



Appleton 920-739-6057  
Green Bay 920-494-4103

## Sushi Maki

**California** Crab stick, avocado. 5

**Crabby Dynamite** (4pc) Soft shell crab, cream cheese, alfalfa sprouts, jalapeno, spicy sauce. 7.5

**Crunchy Veggie** Sweet potato tempura, avocado, cucumber, spicy sauce. 7

**Dynamite** Salmon katsu, cream cheese, alfalfa sprouts, jalapeno, spicy sauce. 7

**Firecracker\*** Tuna, tempura crunch, jalapeno, tobiko, spicy sauce. 7

**Fresh Philly\*\*^** Salmon, cream cheese, avocado. 6

**Futo^** (4pc) Sweet omelet, cucumber, avocado, fish powder, spinach. 5.5

**Negi Hamachi\*\*^** Hamachi, green onion, touch of wasabi. 5

**Philly\*\*^** Smoked salmon, cream cheese, green onion. 6

**Sake Maki\*\*^** Salmon, touch of wasabi. 5

**Shrimp Tempura** Shrimp tempura. 6

**Spicy Shrimp Tempura\*** Shrimp tempura, cucumber, tobiko, spicy sauce. 7

**Spicy Tuna\*\*^** Tuna, spicy sauce. 6

**Spider\*** (4pc) Soft shell crab, cucumber, tobiko. 6

**Unakyu** Eel, cucumber, eel sauce. 6

**Curry Yasai** Avocado, asparagus katsu, cucumber, topped with basil and curry sauce. 11

**Dragon** Eel, tempura crunch, cucumber, topped with avocado and eel sauce. 12

**Fire & Ice\*** Eel, avocado, habanero masago, spicy coconut sauce, cucumber, sriracha, topped with salmon and coconut flakes. 13

**Green Turtle\*** Eel, tempura crunch, topped with shrimp, tobiko, eel sauce and wasabi mayo. 13

**Godzilla\*** Shrimp jalapeno popper, sriracha, topped with tuna tartare and curry sauce. 14

**Kawaii^** Avocado, jalapeno, cucumber, topped with basil, strawberry and a sweet miso sauce. 10

**Nakashima\*** Tuna, salmon, yellowtail, cream cheese, cucumber, tobiko, cilantro, jalapeno, spicy sauce, topped with sesame seeds. 14

**Rainbow\*** Crab stick, avocado, tobiko, topped with a variety of fish. 14

**Red Dragon\*** Choice of salmon katsu or shrimp tempura, crab stick, cream cheese, cucumber, topped with tuna tartare and sriracha. 13

**Shinobi\*** Tuna, avocado, cucumber, topped with a spicy baked crab salad and eel sauce. 15

**Taiko Beet** Avocado, asparagus, cucumber, yama gobo, alfalfa sprouts, topped with simmered beets, radish sprouts and sesame sauce. 13

**Tako Yaki** Octopus, avocado, cream cheese, deep fried whole. Topped with bonito, spicy sauce, eel sauce, and katsu sauce. 15

**Tiger\*** Boiled shrimp and jalapeno, topped with seared beef sashimi, spicy sauce and eel sauce. 15

**Ultimate Mexican\*** Shrimp tempura, cream cheese, cucumber, avocado, cilantro, jalapeno, spicy sauce, topped with habanero tobiko. 10

**Yuzu Natsu\*** Hamachi, avocado, cilantro, and green onion, topped with salmon, yuzu juice, and yuzu tobiko. 13

## SPECIALTY

**Torched Nigiri Set\*\*^** Two salmon, two super white tuna and two yellowtail nigiri that are lightly seared. 13

**Cucumber Wrap\*** Smoked salmon, crab stick, cream cheese and tobiko, rolled in cucumber and served with ginger dressing. 10

**Tuna Bowl\*** Tuna and avocado mixed with green onion, masago, spicy oil and topped with seaweed salad and sesame seeds. 13

**Tuna Tartare with Wasabi\*\*^** Spicy tuna, black tobiko and capers served with a wasabi mayo. 12

**Salmon Tartare\*** Chopped salmon sashimi mixed with our special spicy sauce, topped with tobiko, a quail egg and finished off with a torch. 11

**Nakashima Special Handroll\*** Two of our Nakashima rolls wrapped in soy paper. 14

**Spicy Shrimp Special Handroll\*** Two of our spicy shrimp tempura rolls wrapped in soy paper. 13

**Beef Sashimi\*\*^** Seared rare filet mignon sliced thin with scallion, ginger and garlic. 11

**Maguro Natto\*** Diced tuna, fermented soybeans, green onions and wasabi. 10

**Scallop Ceviche\*** Japanese sea scallops with a spicy aji amarillo citrus sauce. 13

**Hirame with Pepper Daikon\*** Delicate flounder sashimi served in ponzu with a side of spicy radish. 12

**Torched New Style Sashimi\*** Torched salmon and snapper topped with cilantro, fresh ginger and ponzu. 12

**Hamachi & Jalapeno\*** Yellowtail sashimi served in ponzu and topped with fresh jalapeno and mango salsa. 13

**Tuna Guacamole\*** Chopped tuna sashimi over our homemade guacamole. Served with a side of house-made sweet potato chips. 10

