00
Tuna \$7.95	Baked Eel \$6.50
Yellowtail \$6.25	Octopus \$5.50
Squid \$5.50	Surf Clam \$6.00
Red Snapper \$5.95	Shrimp \$6.00
Smoked Salmon \$5.95	Scallops \$7.95
Special Fish (ask your server) M/P	Tamago \$5.95

Appetizers

COOKED	RAW
Edamame \$6.00	Hamachi Jalapeno \$10.00 <i>Yellowtail, Jalapeno with Pozu Sauce</i>
Sweet Potato Fries \$6.00	Sushi Appetizer \$11.00 <i>5 pc Assorted Sushi</i>
Gyoza (6 pc) \$7.00	Sashimi Appetizer \$13.00 <i>6 pc Assortment Sliced Fish</i>
Coconut Shrimp (4 pc) \$8.00 <i>Jumbo Shrimp Fried with Coconut Flake</i>	Live Oysters \$11.00 <i>Live Oyster with Shell, Chef Special Sauce</i>
Harumaki \$6.00 <i>Japanese Spring Roll</i>	Triple Tartar \$13.95 <i>Tuna, Salmon, Yellowtail, Mango, Cucumber mix with Wasabi Yuzu Siracha Avocado</i>
Tempura Calamari \$8.00 <i>Delicately Batter Fried with Calamari Ring</i>	
Takoyaki Octopus Dumplings \$8.95 <i>Octopus Dumplings with Eel, Mayo Sauce with Sweet Bonito Flakes</i>	
Soft Shell Crab \$9.00 <i>Deep Fried with Tempura Batter</i>	
Hamachi Kama \$10.95 <i>Baked Yellowtail Collar</i>	

名古屋

Nagoya

Japanese Steakhouse & Sushi



An 18% Gratuity may be applied to parties of 6 or more. Please inform servers of any allergies. Many items on menu are served raw or may contain raw ingredients. Consuming raw meats, seafood or shellfish may increase your risk of foodborne illness.

Chef's Signature Rolls

- Bozeman Roll** \$10.95
Salmon, Cream Cheese, Avocado Inside, Whole Roll Deep Fried with Eel Sauce and Spicy Mayo
- Black Dragon** \$13.50
Shrimp Tempura, Asparagus Inside. Baked Eel and Avocado on top with Eel Sauce
- Fantastic Lobster Roll** \$16.95
Lobster Tempura, Lobster Salad, Cream Cheese, Avocado, Masago Wrapped with Soybean Paper, Eel Sauce and Spicy Mayo
- King Royal** \$16.95
Spicy Crabmeat, Crunch, Avocado Inside, Alaska King Crab, 4 Different Tobiko on top with Spicy Mayo
- Golden Spider** \$16.00
Soft Shell Crab Tempura, Lettuce, Spicy Crabmeat, Avocado, Masago Wrapped with Soybean Paper, Eel Sauce and Spicy Mayo
- Mango Tango** \$15.95
Spicy King Crab, Crunch, Cucumber Wrapped in Soybean Paper, Lobster Salad, Fresh Mango on top with Honey Sauce
- Salmon Lover Roll** \$12.95
Salmon Tempura, Avocado Inside, Fresh Salmon on top with Spicy Mayo and Masago
- Spicy Killer** \$13.95
Spicy Tuna, Avocado Inside. Tuna, Salmon, White Tuna, Red Snapper and Jalapeno on top with Spicy Mayo and Chili Sauce
- Special Naruto** \$13.50
Tuna, Salmon, Yellowtail, Imitation Crabmeat, Masago, Wrapped with Cucumber Ponzu Sauce
- Sweet Heart** \$15.00
Tuna, Salmon, Yellowtail, White Tuna, Mango Masago, Wrapped with Pink Soybean Paper and Honey Sauce
- Volcano** \$14.00
White Tuna, Imitation Crabmeat, Avocado Inside, Whole Roll Deep Fried with Eel Sauce, Spicy Mayo, Chili Sauce and Masago on top
- Avalon Roll** \$12.95
Shrimp Tempura, Spicy Crabmeat topped with Avocado Crunch, Masago, Eel Sauce
- Lion King Roll** \$15.95
Crabmeat, Tuna, Avocado Inside, Baked Salmon on top with Dynamite Sauce, Eel Sauce, Sriracha, Masago and Scallion
- Yellowstone** \$14.95
King Crab with Avocado Inside. Tuna, Salmon, Eel, Shrimp on top with Chef's Signature Sauce (No Seaweed or Soybean Paper Wrapped)
- Albacore Tuna Roll** \$15.50
Spicy Yellowtail, Jalapeno, Cilantro, Avocado Inside, Seared Albacore Tuna on top with Ponzu Sauce, Sriracha Sauce and Scallion
- Hurricane Roll** \$13.50
Spicy Salmon, Cucumber, Asparagus Inside, Salmon, White Tuna, Avocado on top with Yuzu Sauce and Black Tobiko
- Wasabi Roll** \$15.50
Salmon, White Tuna, Red Snapper, Crabmeat, Cream Cheese Inside, Deep Fried with Eel Sauce, Wasabi Mayo and Wasabi Tobiko
- Valentine Roll** \$14.50
Spicy Tuna, Crunch, Avocado Inside, Fresh Tuna on the Top, Eel Sauce and Honey Sauce
- Paradise Roll** \$16.95
Shrimp Tempura, Spicy King Crab, Fried Banana, Avocado, Spicy Kani, Mango, Wrapped with Soy Paper, Mango and Honey Sauce
- Sexy Girl Roll** \$15.00
Spicy King Crab, Mango, Avocado Topped with Crabmeat, Strawberries on top with Strawberry Sauce
- American Dream Roll** \$15.95
Lobster Salad, Crunchy Avocado Inside, Tuna, Salmon, Yellowtail on top with spicy Mayo
- Fancy Four Roll** \$15.50
Spicy Tuna, Spicy Salmon, Spicy Yellowtail, Peanut Avocado Inside, Wrapped with Soybean Paper



