

chef's recommendation

TAKOYAKI 10

popular street food from Osaka with bits of octopus and dough inside a slightly crispy shell, garnished with takoyaki sauce, mayo, bonito flakes, seaweed, and ginger

GRILL SQUID ON SKEWER 3 (1 skewer) 10

choice of lemon butter, teriyaki or sea salt

"DANCING" YAKI UDON 18

stir fry udon "teppanyaki" style with garlic butter and soy sauce, and assorted seafood

UME SHISO PASTA 5

Japanese style garlic pasta mixed with "umeboshi", garnished with chiffonade shiso.

WAGYU STUFFED BELL PEPPER 15

4 oz of Wagyu stuffed in half red pepper, served with Japanese Worcestershire sauce.

OKONOMIYAKI 10

Japanese savory pancake containing a variety of ingredients in a wheat-flour-based batter. consists of egg, cabbage, red ginger, shrimp, tempura flakes, nori and served with okonomiyaki sauce and mayo. add udon +2.00

A-5 MIYAZAKI WAGYU BEEF ISHIYAKI STYLE 120

served on a hot stone

appetizers

EDAMAME 6

boiled soy beans in a pod

GARLIC EDAMAME 7

CHAWAN MUSHI 10

Japanese savory egg custard

GYOZA 10

six deep fried or pan fried pork dumplings

SHUMAI 8

three fried or steamed shrimp dumplings

YAKITORI SKEWER 7

chicken skewers with teriyaki sauce or sea salt

JAPANESE MUSHROOMS 11

sautéed with spinach in light soy sauce and butter

NASU DENGAKU 8

grilled eggplant with miso

AGEDASHI TOFU 8

BEEF NEGIMAKI 15

ANKIMO PONZU 12

known as the "foie gras of the sea" steamed monkfish liver chilled and served with ponzu vinaigrette

TUNA TATAKI* 11

seared dressed with ponzu vinaigrette

CRISPY SPICY TUNA* 17

minced tuna mixed with spicy aioli, sesame oil, and dry chili over crispy rice, topped with micro green and jalapeño

SHIMA AJI CARPACCIO* 25

thinly sliced striped saurel dressed with Japanese olive dressing

HAMACHI JALAPEÑO* 18

thinly sliced yellowtail dressed with house made ponzu sauce

TUNA TAR TAR* 20

cubed tuna with chives, fried onion, avocado, soy sauce, sesame oil, topped with mango, wasabi tobiko and micro greens

SASHIMI PLATTERS

BOTAN* 37

13 cuts of Chef's choice assorted sashimi

FUJI* 47

15 cuts of Chef's choice deluxe sashimi

*contain raw ingredients

salads

NAKATO HOUSE SALAD 11

mixed greens, cherry tomato, bell pepper, edamame, and onion served with Nakato ginger dressing

SALAD TRIO 12

boiled spinach goma-ae with sesame dressing, wakame cucumber salad, and seaweed salad

SASHIMI SALAD* 14

mixed greens served with assorted sashimi and avocado

SALMON SKIN SALAD 8

crispy salmon skin over mixed greens served with signature Nakato ginger dressing

SOBA SALAD 10

buckwheat noodles tossed with cucumber, seaweed, and sesame dressing garnished with boiled quail eggs

TOFU SALAD 10

Mixed greens topped with soft tofu and served with sesame dressing

tempura & fried dishes

CALAMARI TEMPURA 11.50

lightly fried cuttlefish

VEGETABLE TEMPURA 10.50

LOBSTER TEMPURA (FULL TAIL) 31

ASSORTED TEMPURA "MORIAWASE" 24

white fish, shrimp, scallop, calamari, crab, and vegetables

SHRIMP TEMPURA 12

SOFT-SHELL CRAB TEMPURA 14

KARA AGE 9

Japanese style deep fried chicken

catch of the day

BAKED MUSSELS 18

with masago and spicy aioli

STEAM GRILLED SEA BASS 20

chilean sea bass steamed and grilled in "kobu" seaweed broth

GINDARA 20

miso marinated grilled black cod

HAMACHI KAMA 17

grilled yellow tail collar

SMOKED SALMON KAMA 13

grilled smoked salmon collar

fillers

TEMPURA UDON 10

thick flour noodles in a soup with shrimp tempura

NABEYAKI UDON 13.50

thick flour noodles in a soup, with vegetables, egg, and shrimp tempura

SOBA 14

choice of buckwheat or green tea noodles served hot or cold
add two shrimp tempura +4.00

