



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. 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

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

**Firecracker\*** Tuna, tempura crunch, jalapeno, tobiko, spicy sauce. 8

**Fresh Philly\*^** Salmon, cream cheese, avocado. 7

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

**Negi Hamachi\*^** Hamachi, green onion, touch of wasabi. 6

**Philly\*^** Smoked salmon, cream cheese, green onion. 7

**Sake Maki\*^** Salmon, touch of wasabi. 6

**Shrimp Tempura** Shrimp tempura. 7

**Spicy Shrimp Tempura\*** Shrimp tempura, cucumber, tobiko, spicy sauce. 8

**Spicy Tuna\*^** Tuna, spicy sauce. 7

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

**Unakyu** Eel, cucumber, eel sauce. 8

**Curry Yasai** Avocado, asparagus katsu, cucumber, topped with basil and curry sauce. 12

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

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

**Kawaii^** Avocado, jalapeno, cucumber, topped with basil, strawberry and a sweet miso sauce. 11

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

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

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

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

**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

## SPECIALTY

**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, spicy oil and topped with seaweed salad and sesame seeds. 16

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

**Nakashima Special Handroll\*** Two of our Nakashima rolls wrapped in soy paper. 16

**Spicy Shrimp Special Handroll\*** Two of our spicy shrimp tempura rolls wrapped in soy paper. 16

**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

**Hirame with Pepper Daikon\*** Delicate flounder sashimi served in ponzu with a side of spicy radish. 18

**Torched New Style Sashimi\*** Torched salmon and snapper topped with cilantro, fresh ginger and ponzu. 18

**Hamachi & Jalapeno\*** Yellowtail sashimi served in ponzu and topped with fresh jalapeno and mango salsa. 18

**Tuna Guacamole\*** Chopped tuna sashimi over our homemade guacamole. Served with a side of house-made sweet potato chips. 16

**Tuna Tataki w/ Mango Salsa\*** Seared tuna with citrus soy and mango salsa. 18



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

**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\*^** Scallop 5/14

**Maguro\*^** Tuna 4/11

**Natto** Fermented soybean 3/8

**Sake\*^** Salmon 4/11

**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 4/14

**Yuzu Tobiko\*** Yuzu flavored flying fish eggs 4/11

**Unagi** Freshwater eel 4/11

**Uni\*** Sea urchin MP

## Nigiri & Sashimi Sets

**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 sashimi (chef's choice) 36

**Chirashi Bowl\*** Assorted sashimi on top of sushi rice with vegetable, sliced nori. 26

## Extras

**Hibachi Clear Soup** 2

**Hibachi House Salad** 2.5

**Miso Soup** 2.5

**White Rice** 2

**Fried Rice** 4

**Kimchi** 4

**Plain Soba (no broth)** 5

**Sweet Potato Chips** 5

**Orange Sherbet** 3

**Vanilla Ice Cream** 3

**Buffalo Sauce^** 1.00

**Extra Sauce** .5

## Small Plates

**Edamame^** Lightly salted soy beans. 5

**Agedashi Tofu** Fried tofu with scallion, ginger, daikon, and tempura sauce. 6

Add two shrimp tempura. +3.00

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

**Squid Salad** Chili sesame marinated Japanese squid. 6.5

**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. 6

**Cucumber & Spinach Sunomono** Sliced cucumber and chilled blanched spinach served in a citrus vinegar dressing. 8

Add shrimp or octopus. +3.00

**Avocado Asparagus Spinach Salad** With a miso dressing and a yuzu dressing. 12

**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. 14

**Calamari Tempura** Japanese squid lightly battered and fried. Served with a chili mayo sauce. 10

**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. 18

**Katsu** Panko crusted, fried, and served with tonkatsu sauce.

Chicken 10

Pork 11

Shrimp (6pc) 11

**Bok Choy Tuna\*** Seared ahi tuna served with sautéed bok choy. 18

**Japanese Katsu Curry** Japanese style curry gravy served over rice

Chicken 15

Pork 16

Shrimp (6pc) 16

**Soba Bowl** Buckwheat noodles served in soba sauce.

Salmon 17

Shrimp (6pc) 14

**Sauteed Yaki** Grilled and finished in garlic butter sauce.

Salmon 14

Shrimp (8pc) 12

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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.