

# DRINKS

## SAKE

### Takatenjin "Soul of the Sensei"

Junmai Daiginjo, SMV +5  
Dry with white pepper and jasmine notes.  
24 (300ml)

### Ginga Shizuku "Divine Droplets"

Junmai Daiginjo, SMV +3  
Refreshing and pure with notes of pineapple, white peach, green apple, lily and a hint of white pepper.  
80 (720ml)

### Wakatake Onikoroshi "Demon Slayer"

Junmai Ginjo, SMV +3  
Ripe pear, cooked grapes with a hint of blueberry.  
11 | 104 (1.8L)

### Kinoko

Junmai Ginjo, SMV +6  
Orange peel, mulling spice and caramel. Coffee, nuts and earthy notes on the finish.  
9 | 34 (720ml)

### Shiokawa, Cowboy

Junmai Ginjo, SMV +3.5  
A fruity aroma that greets your palate with a dry crispness.  
12 | 46 (720ml)

### Narutotai "Drunken Snapper"

Ginjo, SMV +5  
Bold and rich with flavors of peanut and honey.  
11 | 42 (750ml)

### Mizubasho

Ginjo, SMV +4  
Aromas and flavors of spiced pear, pineapple, anise, cream, chive and a zesty citrus finish.  
18 (300ml)

### Kasumi Tsuru "The Crane of Kasumi"

Kimoto Extra Dry, SMV +7  
Roasted nuts, honeyed rice cakes, shiitake mushrooms and dried fruit.  
19 (300ml)

### Little Sumo

Junmai, SMV+6  
Rich texture with flavors of Asian Pear, banana and almonds.  
8 (200ml)

### Kawatsuru "The Crane of Paradise"

Junmai, SMV +3  
Juicy notes of grapefruit and freshly cut grass with a hint of salted pineapple  
11 | 42 (720ml)

### Kurosawa

Nigori, SMV -40  
Sweet fruit and creamy umami.  
9 | 34 (720ml)

### Kikusui "Perfect Snow"

Nigori, SMV -19  
Flowery, full-bodied and crisp with a dynamic sweetness.  
18 (300ml)

### Mio

#### Sparkling, SMV -70

Gentle sweetness paired with a refreshing acidity  
18 (300ml)

### Tsukasabotan Yamayuzu "Mountain Yuzu"

#### Speciality, SMV 0

Nicely sweet and full of lemon citrus.  
9 | 34 (720ml)

## COCKTAILS

### Calpico Cooler

Nigori sake, Bacardi rum, pineapple juice, strawberry puree and Calpico soda. 9

### Ninja in the Mist

Japanese whisky, Aperol, pomegranate juice. Served in an applewood smoked snifter. 15

### Espresso Martini

Espresso vodka, Kahlua, Aperol and cream. 11

### Lavender Bliss Martini

Rum Haven, Peach Schnapps, Lavender liqueur and lemonade. 11

### Ikezo Sparkling Peach

Peach flavored sake with a jelly texture and a slight fizziness on the palate. 7

### Japanese Fig Sour

Japanese whisky, fresh lemons, homemade fig syrup and egg whites. 12

### Lychee-rita

Fresh orange and lime juice, tequila, lychee liqueur and pomegranate juice. 9

### Sakura Martini

Pear vodka, nigori sake and yuzu sour. 11

### Pineapple Punch Mule

Fresh lime juice, X-rated liqueur, pineapple juice and ginger beer. 9

### Yoshi's Melon Candy

Shochu, Midori, yuzu and sour. 9

## ALCOHOL FREE

**Ramune** Lemon-lime or strawberry 4

**Fountain Soda** Coke, Diet Coke, Sprite, Diet Sprite, Mt. Dew, Dr. Pepper and lemonade 3.5

**Strawberry Lemonade** 4

**Bottled Soda** Sprecher Root Beer, Ginger Beer, Ginger Ale 4

**Red Bull** 4

**Hello Kiddy** Orange juice, pineapple juice, grenadine and lemonade 4

**Tea** Green, oolong or iced oolong tea 2.5

**Juice** Orange, pineapple, cranberry, tomato 4

**Sparkling Bottled Water** 4

# WINE

WHITE

## Champagne, Palmer & Co Reims

France  
Citrus, pear, and apricot aromas with discrete notes of hazelnut and buttery brioche. Succulent and substantial with an unfettered freshness. The model of balance. 80

