

## appetizers

- EDAMAME 6**  
boiled soy beans in a pod
- GARLIC EDAMAME 7**
- 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
- BEEF NEGIMAKI 15**  
green onions wrapped with sirloin beef topped with teriyaki sauce
- SHRIMP TEMPURA 12**  
**VEGETABLE TEMPURA 10.50**  
**SOFT SHELL CRAB TEMPURA 14**  
**LOBSTER TEMPURA full tail 31**  
**AGEDASHI TOFU 8**
- SALAD TRIO 12**  
boiled spinach goma-ae with sesame dressing, wakame cucumber salad, and seaweed salad
- 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
- KANPACHI CARPACCIO\* 18**  
thinly sliced amberjack dressed with Japanese olive dressing
- SHIMA AJI CARPACCIO\* 25**  
thinly sliced striped saurel dressed with Japanese olive dressing
- HAMACHI JALAPENO\* 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 green
- SASHIMI PLATTER**
- BOTAN\* 37**  
13 cuts of Chef's choice assorted sashimi
- FUJI\* 47**  
15 cuts of Chef's choice deluxe sashimi

## sushi rolls

- BAGEL ROLL 12**  
inside: cream cheese, crabstick, masago caviar, and avocado  
outside: smoked salmon
- SHRIMP TEMPURA ROLL 12**  
inside: shrimp tempura, crabstick, cucumber, and avocado  
outside: masago caviar
- CALIFORNIA ROLL 7**  
inside: cucumber, avocado, and crabstick  
outside: masago caviar
- RAINBOW ROLL\* 14**  
inside: crabstick, avocado, and cucumber  
outside: yellowtail, salmon, tuna, and avocado
- SPICY SALMON ROLL\* 10**  
inside: minced salmon and green onion with spicy aioli  
outside: sesame seeds
- SPICY TUNA ROLL\* 10**  
inside: minced tuna and green onion with spicy aioli  
outside: sesame seeds
- SUNSHINE ROLL\* 20**  
inside: crabmeat, asparagus, and Japanese aioli  
outside: seared salmon with olive dressing, eel sauce, and chilli strings
- SPIDER ROLL 16**  
inside: soft-shell crab tempura, crabstick, avocado, and cucumber  
outside: masago caviar
- SUPER CRUNCH ROLL 16**  
inside: seafood medley mixed with Japanese aioli, avocado and tempura flakes  
outside: smoked salmon, lemon
- ROCK AND ROLL 11**  
inside: grilled eel and avocado  
outside: eel sauce and masago caviar
- KING SHRIMP ROLL 14**  
inside: shrimp tempura and avocado  
outside: shrimp with spicy aioli and sesame seeds
- KISS OF DEATH 16**  
inside: tuna, masago caviar, sesame oil, sriracha, and cucumber  
outside: spicy tempura flakes, topped with wasabi cucumber sauce
- DRAGON ROLL 20**  
inside: amaebi shrimp tempura and avocado  
outside: eel, avocado, dressed with spicy aioli and eel sauce
- SEAFOOD ROLL 8**  
inside: seafood mixed with Japanese aioli and avocado  
outside: sesame seeds
- KING KONG ROLL\* 16**  
Inside: spicy salmon, scallions, tempura flakes  
outside: avocado, spicy aioli, eel sauce, tempura flakes
- SASHIMI ROLL\* 21**  
inside: fresh tuna, yellow tail, salmon, "oba" mint, "kaiware" sprouts, wasabi tobiko, and avocado  
outside: wrapped with cucumber served with balsamic vinaigrette and sweet miso
- YUM YUM ROLL 14**  
inside: spicy tuna, cream cheese, asparagus and smoked salmon, breaded and deep fried
- LOBSTER ROLL 21**  
inside: lobster tempura, "shiso" Japanese mint, and Japanese aioli  
outside: spicy snow crab and masago caviar

\*contain raw ingredients

## entrée

## side orders

- HIBACHI CHICKEN 26**  
*classic or teriyaki*
- FILET MIGNON (CHATEAUBRIAND) 39**
- HIBACHI STEAK 30**
- HIBACHI SHRIMP 28**
- HIBACHI SCALLOP 32**
- CALAMARI DINNER 26**
- LOBSTER DINNER 39**
- VEGETABLE DINNER 16**
- TOFU DINNER 18**
- SHRIMP & CHICKEN 29**
- SHRIMP & SCALLOP 35**
- CHICKEN & SCALLOP 32**
- FILET MIGNON & SHRIMP 42**
- FILET MIGNON & CHICKEN 40**
- FILET MIGNON & SCALLOP 45**
- FILET MIGNON & CALAMARI 40**
- STEAK & CHICKEN 32**
- STEAK & SCALLOP 37**
- STEAK & SHRIMP 35**
- LOBSTER & FILET MIGNON 61**
- LOBSTER & SHRIMP 55**
- LOBSTER & STEAK 55**
- CATCH OF THE DAY 28**  
SALMON  
*classic, teriyaki, or blackened*
- BLACKENED AHI TUNA**
- NAKATO NINJA 40**  
*sirloin steak, hibachi shrimp, and teriyaki chicken*
- NAKATO TRIO 48**  
*filet mignon, hibachi shrimp, and teriyaki chicken*
- NAKATO SPECIAL 32**  
*yakitori, California roll, and filet mignon*

- CHICKEN 9**
- CALAMARI 8**
- SALMON 10**
- SHRIMP 11**
- SCALLOP 13**
- SIRLOIN 13**
- FILET MIGNON 18**
- LOBSTER TAIL 30**
- TOFU 6**
- TUNA 20**
- NOODLES 5**
- VEGETABLES 5**
- STEAMED RICE 3**
- BROWN RICE 3**
- FRIED RICE 5**

All entrées are served with House Soup • House Salad with Ginger dressing •  
Appetizer Shrimp • Grilled Vegetables • Garlic Noodles • Steamed Rice.  
Substitute Fried Rice for 3.75 Substitute Steamed Brown Rice for 1.00

An 18% service charge will be added to check for parties of 5 or more guests

## 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

## 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