



# YAKINIKU MENU

Yakiniku is a Japanese style of cooking where the grill is built right into your table. The meat is sliced to order and comes with three traditional style dipping sauces to enhance BBQ flavors. Includes white rice

## a la Carte

items are served with our house marinade unless noted otherwise

**Wagyu Boneless Short Ribs** 26

**Boneless Short Ribs** 16

**Filet Mignon** 15

**Ribeye** 16

**Hanger Steak** 15

**Beef Tongue<sup>^</sup>** 15  
Sea Salt and fresh cracked pepper

**Chicken Breast** 13

**Pork Belly** 13

**Shrimp** 14

**Swordfish** 14

**Foil Salmon** 14  
Soy, butter, lemon, garlic

**Vegetable Plate** 12  
Zucchini, onion, mushroom, pumpkin, green pepper, garlic

**Foil Garlic** 6  
With sesame oil

**Foil Shiitake** 8  
Soy, butter, lemon

**Foil Asparagus** 8  
Soy, butter, lemon

**Lettuce Wraps** 5  
With a side of seasoned miso paste

## Yakiniku Santen Set 29

Includes white rice and vegetable. Choice of three (sorry no doubles).

Ribeye

Chicken

Hanger Steak

Shrimp

Boneless Short Rib

Swordfish

Filet Mignon

Beef Tongue<sup>^</sup>

Sea Salt and fresh cracked pepper

## NABE

"Nabe" is a traditional form of Japanese cuisine where diners can enjoy cooking their meal in a large pot of a boiling broth, very similar to the concept of fondue. In the Japanese culture, it is believed that sharing from one pot deepens the relationship with whom you dine.

### Shabu Shabu

For Two 50

Shaved Ribeye with udon noodles, shiitake mushrooms, tofu, green onions and napa cabbage. Served with goma (sesame) and ponzu (citrus) sauce.

### Kimchi Nabe

For Two 50

This seafood hotpot will spice up your night. Includes swordfish, scallops, shrimp, Chilean seabass, udon noodles, shiitake mushrooms, green onion, napa cabbage, tofu and kimchi. Served in a kimchi broth.

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<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.

All gratuities are shared between server and chef.