

— I Z A K A Y A B I T E S —

CHAWANMUSHI \$ 6



steamed dashi egg, shrimp, mushroom, bok choy, edamame

TAKOYAKI \$ 7



octopus ball, 5pcs, okonomi sauce, mayo, bonito flake, aonori

OKONOMI YAKI \$ 13



pancake, pork belly, cabbage, egg, scallion, aonori, bonito flake



GRILLED CALAMARI \$ 16



whole, homemade teriyaki glaze, mayo, shichimi pepper

GARLIC FRIED CALAMARI \$ 9



squid legs, garlic chili sauce

FRIED OYSTER \$ 8



panko breaded, deep fried, tartar, tonkatsu dip

MISO GINDARA \$ 17



grilled marinated cod

HAMACHI KAMA \$ 15



grilled yellowtail collar, grated daikon, ponzu

SPICY CHEESE KARAAGE \$ 8



soy garlic fried chicken, mozzarella, scallion, garlic chili

GYU TATAKI \$ 14



seared medium-rare beef slices, garlic onion ponzu

ABURI CHASHU \$ 10



braised pork belly slices, cabbage, teriyaki aioli, sunny side egg

A5 WAGYU STEAK \$ 19



cooked medium, yellow onion, mustard soy sauce

TAMAGO YAKI \$ 6



fresh water eel (+\$2) or mentaiko wrapped in egg omelette

MENTAI CHEESE WRAP \$ 6.5



spicy cod egg, cream cheese, sweet chili dip

ONIGIRI \$ 5.5



2pcs, choice of grilled salmon, spicy mentaiko, or pickled plum

GARLIC SPICY EDAMAME \$ 6



garlic chili sesame oil, chili pepper

CHILLED SPICY CUCUMBER \$ 5



garlic chili miso, hot sesame oil

SAUTÉED SHISHITO PEPPER \$ 7



Japanese pepper, sukiyaki sauce, bonito flake

RAW

OTORO SPOON <i>smoked uni, truffle vinaigrette, scallion, ikura</i>	\$ 15
CRISPY RICE <i>spicy tuna, garlic chili oil, serrano, cilantro</i>	\$ 12
MADAI CARPACCIO <i>seabream, miso serrano paste, yuzu dashi vinaigrette, oba oil</i>	\$ 15
HAMACHI SERRANO <i>yellowtail, yuzu tobiko, yuzu soy vinaigrette</i>	\$ 14

SALAD

SEAWEED SALAD <i>seaweed, sesame oil & seeds</i>	\$ 5.5
SUNOMONO <i>octopus, seaweed, cucumber, dashi vinaigrette</i>	\$ 10
SASHIMI SALAD <i>tuna, salmon, yellowtail, avocado, yuzu soy dressing</i>	\$ 13
AVOCADO TOFU SALAD <i>silk tofu, crispy gobo chips, sesame dressing</i>	\$ 10

SEAFOOD & MEAT

SHRIMP TEMPURA <i>deep fried, with tempura dipping sauce</i>	\$ 10
SPICY SHRIMP SHUMAI <i>steamed dumplings, 5 pcs, garlic chili</i>	\$ 6
PORK GYOZA <i>5pcs, pan fried dumplings</i>	\$ 6.5
KARAAGE FRIED CHICKEN <i>soy garlic marinated, spicy garlic dip</i>	\$ 7

GREEN

EDAMAME <i>green soy bean with sea salt</i>	\$ 5.5
SEASONAL VEGETABLE TEMPURA <i>kabocha, sweet potato, zucchini, shishito, with tempura dipping sauce</i>	\$ 8
OTSUKEMONO <i>assorted pickles, cucumber, radish, eggplant</i>	\$ 5

NIGIRI & SASHIMI

SASHIMI THREE <i>2pcs each of tuna, salmon, yellowtail</i>	\$ 15
SASHIMI FIVE <i>2pcs each of tuna, salmon, yellowtail, albacore, scallop</i>	\$ 21
NIGIRI FIVE <i>tuna, salmon, yellowtail, amberjack, scallop</i>	\$ 18
ULTIMATE NIGIRI THREE <i>bluefin toro, A5 wagyu from Japan, and sweet shrimp</i>	\$ 27