Chef's Signature Rolls (cont)

- Helena Roll** \$16.50
Shrimp Tempura, Apple, Avocado Wrapped in Soybean Paper, Spicy Tuna, Jalapeno, 4 kinds of Tobiko on top
- Dynamite Roll** \$17.50
Spicy Scallops, Mango, Cucumber Inside Lobster Salad, Avocado on top with Spicy Mayo and Hot Sauce
- Salem Roll** \$14.95
Shrimp Tempura, Jalapeno, Crabmeat, Cream Cheese, Whole Roll Deep Fried, Spicy Tuna, Crunchy Scallions on top with spicy Mayo and Eel Sauce
- Fire Alarm Roll** \$16.45
Spicy Tuna, Cucumber, Fried Jalapeno Inside, Tuna, Salmon, Eel on top with Eel Sauce, Sriracha and Red Tobiko

Traditional Rolls

- Tuna Avocado Roll** \$7.50
- Salmon Avocado Roll** \$7.00
- Yellowtail Jalapeno Roll** \$7.00
- Yellowtail Avocado Roll** \$7.00
- California Roll** \$6.00
Imitation Crabmeat, Cucumber and Avocado
- Alaska Roll** \$7.00
Salmon, Cucumber and Avocado
- Philadelphia Roll** \$7.00
Smoked Salmon, Cream Cheese and Avocado
- Eel Avocado or Eel Cucumber Roll** \$8.00
- Rainbow Roll** \$12.00
Imitation Crabmeat, Cucumber, Avocado, Raw Fish on top
- Men in Black** \$11.00
White tuna, Cilantro, topped with Black Tobiko and Spicy Mayo

Tempura Rolls

- Shrimp/Chicken Tempura Roll** \$7.95
- Sweet Potato Roll** \$5.50
- Spider Roll** \$11.50
Deep Fried Soft Shell Crab with Cucumber and Avocado

Spicy Rolls

- Spicy Tuna Roll** \$7.00
- Spicy Salmon Roll** \$7.00
- Spicy Yellowtail Roll** \$7.00
- Spicy Ebi Kani Roll** \$7.00

Veggie Rolls

- Avocado Roll** \$5.25
- Cucumber Roll** \$5.25
- Peanut Avocado Roll** \$5.25
- Vegetable Roll (5 pcs)** \$5.25

