

HOUSE WINES

White Zinfandel • Chardonnay • Merlot • Cabernet Sauvignon
Glass \$5.00

WHITE WINES

| | Glass | Bottle |
|--|--------|---------|
| Schmitt Shone Riesling | \$6.00 | \$23.00 |
| K. Jackson "Vintners Reserve" Chardonnay | \$8.00 | \$31.00 |
| Marco Negri Moscato d'Asti | \$8.50 | \$33.00 |
| Kim Crawford Sauvignon Blanc | \$9.00 | \$35.00 |
| Simi Sauvignon Blanc | \$7.00 | \$27.00 |
| Pepi Pinot Grigio | \$7.00 | \$27.00 |

RED WINES

| | | |
|-------------------------------|--------|---------|
| Pepperwood Grove Merlot | \$6.00 | \$23.00 |
| B.V. "Coastal" Cabernet | \$7.00 | \$27.00 |
| Sebastiani Pinot Noir | \$7.25 | \$28.00 |
| Dreaming Tree Crush Red Blend | \$8.50 | \$33.00 |

BLUSH WINES

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|--------------------------|--------|---------|
| Beringer White Zinfandel | \$6.00 | \$23.00 |
| Roscato Rosso Dolce | \$6.00 | \$23.00 |

SPARKLING WINES

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|--------------------------|----------|
| J. Roget Spumante 187ml | \$ 5.00 |
| Korbel Brut | \$20.00 |
| Bollinger Brut Champagne | \$120.00 |

More items available, please ask server for details.

DRAFT BEER

| | | | |
|-------------|--------|-----------|--------|
| Coors Light | \$2.75 | Sapporo | \$3.50 |
| Bud Light | \$2.75 | Blue Moon | \$3.50 |

Please ask server for additional seasonal selections

DOMESTIC BEER

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| Budweiser • Bud Light • Bud Select • Michelob Ultra |
| Coors Light • Miller Lite • O'Douls Amber |

\$3.00

Please ask server for additional seasonal selections

IMPORTED BEER

| | | | |
|-----------------|--------|----------------------|--------|
| Sapporo 12 oz. | \$4.25 | Guinness 14 oz. | \$5.50 |
| Corona 12 oz. | \$4.25 | Sapporo 22 oz. | \$6.25 |
| Heineken 12 oz. | \$4.25 | Kirin Ichiban 22 oz. | \$6.25 |

HOT SAKE & PLUM WINE

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|---------------------|-------|--------|--------|---------|
| Gekkeikan Hot Sake | Small | \$4.00 | Large | \$7.00 |
| Gekkeikan Plum Wine | Glass | \$6.00 | Bottle | \$23.00 |

COLD SAKE

| 300ml | |
|---|---------|
| Momokawa Moonstone Asian Pear | \$13.50 |
| Hana Lychee | \$13.50 |
| Hana Fuji Apple | \$13.50 |
| Sho Chiku Bai Ginjo | \$15.00 |
| Tozai "Living Jewel" Junmai | \$19.00 |
| Shimizu No Mai "Pure Dawn" Junmai Ginjo | \$26.00 |
| Rihaku "Dreamy Clouds" Junmai Nigori (unfiltered) | \$28.00 |
| Shimizu No Mai "Pure Dusk" Junmai Daiginjo | \$29.00 |
| Gekkeikan Horin Junmai Daiginjo | \$30.00 |

More items available, please ask server for details.



NAKATO
Japanese Restaurant

APPETIZERS

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|---|---------|
| YAKITORI chicken and green onions on a skewer with teriyaki sauce | \$ 5.50 |
| GYOZA pork dumplings (deep fried or steamed) | \$ 5.25 |
| SHRIMP TEMPURA shrimp and vegetables lightly battered and fried | \$ 8.00 |
| CALAMARI TEMPURA calamari steak lightly battered and fried | \$ 7.25 |
| SEAFOOD TEMPURA shrimp, calamari, scallops and vegetables lightly battered and fried | \$12.00 |
| VEGETABLE TEMPURA mixed vegetables lightly battered and fried | \$ 6.00 |
| BEEF and ASPARAGUS ROLL asparagus rolled in thin sliced NY strip with teriyaki sauce | \$ 9.00 |
| BACON WRAPPED SCALLOPS grilled and served with ginger teriyaki reduction sauce & wasabi aioli | \$10.50 |
| BEEF SASHIMI thinly sliced filet mignon seared rare with ponzu sauce | \$10.00 |
| AGEDASHI TOFU fried tofu with grated ginger sauce; topped with seaweed & fried onion | \$ 5.50 |
| EDAMAME salted boiled soybeans | \$ 3.00 |

