

# FROM THE KITCHEN

## SMALL KITCHEN

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Edamame <sup>^</sup> Lightly salted soy beans.	4.25
Agedashi Tofu Fried tofu with scallion, ginger, and tempura sauce. Add two shrimp tempura. +3.00	4.95
Gyoza Six pork potstickers served with a chili vinegar sauce. Choice of steamed or fried.	7.95
Shrimp Jalapeno Popper Fresh jalapeno stuffed with cream cheese, sriracha, and shrimp. Served tempura style.	11.95
Calamari Tempura Japanese squid lightly battered and fried. Served with a chili mayo sauce.	7.95
Shrimp Tempura Six jumbo shrimp deep fried in a light batter. Have it sautéed in our spicy buffalo sauce. +1.00	9.95

## MEDIUM KITCHEN

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Bok Choy Tuna* Seared ahi tuna served with sautéed bok choy.	12.95
Katsu Panko crusted, fried, served with tonkatsu sauce. Chicken (8.95), Pork (9.95), Shrimp (9.95)	8.95-9.95
Japanese Katsu Curry Japanese style curry gravy served over rice with a choice of katsu. Chicken (12.95), Pork (13.95), Shrimp (13.95)	12.95-13.95
Spicy Spinach Tuna* <sup>^</sup> Seared ahi tuna served with sautéed spicy spinach.	12.95
Soba Noodles Buckwheat noodles served in soba sauce. Shrimp (9.95), Salmon (12.95)	9.95-12.95
Sautéed Yaki Grilled and finished in garlic butter sauce. Shrimp (6.95), Squid (8.95), Salmon (9.95)	6.95-9.95
Grilled Yaki <sup>^</sup> Lightly seasoned and grilled to perfection. Squid (8.95), Salmon (9.95)	6.95-9.95
Vegetable Tempura An array of vegetables deep fried in a light batter. Served with dipping sauce Add two shrimp tempura. +3.00	7.95

## VEGETABLE

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Spinach Aemono Boiled spinach served cold, topped with a roasted sesame dressing.	4.95
Cucumber & Spinach Sunomono Sliced cucumber and chilled blanched spinach served in a citrus vinegar dressing. Add shrimp or octopus. +2.00	6.95
Sautéed Bok Choy Bok choy sautéed in sesame oil and soy sauce.	4.95
Avocado Asparagus Spinach Salad With a miso dressing and a yuzu dressing.	9.95
Spring Daikon Salad Fresh spinach, shredded daikon, carrot, cucumber, cherry tomatoes with a sweet miso dressing.	8.95

An 18% gratuity will be added to parties of six or more.  
All gratuities are split between chef and server. No substitutions please.



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<sup>^</sup> Gluten-Free    \* Raw or under-cooked ingredients. May increase risk of food illness.

FROM THE  
**SUSHI BAR**

## SMALL SUSHI

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Seaweed Salad	5.95
A mix of savory seaweed in a chili sesame dressing.	
Torched Nigiri Set* ^	12.95
Two salmon, two super white tuna and two yellowtail nigiri that are lightly seared.	
Squid Salad	5.95
Chili sesame marinated Japanese squid.	
Cucumber Wrap*	9.95
Smoked salmon, crab stick, cream cheese and tobiko, rolled in cucumber and served with ginger dressing.	
Nakashima Special Handroll*	13.50
Two of our Nakashima rolls wrapped in soy paper.	
Spicy Shrimp Special Handroll*	12.50
Two of our spicy shrimp tempura rolls wrapped in soy paper.	
Beef Sashimi* ^	10.95
Seared rare filet mignon sliced thin with scallion, ginger and garlic.	
Maguro Natto*	9.95
Diced tuna, fermented soybeans, green onions and wasabi.	

## SPECIALTY

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Scallop Ceviche*	12.95
Japanese sea scallops with a spicy aji amarillo citrus sauce.	
Hirame with Pepper Daikon*	11.95
Delicate flounder sashimi served in ponzu with a side of spicy radish.	
Salmon Tartare*	10.95
Chopped salmon sashimi mixed with our special spicy sauce, topped with tobiko, a quail egg and finished off with a torch.	
Torched New Style Sashimi*	11.95
Torched salmon and snapper topped with cilantro, fresh ginger and ponzu.	
Hamachi & Jalapeno*	11.95
Yellowtail sashimi served in ponzu and topped with fresh jalapeno and mango salsa.	
Tuna Tataki w/ Mango Salsa*	12.95
Seared tuna with citrus soy and mango salsa.	
Tuna Bowl* ^	12.95
Tuna and avocado mixed with green onion, seaweed salad, masago, spicy oil and sesame seed.	
Tuna Guacamole*	9.95
Chopped tuna sashimi over our homemade guacamole. Served with a side of house-made sweet potato chips.	
Tuna Tartare with Wasabi* ^	11.95
Spicy tuna, black tobiko and capers served with a wasabi mayo.	