## Rose, The Pale

France  
Subtle, fruity notes with hints of peach and pink grapefruit. 9 | 34

## Plum Wine, Koshu

California  
Rice wine with plum and other natural flavors. 6 | 22

## Prosecco, Mionette

Italy  
Aromas filled with honey, apples, and white peach finishes with refreshing well-balanced acidity and lively mouthfeel. 8

## Sparkling Sweet White, Vivace!

Italy  
Intense, elegant and lingering. 10 | 38

## Riesling, Fritz Zimmer

Germany  
Juicy fruits, including citrus and pineapples. 9 | 34

## Pinot Gris, Iris

Oregon  
Aromas of pear, white rose, and hint of fennel with a lively balanced palate of Asian pear and grapefruit. 10 | 34

## Sauvignon Blanc, Stoneleigh

New Zealand  
Mouth-watering acidity, and minerality. A lovely young and dynamic drop that finishes with a pleasing fresh passionfruit note that lingers. 9 | 34

## Chardonnay, Wente

Monterey  
Creamy oak that hints at notes of crème brûlée, along with a dollop of buttery richness. 10 | 38

RED

## Pinot Noir, Boen

Sonoma Counties  
Notes of cinnamon and clove spices. Abundant blackberry bramble and touches of maraschino cherry. 10 | 38

## Red Blend, Pendulum

Columbia Valley  
Flavors of toasty oak, mocha and blackberry cobbler. Full-bodied, with big tannins, complex structure, and vanilla and fruit leather on the finish. 10 | 38

## Malbec, Raices

Argentina  
Floral, fresh, and fruity aromas with notes of plum and blueberries. 9 | 34

## Shiraz, Hope

Australia  
Bursting with plummy fruit flavors and a silky sophisticated palate with soft lush tannins and a dry finish. 10 | 38

## Cabernet, Juggernaut

California  
Dense and velvety, with vanilla and ripe black currants. 11 | 42

## Cabernet, Serial

Paso Robles  
Chambord, chocolate nib, mocha and licorice flavors. Savory notes of black pepper and cigar balance the richness of the fruit and accentuate a long back-palate finish. 11 | 42

## Zinfandel, Tortoise Creek

Lodi  
Spicy aromas of wild dark berries and plums, it is round, rich and bursting with flavor. 10 | 38

## Cabernet, Faust

Napa Valley  
Blackberry flavors, and warmly spiced dark plum is layered with fresh herbs for a lively, sweet-savory balance. 70

## Cabernet, Jordan

Alexander Valley  
Its black cherry, boysenberry and black fig aromas jump out of the glass and, the wine's smooth, rich tannins go on forever. 80

## Cabernet, Silver Oak

Napa Valley  
Notes of blackberry, blueberry, roasted coffee beans, coriander and a hint of nutmeg. Smooth upon entry, this wine is broad and plush on the mid-palate. It has an elegant density throughout and a long, generous finish. 190

## Cabernet, Quintessa

Napa Valley  
Firm but fine-grained tannins back lovely dark berry and savory herb flavors interwoven with a sophisticated minerality. 300

# KITCHEN

## SMALL PLATES

### Edamame<sup>^</sup>

Lightly salted soy beans. 5

### Agedashi Tofu

Fried tofu with scallion, ginger, daikon and tempura sauce. 6  
Add two shrimp tempura. +3.00

### Spicy Kimchi Tofu

Cold tofu topped with kimchi and a spicy garlic crunch. 9

### Seaweed Salad

A mix of savory seaweed in a chili sesame dressing. 6.5

### Squid Salad

Chili sesame marinated Japanese squid. 6.5

### Kimchi

Spicy fermented cabbage. 4

### Gyoza

Six pork potstickers served with a chili vinegar sauce. 8

### Spinach Aemono

Boiled spinach served cold, topped with a roasted sesame dressing. 6

### Cucumber & Spinach Sunomono

Sliced cucumber and chilled blanched spinach served in a citrus vinegar dressing. 8  
Add shrimp or octopus. +3.00

### Pork Belly Buns

Slow cooked pork belly in two steam buns, topped with homemade pickled vegetables. 10