Sushi Entrees

Served with Soup and Salad

- Sushi Deluxe** \$21.95
9 Pieces of Sushi and Tuna Roll
- Sashimi Deluxe** \$28.50
12 Pieces of Chef's Freshest Fish Served with Sushi Rice
- Sushi & Sashimi Deluxe** \$31.50
5 Pieces of Sushi and 9 Pieces of Sashimi with Spicy Tuna Roll
- Beginner Sushi Platter** \$19.50
7 Pieces of Cooked Sushi and California Roll
- Lover Salmon Platter** \$20.50
7 Pieces of Salmon Sushi and Spicy Salmon Roll
- Triple Color Sushi Platter** \$25.50
3 Pieces of Tuna, 3 Pieces of Salmon and 3 Pieces of Yellowtail Sushi and Spicy Tuna Roll
- Spicy Maki Combo** \$19.50
Spicy Tuna Roll, Spicy Salmon Roll, Spicy Yellowtail Roll
- Bluefin Tuna Delight** \$32.50
5 Pieces Bluefin Tuna Sushi, 2 Pieces Toro and Spicy Tuna Roll
- Dragon Kiss Dinner** \$30.95
7 Pieces Eel Sushi and Black Dragon Roll
- Love Boat for Two** \$51.95
7 Pieces of Sushi, 9 Pieces of Sashimi, 1 Spicy Salmon Roll, 1 Bozeman Roll, 1 Pink Lady Roll

House Favorite Entrees

TEMPURA

Delicately battered and deep fried with tempura dipping sauce. Served with Miso Soup, Salad and White Rice. Fried Rice \$2.00 more, Yaki Soba Noodles \$3.50 more.

- Vegetable Tempura** \$12.50
- Chicken Tempura** \$15.50
- Shrimp Tempura** \$18.95
- Seafood Tempura** \$21.50

NOODLES

Served with House Salad

- Tempura Udon** \$14.50
Japanese Noodle with Shrimp Tempura and Vegetable. Served in Broth

- Nabeyaki Udon** \$15.50
Japanese Noodle with Shrimp Tempura, Chicken, Fish Cake and Egg, served in broth

KATSU

- Pork or Chicken** \$13.95
Japanese style deep fried Chicken or Pork. Served with Soup and Salad

RICE

- Shrimp Fried Rice** \$12.50
- House Fried Rice** \$17.00
Chicken, Steak, Shrimp
- Chicken Fried Rice** \$10.50
- Vegetable Fried Rice** \$10.00
- Steak Fried Rice** \$13.00

Teriyaki or Hibachi Styles

Teriyaki grilled in our Teriyaki Sauce, served sizzling on a hot iron plate. Comes with Soup, Salad and White Rice. Fried Rice \$2.00 more, Noodles \$3.50 more.

Hibachi chef cooks in front of you. All entrees are expertly prepared on a specially made grill. Enjoy the show!

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| Chicken \$19.25 | Shrimp & Scallops \$28.95 |
| Shrimp \$22.95 | Chicken & Lobster \$26.95 |
| Salmon \$21.50 | New York Steak & Lobster .. \$31.95 |
| Vegetable \$17.50 | New York Steak & Scallops . \$27.95 |
| Scallops \$25.50 | Chicken & Filet Mignon \$26.95 |
| Lobster \$38.00
Twin lobster tail | Shrimp & Filet Mignon \$29.50 |
| New York Steak \$24 / \$31
8 oz. / 12 oz. | Scallops & Filet Mignon \$31.50 |
| Filet Mignon \$28 / \$36
8 oz. / 12 oz. | Lobster & Scallops \$32.00 |
| Chicken & Shrimp \$22.95 | Lobster & Shrimp \$32.50 |
| Chicken & New York Steak .. \$23.95 | Lobster & Filet Mignon \$36.50 |
| Shrimp & New Yor Steak \$25.95 | Steak, Chicken & Shrimp ... \$30.95 |
| Nagoya Special \$49.95
(Shrimp, Filet, Lobster, Scallops) | Filet, Chicken & Shrimp \$33.50 |
| | Seafood Combo \$40.00
(Lobster, Shrimp, Scallops) |

Dessert

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| Tempura Ice Cream \$6.00 | Tiramisu \$7.00 |
| Tempura Banana \$6.00 | Cheesecake \$7.00 |
| Ice Cream \$4.00 | Strawberry/Mango |
| Mochi Ice Cream \$7.50 | Moose Cake \$7.00 |
| Chocolate Moose Cake \$7.00 | Deep Fried Cheesecake \$8.00 |

Children's Menu

12 years old and under. Served with choice of Japanese Onion Soup or Salad, Vegetable, Steamed Rice and Ice Cream. Fried Rice for \$2.00 more.

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| Hibachi Chicken Junior \$10.50 | Hibachi Shrimp Junior \$13.50 |
| Hibachi Sirloin Steak Junior .. \$13.50 | Hibachi Filet Mignon Junior .. \$16.50 |

