

FROM THE KITCHEN

SMALL KITCHEN

Edamame [^] Lightly salted soy beans.	4.25
Agedashi Tofu Fried tofu with scallion, ginger, and tempura sauce. Add two shrimp tempura. +3.00	4.95
Gyoza Six pork potstickers served with a chili vinegar sauce. Choice of steamed or fried.	7.95
Shrimp Jalapeno Popper Fresh jalapeno stuffed with cream cheese, sriracha, and shrimp. Served tempura style.	11.95
Calamari Tempura Japanese squid lightly battered and fried. Served with a chili mayo sauce.	7.95
Shrimp Tempura Six jumbo shrimp deep fried in a light batter. Have it sautéed in our spicy buffalo sauce. +1.00	9.95

MEDIUM KITCHEN

Bok Choy Tuna* Seared ahi tuna served with sautéed bok choy.	12.95
Katsu Panko crusted, fried, served with tonkatsu sauce. Chicken (8.95), Pork (9.95), Shrimp (9.95)	8.95-9.95
Japanese Katsu Curry Japanese style curry gravy served over rice with a choice of katsu. Chicken (12.95), Pork (13.95), Shrimp (13.95)	12.95-13.95
Spicy Spinach Tuna* [^] Seared ahi tuna served with sautéed spicy spinach.	12.95
Soba Noodles Buckwheat noodles served in soba sauce. Shrimp (9.95), Salmon (12.95)	9.95-12.95
Sautéed Yaki Grilled and finished in garlic butter sauce. Shrimp (6.95), Squid (8.95), Salmon (9.95)	6.95-9.95
Grilled Yaki [^] Lightly seasoned and grilled to perfection. Squid (8.95), Salmon (9.95)	6.95-9.95
Vegetable Tempura An array of vegetables deep fried in a light batter. Served with dipping sauce Add shrimp tempura. +3.00	7.95

VEGETABLE

Spinach Aemono Boiled spinach served cold, topped with a roasted sesame dressing.	4.95
Cucumber & Spinach Sunomono Sliced cucumber and chilled blanched spinach served in a citrus vinegar dressing. Add shrimp or octopus. +2.00	6.95
Sautéed Bok Choy Bok choy sautéed in sesame oil and soy sauce.	4.95
Avocado Asparagus Spinach Salad With a miso dressing and a yuzu dressing.	9.95
Spring Daikon Salad Fresh spinach, shredded daikon, carrot, cucumber, cherry tomatoes with a sweet miso dressing.	8.95

An 18% gratuity will be added to parties of six or more.
All gratuities are split between chef and server. No substitutions please.



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[^] Gluten-Free * Raw or under-cooked ingredients. May increase risk of food illness.

FROM THE
SUSHI BAR

SMALL SUSHI

Seaweed Salad	5.95
A mix of savory seaweed in a chili sesame dressing.	
Torched Nigiri Set*^	12.95
Two salmon, two super white tuna and two yellowtail nigiri that are lightly seared.	
Squid Salad	5.95
Chili sesame marinated Japanese squid.	
Cucumber Wrap*	9.95
Smoked salmon, crab stick, cream cheese and tobiko, rolled in cucumber and served with ginger dressing.	
Nakashima Special Handroll*	13.50
Our Nakashima roll wrapped in soy paper.	
Spicy Shrimp Special Handroll*	12.50
Our spicy shrimp tempura roll wrapped in soy paper.	
Beef Sashimi*^	10.95
Seared rare filet mignon sliced thin with scallion, ginger and garlic.	
Maguro Natto	9.95
Diced tuna, fermented soybeans, green onions and wasabi.	