**Tuna Tataki w/ Mango Salsa\*** Seared tuna with citrus soy and mango salsa. 13

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^ 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



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## Nigiri (1pc) & Sashimi (3pc)

- Amaebi\*** Whole sweet shrimp 5/14
- Anago** Sea eel 3/8
- Black Tobiko\*** With quail egg 4/11
- Ebi^** Boiled shrimp 3/8
- Hamachi\*\*^** Yellowtail 3/8
- Hirame\*\*^** Flounder 3/8
- Ika\*\*^** Squid 3/8
- Ikura\*** Salmon roe 3/8
- Kaibashira\*\*^** Scallop 4/11
- Maguro\*\*^** Tuna 3/8
- Natto** Fermented soybean 3/8
- Sake\*\*^** Salmon 3/8
- Smoked Salmon^** 3/8
- Super White Tuna\*\*^** Escolar 3/8
- Tai\*\*^** Snapper 3/8
- Tako^** Octopus 3/8
- Tamago^** Sweet omelet 2/5
- Tobiko\*** Flying fish eggs 3/8
- Yuzu Tobiko\*** Yuzu flavored flying fish eggs 3/8
- Unagi** Freshwater eel 3/8
- Uni\*** Sea urchin 5/14
- White Tuna\*\*^** Seared albacore 3/8

## Nigiri & Sashimi Sets

- Sashimi Deluxe\*** 15 pieces (chef's choice) 27
- Nigiri & Maki\*** 8 nigiri and 1 maki (chef's choice) 21
- Nigiri & Sashimi\*** 6 nigiri and 9 sashimi (chef's choice) 28
- Chirashi Bowl\*** Assorted sashimi on top of sushi rice with vegetable, sliced nori. 18

## Extras

- Hibachi Clear Soup 2
- Hibachi House Salad 2
- Miso Soup 2.5
- White Rice 2
- Fried Rice 4
- Kimchi 4
- Plain Soba (no broth) 4
- Sweet Potato Chips 4
- Orange Sherbet 2.5
- Vanilla Ice Cream 2.5
- Buffalo Sauce^ 1.00
- Extra Sauce .5

## Small Plates

- Edamame^** Lightly salted soy beans. 4.5
- Agedashi Tofu** Fried tofu with scallion, ginger, daikon, and tempura sauce. 5  
*Add two shrimp tempura. +3.00*
- Seaweed Salad** A mix of savory seaweed in a chili sesame dressing. 6
- Squid Salad** Chili sesame marinated Japanese squid. 6
- Gyoza** Six pork potstickers served with a chili vinegar sauce. Choice of steamed or fried. 8
- Spinach Aemono** Boiled spinach served cold, topped with a roasted sesame dressing. 5
- Cucumber & Spinach Sunomono** Sliced cucumber and chilled blanched spinach served in a citrus vinegar dressing. 7  
*Add shrimp or octopus. +2.00*
- Avocado Asparagus Spinach Salad** With a miso dressing and a yuzu dressing. 10
- Sauteed Bok Choy** Bok Choy sautéed in sesame oil and soy sauce. 5

## Tempura

- Shrimp Jalapeno Popper** Fresh jalapeno stuffed with cream cheese, sriracha, and shrimp. Served tempura style. 12
- Calamari Tempura** Japanese squid lightly battered and fried. Served with a chili mayo sauce. 8
- Shrimp Tempura** Six shrimp deep fried in a light batter. 10  
*Have it sautéed in our spicy buffalo sauce. +1.00*
- Vegetable Tempura** An array of vegetables deep fried in a light batter. Served with dipping sauce. 8  
*Add two shrimp tempura. +3.00*

## Kitchen

- Spicy Spinach Tuna\*\*^** Seared ahi tuna served with sautéed spicy spinach. 13
- Katsu** Panko crusted, fried, and served with tonkatsu sauce.  
Chicken 9  
Pork 10  
Shrimp (6pc) 10
- Bok Choy Tuna\*** Seared ahi tuna served with sautéed bok choy. 13
- Japanese Katsu Curry** Japanese style curry gravy served over rice  
Chicken 13  
Pork 14  
Shrimp (6pc) 14
- Soba Bowl** Buckwheat noodles served in soba sauce.  
Salmon 15  
Shrimp (6pc) 10
- Sauteed Yaki** Grilled and finished in garlic butter sauce.  
Salmon 12  
Shrimp (8pc) 10

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