



4100 Pine St., Appleton 920-739-6057
2200 Holmgren Way, Green Bay 920-494-4103



338 W. College Ave.
Appleton 920-882-4183

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) 12
- Sauteed Yaki** Grilled and finished in garlic butter sauce.
Salmon 12
Shrimp (8pc) 10

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