### Sautéed Shishito

Mild Japanese peppers sautéed and blistered in our house ginger sauce. 5

### Kamikaze Shrimp

Small tempura-style shrimp tossed in our special spicy sauce. 11

### Shrimp Jalapeno Poppers

Fresh jalapenos stuffed with cream cheese, sriracha and shrimp. Served tempura style. 14

### Shrimp Tempura

Six shrimp fried in a light batter. 10

### Spicy Spinach Tuna\*<sup>^</sup>

Seared ahi tuna served with sautéed spicy spinach. 18

### Bok Choy Tuna\*

Seared ahi tuna served with sautéed bok choy. 18

### Honey Ponzu Chicken with Miso Carrots

Sliced chicken breast in a sweet citrus soy sauce, paired with tender carrots cooked in a sweet miso sauce. Topped with yuzu aioli, shallots and carrots. 20

### Filet Mignon with Japanese Sweet Potato

Filet Mignon sautéed in a ginger garlic soy. Served with Japanese sweet potato mash. Drizzled with wasabi soy sauce and wasabi aioli. Topped with daikon, wasabi peas and shiso. 26

### Chicken Katsu

A panko crusted chicken breast with a side of traditional cabbage salad. 10

### Pork Katsu Curry

Japanese style curry gravy served over rice and topped with a panko pork cutlet. 16

### Salmon Yaki with Soba

Sautéed salmon in a soy garlic butter served over buckwheat soba noodles in a light soy broth. 17

### Vegetable Tempura

An array of vegetables fried in a light batter. Served with tempura dipping sauce. 8  
Add two shrimp tempura +3.00

## HOT SPECIALTY

# SUSHI BAR

## Torched Nigiri Set\*^

Two salmon, two super white tuna and two yellowtail nigiri that are lightly seared. 24

## Cucumber Wrap\*

Smoked salmon, crab stick, cream cheese and tobiko, rolled in cucumber and served with ginger dressing. 15

## Tuna Bowl\*

Tuna and avocado mixed with green onion, masago and spicy oil. Topped with seaweed salad and sesame seeds. 16

## Salmon Tartare\*

Chopped salmon sashimi mixed with our special spicy sauce, topped with tobiko, a quail egg and finished off with a torch. 16

## Avocado, Asparagus, Spinach Salad

Served with a miso and yuzu dressing. 13

## Beef Sashimi\*^

Seared rare filet mignon sliced thin with scallion, ginger and garlic. 18

## Maguro Natto\*

Diced tuna, fermented soybeans, green onions and wasabi. 10

## Scallop Ceviche\*

Japanese sea scallops with a spicy aji amarillo citrus sauce. 18

## Torched New Style Sashimi\*

Torched salmon and snapper topped with cilantro, fresh ginger and ponzu. 18

## Hamachi & Jalapeño\*

Yellowtail sashimi served in ponzu, topped with fresh jalapeno and mango salsa. 18

## Tuna Guacamole\*

Chopped tuna sashimi over our homemade guacamole. Served with homemade sweet potato chips. 16

## Tuna Tataki with Mango Salsa\*

Seared tuna with citrus soy and mango salsa. 18

## NIGIRI | SASHIMI

**Amaebi\*** Whole sweet shrimp 6 | 17

**Black Tobiko\*** with quail egg 5 | 14

**Ebi^** Boiled Shrimp 4 | 11

**Hamachi\*^** Yellowtail 4 | 11

**Hirame\*^** Flounder 4 | 11

**Ika\*^** Squid 4 | 11

**Ikura\*** Salmon roe 5 | 14

**Kaibashira\*^** Scallops 5 | 14

**Maguro\*^** Tuna 4 | 11

**Sake\*^** Salmon 4 | 11

**Smoked Salmon^** Smoked Salmon 4 | 11

**Super White Tuna\*^** Escolar 4 | 11

**Tai\*^** Snapper 4 | 11

**Tako^** Octopus 4 | 11

**Tamago^** Sweet omelet 2 | 5

**Tobiko\*** Flying fish eggs 5 | 14

**Yuzu Tobiko\*** Yuzu flavored flying fish eggs 5 | 14

**Toro\*** Bluefin tuna belly MP

**Unagi** Freshwater eel 4 | 11

**Uni\*** Sea urchin MP

**White Tuna\*^** Seared albacore 4 | 11

### Sashimi Deluxe\*

15 pieces (chef's choice) 35

### Nigiri & Maki\*

8 nigiri and 1 maki (chef's choice) 30

### Nigiri & Sashimi\*

6 nigiri and 9 pieces of sashimi (chef's choice) 36

### Chirashi Bowl\*

Assorted sashimi on top of sushi rice with vegetables and nori. 26

NAKASHIMAS.COM

^ Gluten-Free \* Raw or under-cooked ingredients. May increase risk of food illness.  
\$10 minimum order for adults, \$5 minimum for children 6 to 12 years.  
18% gratuity to dining party of six or more.