INANIWA UDON 12

served hot or cold add two shrimp tempura +4.00

STEAMED RICE OR BROWN RICE 3

SHRIMP FRIED RICE 8

VEGETABLE FRIED RICE 5

FRIED BROWN RICE 6

CHICKEN FRIED RICE 7

MISO SOUP 3.5

SEAFOOD MISO 10

with seasonal seafood

nakato signature

TRADITIONAL JAPANESE "SHOKADO" BENTO BOX 50

Five seasonal chef's choice items served in a shokado box set.

Menu consists of
SASHIMI PLATTER*
TEMPURA
ASSORTMENT
CHAWAN-MUSHI
SUNOMONO
(VINAIGRETTE DISH)
GRILLED BLACK COD

Entrées are served with Miso soup, "Oshinko" Japanese Pickle
Substitute Fried Rice for 3.75 Substitute Steamed Brown Rice for 1.00

COMBINATION DINNER 25

served with appetizer kara age and fried shrimp dumpling

Choose 2(two) of the following.

SHRIMP TEMPURA
CALAMARI TEMPURA
VEGETABLE TEMPURA
CHICKEN TERIYAKI
CHICKEN KATSU
SALMON TERIYAKI

TRADITIONAL "SUKIYAKI" HOT POT 60

Thinly sliced sirloin beef, tofu, konnyaku-yam noodles, & seasonal vegetables cooked in house made sukiyaki sauce

"SHABU-SHABU" FONDUE HOT POT 60

A Japanese "Kobu" broth fondu with thin slices of sirloin beef, tofu, konnyaku-yam noodles, and seasonal vegetables served with house made ponzu & sesame dipping sauce

refreshments

BOTTLED WATER 7

Saratoga (Still/Sparkling)

SOFT DRINKS 3.5

Coke, Coke zero, Lemonade, Ginger Ale, Sprite, Roy Rogers, Shirley Temple, Sweetened Tea, Unsweetened Tea

"RAMUNE" 5

Classic Japanese soda pop (original or strawberry)

JUICES 4 Orange, Pineapple, Cranberry

MILK 3

GREEN TEA 4

RED BULL 5

signature cocktails

STRAWBERRY MARGARITA 13

Tequila, Tres Agave Organic Strawberry Margarita Mix, Lime juice.

WHISKEY PASSION SOUR 13

Whiskey, Passion fruit, Lime juice, Soda

COFFEE MARTINI 13

Vodka, Cold Brew Concentrate, Coffee Liquor

LAVENDER GIN FIZZ 13

Gin, Lavender simple syrup, Lemon juice, Egg white

GODZILLA 12

Coconut vodka, Hypnotiq, Melon Liquor and Pineapple Juice

TOKYO TEA 12

Vodka, Gin, Rum, Tequila, Triple Sec, Melon Liquor, Sweet & Sour with Splash of Sprite

MATCHA SOUR 12

Toki Japanese Whiskey, lemon juice, simple syrup, matcha

GEORGIA PEACH SANGRIA 12

White Zinfandel, Peach Schnapps, Pineapple Juice

ASTRO BOY 12

Hennessy VS, Whiskey, Melon Liquor, Apple Pucker, Pineapple Juice and Splash of Grenadine

FISHBOWL 34

Choose from any of our Specialty Cocktails
Serves 2 or more

sake serving size: 150ml/5oz 300ml/10oz 720ml/24oz

SESSHU OTOKOYAMA TOKUBETSU

13/25/68

dry, light sake with creamy texture, citrus and melon finish. (720mL)