SOUP & RICE

MISO <i>scallion, seaweed, tofu</i>	\$ 4
MUSHROOM MISO <i>shiitake, shimeji, enoki, seaweed</i>	\$ 7
SPICY GYOZA <i>pork dumplings, silk tofu, mushroom, napa, scallion in iron cast</i>	\$ 8
RICE SET <i>miso soup, pickles</i>	\$ 4.5

DESSERTS

COPPA PISTACHIO \$ 10



custard gelato swirled with chocolate and pistachio

PUDDING ICE CREAM \$ 9



strawberry, cherry, vanilla ice cream, puff

DAIFUKU \$ 8



strawberry & red bean wrapped with mochi, matcha chocolates

MOCHI ICE CREAM \$ 8

MATCHA CHEESECAKE \$ 8

TEMPURA ICE CREAM \$ 9

MONAKA \$ 5

RAMEN

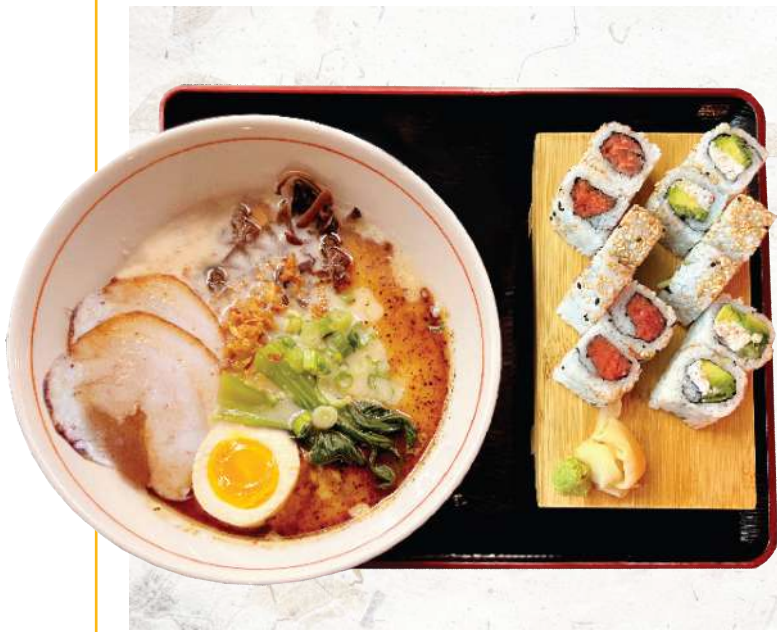
KOTTERI TONKOTSU
*thick pork broth, kikurage mushroom,
 scallion, soft boiled egg, bok choy, pork chashu*

\$ 16

YUZU SHOYU
*slow cooked breast chashu, scallion,
 kikurage mushroom, soft boiled egg, bok choy*

\$ 16

*Add-Ons
 chashu +1.50 / soft boiled egg +1 / spicy miso ball +1.50 hot sesame oil +1*



RAMEN + TWO

\$23

SELECT ONE RAMEN
 KOTTERI TONKOTSU, YUZU SHOYU

SELECT TWO SUSHI ROLLS
 6pcs each
 CRUNCHY SALMON, CRUNCHY YELLOWTAIL
 CALIFORNIA, SPICY TUNA

RAMEN + MORE

RAMEN & KATSU \$ 22
*Tonkotsu or Yuzu Shoyu ramen
 Chicken or Organic pork+\$1.50*

RAMEN & SASHIMI \$ 26
*Tonkotsu or Yuzu Shoyu ramen
 Sashimi 6pcs
 California roll or Nigiri Spc +\$6
 Rice*

CHUKA \$ 25
*Tonkotsu or Yuzu Shoyu ramen
 Gyoza dumpling
 Karaage fried chicken
 Rice*

DINNER SET

SASHIMI & UDON \$ 24
*Sashimi 6pcs
 California roll
 or Nigiri 5pcs +\$6
 Udon noodle soup
 Tempura*