SPECIALTY

Scallop Ceviche*	12.95
Japanese sea scallops with a spicy aji amarillo citrus sauce.	
Hirame with Pepper Daikon*	11.95
Delicate flounder sashimi served in ponzu with a side of spicy radish.	
Salmon Tartare*	10.95
Chopped salmon sashimi mixed with our special spicy sauce, topped with tobiko, a quail egg and finished off with a torch.	
Torched New Style Sashimi*	11.95
Torched salmon and snapper topped with cilantro, fresh ginger and ponzu.	
Hamachi & Jalapeno*	11.95
Yellowtail sashimi served in ponzu and topped with fresh jalapeno and mango salsa.	
Tuna Tataki w/ Mango Salsa*	12.95
Seared tuna with citrus soy and mango salsa.	
Tuna Bowl*^	12.95
Tuna and avocado mixed with green onion, seaweed salad, masago, spicy oil and sesame seed.	
Tuna Guacamole*	9.95
Chopped tuna sashimi over our homemade guacamole. Served with a side of house-made sweet potato chips.	
Tuna Tartare with Wasabi*^	11.95
Spicy tuna, black tobiko and capers served with a wasabi mayo.	

EXTRAS

Miso Soup^	2.25
Hibachi Clear Soup	1.95
Hibachi Side Salad^	1.95
White Rice^	1.95
Fried Rice	3.95
Kimchi	3.95
Plain Soba (no broth)	3.95
Sweet Potato Chips	3.95
Buffalo Sauce^	1.00
Extra Sauces	.25



FROM THE
SUSHI BAR

	NIGIRI (1PC)	SASHIMI (3PC)
Amaebi* Whole sweet shrimp	4.50	12.50
Anago Sea eel	3.00	8.00
Black Tobiko* With quail egg	4.00	
Ebi^ Boiled shrimp	2.75	7.25
Hamachi*^ Yellowtail	3.00	8.00
Hirame*^ Flounder	2.75	7.25
Ika*^ Squid	2.75	7.25
Ikura* Salmon roe	3.00	
Kaibashira*^ Scallop	4.00	11.00
Maguro*^ Tuna Natto (nigiri only) Fermented soybean	2.75	7.25
Sake*^ Salmon	2.75	7.25
Smoked Salmon^	2.75	7.25
Super White Tuna*^ Escolar	3.00	8.00
Shima Aji^ Striped jack	5.00	13.25
Tai*^ Snapper	2.75	7.25
Tako^ Octopus	2.75	7.25
Tamago^ Sweet omelet	2.00	
Tobiko* Flying fish eggs	3.00	
Yuzu Tobiko* Yuzu flavored flying fish eggs	3.00	
Unagi Freshwater eel	3.00	8.00
Uni* Sea urchin	5.00	13.25
White Tuna*^ Seared albacore	3.00	8.00

TRADITIONAL SUSHI SETS

Sashimi Deluxe*^ 15 pieces (chef's choice)	26.95
Nigiri & Maki*^ 8 nigiri and 1 make (chef's choice)	20.95
Nigiri & Sashimi*^ 6 nigiri and 9 sashimi (chef's choice)	27.95
Chirashi Bowl*^ Assorted sashimi on top of sushi rice with vegetable, sliced nori.	17.95



FROM THE SUSHI BAR

ISSEI

First Generation Maki

Futo Maki^ (4pc)	5.25
Sweet omelet, cucumber, avocado, fish powder and spinach	
Kappa^	4.00
Cucumber, wasabi, sesame seeds	
Fancy Roll*^ (4pc)	5.25
Leaf lettuce, cucumber, avocado, alfalfa sprouts, sesame seeds and choice of tuna, salmon or white tuna	
Sake*^	4.50
Salmon, wasabi	
Tekka*^	4.50
Tuna, wasabi	
Negi White Tuna*^	5.00
White tuna, green onion, wasabi	
Negihamachi*^	5.00
Yellowtail, green onion, wasabi	
Natto Maki	4.25
Fermented soybeans and green onions	