HAKKAISAN TOKUBETSU JUNMAI 32

well-balanced, mellow, elegant sake. (300mL)

KUBOTA SENJU GINJO 17/32/73

dry clean sake with layered of flavored. Can be enjoyed hot or cold. (720mL)

CHIYOMISUBI TOKUBETSU JUNMAI

19/36/95

elegant aroma of fruits, well-balanced flavor of sweetness & acidity with a hint of spices. (720mL)

SHO CHIKU BAI GINJO 22

delicately fruity and dry. (300mL)

HORIN JUNMAI DAIGINJO 29

delicate fruity nose, well-balance with long finish. (300mL)

KIKUSUI ORGANIC JUNMAI GINJO 30

brewed from organic grown rice. Fruity, medium body with clean finish. (300mL)

HAKKAISAN JUNMAI GINJO 19/36/95

spicy nose of apples and roasted nuts with clean finish. (720mL)

RYUJIN "DRAGON GOD" NAMA GENSHU

15/28/62

undiluted fresh and fruity with smooth finish. (720mL)

wine & beer

REDS

CABERNET SAUVIGNON

J Lohr, Paso Robles, CA 11/44
Freakshow, Lodi, CA 12/48
Austin Hope, Paso Robles, CA 68
Faust, Napa Valley, CA 110

PINOT NOIR

A by Acacia, Carneros, CA 9/36
Meiome, CA 13/52

MALBEC

Piatelli, Mendoza Argentina 12/48

RED BLEND

Hedges CMS, Columbia Valley, WA 11/44

WHITE

CHARDONNAY

Bread & Butter, CA 10/40
Kendall Jackson, CA 12/48
Stags' Leap, Napa Valley, CA 68

SAUVIGNON BLANC

Kim Crawford, New Zealand 13/52

PINOT GRIGIO

Luna Nuda, Trentino-Alto Adige, Italy 10/40

RIESLING

Fritz Zimmer, Mosel, Germany 13/52

SWEET

Baci Dolci Sweet Kiss, Veneto, Italy 11/44
Bartenura Moscato, Italy 11/44
Choya Plum Wine 10/40

BUBBLY

Candoni Prosecco, Italy 11/44
Taittinger Brut La Française NV, Champaign, France 80

PINK

Whispering Angel Rosé, Côtes de Provence, France 13/52

BEER

DOMESTIC - 12OZ

Bud Light 5
Budweiser 5
Miller Lite 5
Michelob Ultra 5

IMPORTS - 12OZ

Heineken 6
Corona 6

JAPANESE - 20OZ

Sapporo 9
Asahi "Super Dry" 9
Kirin Ichiban 9
Orion 10

CRAFT - 12OZ

Sweetwater 420 6
Sorry "Umami" IPA 9
Hitachino Nest "White Ale" 10

NON-ALCOHOLIC - 12OZ

Heineken 0.0 6

DRAFT

Sapporo Draft, Rice Lager 6
Stella Altois, Belgian Lager 7
Tropicalia, IPA, Creature Comforts 8
Basement, IPA, Scofflaw Brewing 8
Trully Hard Seltzer 5.5

sochu

BARLEY 麦

Kakushigura, Kagoshima 9/90

SWEET POTATO 芋

Shiranami, Kagoshima 8/80
Aka Kirishima, Miyazaki 10/100
Kappa No Sasoimizu, Miyazaki 13/130
Heihachiro, Miyazaki 15/150

desserts

MANHATTAN CHEESE CAKE 12

graham cracker crust with white chocolate chantilly

CHOCOLATE MOUSSE CAKE 12

dark chocolate mousse with crème brulee and hazelnut cookie chocolate genoise

JAPANESE TIRAMISU 12

JAPANESE GREEN TEA

CRÈME BRÛLÉE 12

classic crème brûlée with Japanese "sencha" green tea

ICE CREAM 5

Green Tea
Ginger
Vanilla
Red Bean
Mango Sherbet
Black Sesame

SASAMOCHI 6

traditional green tea rice cake with red bean filling served warm wrapped in bamboo leaf