



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

**Yuzu Natsu\*** Hamachi, avocado, cilantro, and green onion, topped with salmon, yuzu juice, and yuzu tobiko. 15

## SPECIALTY

**Torched Nigiri Set\*\*^** Two salmon, two super white tuna and two yellowtail nigiri that are lightly seared. 15

**Cucumber Wrap\*** Smoked salmon, crab stick, cream cheese and tobiko, rolled in cucumber and served with ginger dressing. 12

**Tuna Bowl\*** Tuna and avocado mixed with green onion, masago, spicy oil and topped with seaweed salad and sesame seeds. 15

**Tuna Tartare with Wasabi\*\*^** Spicy tuna, black tobiko and capers served with a wasabi mayo. 14

**Salmon Tartare\*** Chopped salmon sashimi mixed with our special spicy sauce, topped with tobiko, a quail egg and finished off with a torch. 12

**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. 15

**Beef Sashimi\*\*^** Seared rare filet mignon sliced thin with scallion, ginger and garlic. 13

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

**Scallop Ceviche\*** Japanese sea scallops with a spicy aji amarillo citrus sauce. 15

**Hirame with Pepper Daikon\*** Delicate flounder sashimi served in ponzu with a side of spicy radish. 14

**Torched New Style Sashimi\*** Torched salmon and snapper topped with cilantro, fresh ginger and ponzu. 14

**Hamachi & Jalapeno\*** Yellowtail sashimi served in ponzu and topped with fresh jalapeno and mango salsa. 15

**Tuna Guacamole\*** Chopped tuna sashimi over our homemade guacamole. Served with a side of house-made sweet potato chips. 12

**Tuna Tataki w/ Mango Salsa\*** Seared tuna with citrus soy and mango salsa. 15

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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)

- Amæbi\* 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 4/11
- 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 4/11
- Yuzu Tobiko\* Yuzu flavored flying fish eggs 4/11
- Unagi Freshwater eel 4/11
- Uni\* Sea urchin 6/17
- White Tuna\*\* Seared albacore 4/11

## Nigiri & Sashimi Sets

- Sashimi Deluxe\* 15 pieces (chef's choice) 30
- Nigiri & Maki\* 8 nigiri and 1 maki (chef's choice) 24
- Nigiri & Sashimi\* 6 nigiri and 9 sashimi (chef's choice) 31
- Chirashi Bowl\* Assorted sashimi on top of sushi rice with vegetable, sliced nori. 21

## 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. 15

- 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. 15

- 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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