NISEI

Second Generation Maki

A.A.C.^	4.50
Asparagus, avocado, cucumber, sesame seeds	
Alaskan*^	4.75
Salmon, cucumber, wasabi	
Boston*^	4.75
Tuna, avocado	
California	4.75
Crab stick, avocado	
Fancy Veggie^ (4pc)	5.25
Leaf lettuce, cucumber, avocado, alfalfa sprouts, sesame seeds	
Sake Katsu	5.25
Shrimp Tempura	5.25
Spicy Sake Katsu	5.75
Salmon katsu, alfalfa sprouts, spicy sauce	
Spicy Shrimp Tempura*	5.75
Shrimp tempura, cucumber, tobiko, spicy sauce	
Spider Roll* (4pc)	6.00
Soft shell crab, cucumber, tobiko	
Spicy Spider* (4pc)	6.75
Soft shell crab, cucumber, tobiko, leaf lettuce, spicy sauce	
L.A.Maki*	5.25
Crab stick, avocado, tobiko	
Fresh Philly*^	5.25
Salmon, avocado, cream cheese	
Philly^	5.25
Smoked salmon, cream cheese, green onion	
Salmon Skin	4.50
Grilled salmon skin, cucumber, eel sauce	
Spicy Salmon*^	5.25
Salmon, spicy sauce	
Spicy Tuna*^	5.25
Tuna, spicy sauce	
Unakyu	5.25
Eel, cucumber, eel sauce	
Wisconsin^	4.50
Shrimp, cheddar cheese	

SANSEI

Third Generation Maki

Crunchy Veggie	7.00
Sweet potato tempura, avocado, cucumber, spicy sauce	
Veggie Curry^	5.75
Cucumber, avocado, asparagus, cream cheese, cilantro, rolled in sesame seeds topped with curry sauce	
Crabby Dynamite (4pc)	7.25
Soft shell crab, cream cheese, alfalfa sprouts, jalapeno, spicy sauce	
Dynamite	6.50
Salmon katsu, cream cheese, alfalfa sprouts, jalapeno, spicy sauce	
Firecracker*	6.50
Tuna, tempura crunch, jalapeno, tobiko, spicy sauce	
Green Lantern*	10.95
Salmon, spicy sauce, jalapeno, sriracha, jalapeno and yuzu tobiko	
Big in Japan*^	12.95
Tuna, yellowtail, salmon, shrimp, wasabi	
Nakashima*	12.95
Tuna, salmon, yellowtail, cream cheese, cucumber, tobiko, cilantro, jalapeno, spicy sauce, sesame seeds on the outside	

Tootsie	8.95
Crab, cucumber, boiled shrimp, topped with tempura crunch and eel sauce	
Rainbow*	14.95
Crab, avocado, tobiko, topped with a variety of fish	
Dragon	10.95
Eel, tempura crunch, cucumber, topped with avocado, eel sauce	
Ultimate Mexican*	8.95
Shrimp tempura, cream cheese, cucumber, avocado, cilantro, habanero masago, jalapeno, spicy sauce	
Ultimate Shrimp Tempura*	10.95
Shrimp tempura, crab, cucumber, topped with tuna and avocado	

SPECIALTY SANSEI MAKI

Fire & Ice*	11.95
Unagi, avocado, habanero masago, spicy coconut sauce, cucumber, sriracha, topped with salmon and coconut flakes	
Akuma No Iki*	12.95
Tuna, salmon, jalapeno, avocado, sriracha, spicy sauce, jalapeno and habanero masago on the outside	
Geisha's Kiss*	12.95
Yellowtail, jalapeno, mango salsa, super white tuna, jalapeno tobiko, tempura crunch, strawberries and miso dressing	
Godzilla*	14.95
Shrimp jalapeno popper, sriracha, topped with tuna tartar and curry sauce	
Ring of Fire*	13.95
Tuna, salmon, yellowtail, super white tuna, spinach, cilantro, jalapeno, habanero masago, sriracha	
Torched Salmon (with Miso)*	10.95
Super white tuna, cucumber, avocado, topped with torched salmon and miso dressing	
Red Dragon*	11.95
Choice of salmon katsu or shrimp tempura, crab, cream cheese, cucumber, topped with tuna tartar and sriracha	
Volcano*	10.95
Scallops, tempura crunch, tobiko, cucumber, spicy sauce, topped with tuna tartar and sriracha	
Green Turtle	11.95
Unagi, tempura crunch, topped with shrimp, tobiko, eel sauce and wasabi mayo	



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