## EXTRAS

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Miso Soup^	2.25
Hibachi Clear Soup	1.95
Hibachi Side Salad^	1.95
White Rice^	1.95
Fried Rice	3.95
Kimchi	3.95
Plain Soba (no broth)	3.95
Sweet Potato Chips	3.95
Buffalo Sauce^	1.00
Extra Sauces	.25



FROM THE

# SUSHI BAR

	NIGIRI (1PC)	SASHIMI (3PC)
Amaebi* Whole sweet shrimp	4.50	12.50
Anago Sea eel	3.00	8.00
Black Tobiko* With quail egg	4.00	
Ebi^ Boiled shrimp	2.75	7.25
Hamachi*^ Yellowtail	3.00	8.00
Hirame*^ Flounder	2.75	7.25
Ika*^ Squid	2.75	7.25
Ikura* Salmon roe	3.00	
Kaibashira*^ Scallop	4.00	11.00
Maguro*^ Tuna	2.75	7.25
Natto Fermented soybean	2.75	
Sake*^ Salmon	2.75	7.25
Smoked Salmon^	2.75	7.25
Super White Tuna*^ Escolar	3.00	8.00
Tai*^ Snapper	2.75	7.25
Tako^ Octopus	2.75	7.25
Tamago^ Sweet omelet	2.00	
Tobiko* Flying fish eggs	3.00	
Yuzu Tobiko* Yuzu flavored flying fish eggs	3.00	
Unagi Freshwater eel	3.00	8.00
Uni* Sea urchin	5.00	13.25
White Tuna*^ Seared albacore	3.00	8.00

## TRADITIONAL SUSHI SETS

Sashimi Deluxe*^ 15 pieces (chef's choice)	26.95
Nigiri & Maki*^ 8 nigiri and 1 make (chef's choice)	20.95
Nigiri & Sashimi*^ 6 nigiri and 9 sashimi (chef's choice)	27.95
Chirashi Bowl*^ Assorted sashimi on top of sushi rice with vegetable, sliced nori.	17.95



FROM THE

# SUSHI BAR

## CLASSIC MAKI

California	5.00
Crab stick, avocado	
Crabby Dynamite	7.50
(4pc) Soft shell crab, cream cheese, alfalfa sprouts, jalapeno, spicy sauce	
Crunchy Veggie	7.00
Sweet potato tempura, avocado, cucumber, spicy sauce	
Dynamite	7.00
Salmon katsu, cream cheese, alfalfa sprouts, jalapeno, spicy sauce	
Firecracker*	7.00
Tuna, tempura crunch, jalapeno, tobiko, spicy sauce	
Fresh Philly* ^	6.00
Salmon, cream cheese, avocado	
Futo ^	5.50
(4pc) Sweet omelet, cucumber, avocado, fish powder, spinach	
Negi Hamachi* ^	5.00
Hamachi, green onion, touch of wasabi	
Philly* ^	6.00
Smoked salmon, cream cheese, green onion	
Sake Maki* ^	5.00
Salmon, touch of wasabi	
Shrimp Tempura	6.00
Shrimp tempura	
Spicy Shrimp Tempura*	7.00
Shrimp tempura, cucumber, tobiko, spicy sauce	
Spicy Tuna* ^	6.00
Tuna, spicy sauce	
Spider*	6.00
(4pc) Soft shell crab, cucumber, tobiko	
Unakyu	6.00
Eel, cucumber, eel sauce	

## SPECIALTY MAKI

Curry Yasai	11.00
Avocado, asparagus katsu, cucumber, topped with basil and curry sauce	
Dragon	12.00
Eel, tempura crunch, cucumber, topped with avocado and eel sauce	
Fire & Ice*	13.00
Eel, avocado, habanero masago, spicy coconut sauce, cucumber, sriracha, topped with salmon and coconut flakes	
Green Turtle*	13.00
Eel, tempura crunch, topped with shrimp, tobiko, eel sauce and wasabi mayo	
Godzilla*	14.00
Shrimp jalapeno popper, sriracha, topped with tuna tartare and curry sauce	
Kawaii ^	10.00
Avocado, jalapeno, cucumber, topped with basil, strawberry and a sweet miso sauce	
Nakashima*	14.00
Tuna, salmon, yellowtail, cream cheese, cucumber, tobiko, cilantro, jalapeno, spicy sauce, topped with sesame seeds	
Rainbow*	14.00
Crab stick, avocado, tobiko, topped with a variety of fish	
Red Dragon*	13.00
Choice of salmon katsu or shrimp tempura, crab stick, cream cheese, cucumber, topped with tuna tartare and sriracha	
Shinobi*	15.00
Tuna, avocado, cucumber, topped with a spicy baked crab salad and eel sauce	
Taiko Beet	13.00
Avocado, asparagus, cucumber, yama gobo, alfalfa sprouts, topped with simmered beets, radish sprouts and sesame sauce	
Tako Yaki	15.00
Octopus, avocado, cream cheese, deep fried whole. Topped with bonito, spicy sauce, eel sauce, and katsu sauce	
Tiger*	15.00
Boiled shrimp and jalapeno, topped with seared beef sashimi, spicy sauce and eel sauce	
Ultimate Mexican*	10.00
Shrimp tempura, cream cheese, cucumber, avocado, cilantro, jalapeno, spicy sauce, topped with habanero tobiko	
Yuzu Natsu*	13.00
Hamachi, avocado, cilantro, and green onion, topped with salmon, yuzu juice, and yuzu tobiko	