# SUSHI BAR

MAKI

## California

Crab stick, avocado. 6

## Crabby Dynamite

(4pc) Soft shell crab, cream cheese, alfalfa sprouts, jalapeno, spicy sauce. 8.5

## Crunchy Veggie

Sweet potato tempura, avocado, cucumber, spicy sauce. 8

## Spicy Miso<sup>^</sup>

Avocado, asparagus and jalapeno. Topped with sriracha and sweet miso sauce. 8

## Dynamite

Salmon katsu, cream cheese, alfalfa sprouts, jalapeno, spicy sauce. 8

## Firecracker\*

Tuna, tempura crunch, jalapeno, tobiko, spicy sauce. 8

## Fresh Philly\*<sup>^</sup>

Salmon, cream cheese, avocado. 7

## Futo<sup>^</sup>

(4pc) Sweet omelet, cucumber, avocado, fish powder, spinach. 6

## Negi Hamachi\*<sup>^</sup>

Hamachi, green onion, touch of wasabi. 6

## Negi Toro\*<sup>^</sup>

Toro, green onion, touch of wasabi. 8

## Philly\*<sup>^</sup>

Smoked salmon, cream cheese, green onion. 7

## Sake Maki\*<sup>^</sup>

Salmon, touch of wasabi. 6

## Shrimp Tempura

Shrimp tempura. 7

## Spicy Shrimp Tempura\*

Shrimp tempura, cucumber, tobiko, spicy sauce. 8

## Spicy Tuna\*<sup>^</sup>

Tuna, spicy sauce. 7

## Spider\*

(4pc) Soft shell crab, cucumber, tobiko. 8

## Unakyu

Eel, cucumber, eel sauce. 8

## Dragon

Eel, tempura crunch, cucumber, topped with avocado and eel sauce. 14

## Tropic Roll

Pineapple, avocado, cucumber, topped with eel, eel sauce and spicy coconut sauce. 15

## Green Turtle\*

Eel, tempura crunch, topped with shrimp, tobiko, eel sauce and wasabi mayo. 15

## Godzilla\*

Shrimp jalapeno popper, sriracha, topped with tuna tartare and curry sauce. 16

## Taiko Beet

Avocado, asparagus, cucumber, yama gobo, alfalfa sprouts, topped with simmered beets, radish sprouts and sesame sauce. 14

## Nakashima\*

Tuna, salmon, yellowtail, cream cheese, cucumber, tobiko, cilantro, jalapeno, spicy sauce, topped with sesame seeds. 16

## Red Dragon\*

Choice of salmon katsu or shrimp tempura, crab stick, cream cheese, cucumber, topped with tuna tartare and sriracha. 15

## Shinobi\*

Tuna, avocado, cucumber, topped with a spicy baked crab salad and eel sauce. 17

## Tako Yaki

Octopus, avocado, cream cheese, deep fried whole. Topped with bonito, spicy sauce, eel sauce and katsu sauce. 17

## Laura's Roll

Shrimp tempura, cucumber, crab stick, eel sauce, spicy sauce and crunch. 14

## Tiger\*

Boiled shrimp and jalapeno, topped with seared beef sashimi, spicy sauce and eel sauce. 17

## Ultimate Mexican\*

Shrimp tempura, cream cheese, cucumber, avocado, cilantro, jalapeno, spicy sauce, topped with habanero tobiko. 14

## Yuzu Natsu\*

Hamachi, avocado, cilantro and green onions, topped with salmon, yuzu juice and yuzu tobiko. 15

NAKASHIMAS.COM

<sup>^</sup> Gluten-Free \* Raw or under-cooked ingredients. May increase risk of food illness.

\$10 minimum order for adults. \$5 minimum for children 6 to 12 years.

18% gratuity to dining party of six or more.