SIDE ORDERS

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|---------------------------|---------|
| HIBACHI FRIED RICE | \$ 1.75 |
| TERIYAKI CHICKEN | \$ 5.50 |
| SHRIMP | \$ 8.00 |
| SCALLOPS | \$ 9.00 |
| CALAMARI | \$ 6.25 |
| NOODLES | \$ 1.75 |
| BEAN SPROUTS | \$ 1.75 |

All Entrees and Children's Dinners are served with:
Nakato Onion Soup • Salad with Ginger Dressing • Shrimp Appetizer
Japanese Style Vegetables • Noodles • Steamed Rice
If substituting Hibachi Fried Rice for Steamed Rice, please add \$1.75

TRADITIONAL

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|--|---------|
| VEGETABLE DINNER with fried tofu | \$12.25 |
| HIBACHI CHICKEN | \$14.75 |
| SUKIYAKI STEAK thinly sliced NY strip loin with teriyaki sauce | \$14.50 |
| HIBACHI STEAK 8 oz. NY STRIP | \$18.50 |
| 16 oz. NY STRIP | |
| FILET MIGNON 8 oz. | \$23.25 |
| HIBACHI SHRIMP | \$35.25 |
| HIBACHI SCALLOPS | \$27.25 |
| HIBACHI SALMON | \$21.75 |
| | \$23.75 |
| | \$22.25 |

COMBINATION DINNERS

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|---|--------------|
| SHRIMP & CHICKEN | \$19.75 |
| NY STRIP & CHICKEN | \$20.50 |
| NY STRIP & SHRIMP | \$22.50 |
| NY STRIP & SCALLOPS | \$24.75 |
| NY STRIP & CALAMARI | \$21.25 |
| NY STRIP & SALMON | \$22.75 |
| SEAFOOD COMBINATION shrimp, scallops & salmon | \$28.75 |
| NY STRIP & LOBSTER 8 oz. NY Strip served with premium South African cold water lobster tail | Market Price |

If substituting Filet Mignon for NY Strip, please add \$4.00

Please ask server for other possible combinations.

NAKATO'S DELIGHT

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|--|---------|
| CHICKEN, SHRIMP & choice of: NY STRIP | \$26.25 |
| FILET MIGNON | \$30.75 |
| SCALLOPS | \$27.75 |

CHILDREN'S MENU

*Under 12 Years Old
Must Specify Children's Menu When Ordering*

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|-------------------------------------|---------|
| VEGETABLE DINNER | \$ 8.75 |
| TERIYAKI CHICKEN | \$ 9.50 |
| HIBACHI STEAK 4 oz. NY STRIP | \$12.75 |
| HIBACHI SHRIMP | \$12.25 |
| FILET MIGNON | \$15.75 |

EARLY BIRD SPECIAL

*Available Sunday through Friday until 6 pm
Must specify Early Bird when ordering.*

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|--------------------------------------|---------|
| STEAK with choice of: CHICKEN | \$14.00 |
| SHRIMP | \$17.50 |

DESSERTS

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|--|---------|
| BANANA TEMPURA | \$ 5.50 |
| lightly battered and fried banana; served with vanilla bean ice cream | |
| CHOCOLATE LAVA CAKE | \$ 5.00 |
| moist chocolate cake with fudge ganache center; served with vanilla bean ice cream | |
| OREO CRÉME PIE | \$ 4.00 |
| cream pie with Oreo® cookie pieces | |
| VANILLA BEAN ICE CREAM Drizzled with Chocolate | \$ 2.50 |

SALAD DRESSING & SAUCES

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|---|---------|
| 1 Pint | |
| SALAD DRESSING, SEAFOOD & GINGER SAUCE | \$ 7.00 |
| TERIYAKI SAUCE & HOT SAUCE | \$ 9.00 |

Gratuity is not included on the guest check. Due to our unique service style, tips are shared equally between the chef and waitstaff.

Thank you for your patronage.