TRADITIONAL \$ 26
*Sashimi 6pcs
 California roll
 or Nigiri 5pcs +\$6
 Tempura
 Rice
 Miso soup
 Pick teriyaki
 Chicken
 Salmon+\$2*

KAISEN \$ 27
*Sashimi 6pcs
 Nigiri 5pcs
 Rice
 Miso soup
 Pick teriyaki
 Chicken
 Salmon+\$2*

SEASONAL SPECIAL

tempura, 6pcs chirashi over rice served with chawanmushi (shrimp, mushroom, bok choy, edamame)



TENZARU SOBA + MINI CHIRASHI \$ 28
chilled buckwheat noodle, dipping broth, wasabi, scallion, seaweed



SUKIYAKI + MINI CHIRASHI \$ 35
sweet soy broth, sliced beef, napa, tofu, shirataki, scallion, shiitake, egg, in iron cast bowl

Wagyu
+\$15



COTTON CANDY SUKIYAKI \$25
sweet soy broth, sliced beef, napa, tofu, shirataki, scallion, shiitake, egg, in iron cast bowl

Wagyu
+\$15

NOODLE

TRUFFLE MUSHROOM UDON \$16
shiitake, shimeji, enoki, ankake, soy broth, tempura

NABEYAKI UDON \$ 17
chicken, napa, scallion, seaweed, egg, in stone bowl, tempura on side

BEEF CURRY UDON \$ 17
sliced beef, napa, scallion, seaweed, egg, in iron bowl, tempura on side

SIZZLING SUKIYAKI UDON \$ 17
sliced beef, onion, napa, boiled egg, pickles, tempura on side.

RICE & MEAT

miso soup



HITSUMABUSHI \$ 24
broiled eel over rice in stone bowl with dashi broth along with wasabi, scallion, seaweed



A5 WAGYU SHABU SHABU \$ 34
Hot pot with bonito dashi broth, A5 graded striploin, shiitake, enoki, raw egg, ponzu, scallion

JAPANESE CURRY \$18
chicken, organic pork loin+\$1.5, deep fried cutlet

TEPPAN TERIYAKI \$ 23
slow cooked chicken or salmon+\$2 corn butter, satsuma potato tempura, shishito pepper

GYU-DON \$ 17
sliced beef, tofu, soft boiled egg, sukiyaki broth

KATSUNI \$ 17
organic pork loin cutlet, onion, scallion simmered in egg dashi broth, in toban pot

PROOF OF AUTHENTICITY: "UNIVERSAL WAGYU MARK"



There are only 4 breeds that are approved to be a real Japanese Wagyu. They must be born and raised in Japan and verified by the Cattle Traceable System.

Given by the Japanese Meat Grading Association, A5 is the highest grade that Wagyu beef can achieve, which is based on its fat color, meat color, rib eye shape, size of ribeye area, and marbling.

BLUEFIN TUNA SPECIAL



BLUEFIN PLATTER

\$50

3pcs nigiri / 6pcs sashimi / negitoro roll including akami / chu-toro / o-toro

AKAMI = lean
CHU-TORO = fattier
O-TORO = fattiest



BLUEFIN TARTAR

tuna belly, avocado, scallion, pickled wasabi, black caviar, add uni+\$10

\$ 16

NEGITORO ROLL

tuna belly, scallion, 6pcs

\$ 12

BLUEFIN NIGIRI TASTING

1 pc each of akami, chu-toro, o-toro

\$ 18

BLUEFIN SASHIMI TASTING

2 pcs each of akami, chu-toro, o-toro

\$ 32

NIGIRI

chef's choice

NIGIRI FIVE

tuna, salmon, yellowtail, amberjack, scallop

\$ 18

NIGIRI PLATTER

7 pieces, california roll, add uni+\$8

\$ 28

NIGIRI DELUXE

premium 10 pieces, tuna roll, add uni+\$8

\$ 37

ULTIMATE NIGIRI THREE

bluefin toro, A5 wagyu from Japan, sweet shrimp, add uni+\$8

\$ 27



MODERN NIGIRI

1 pc, seasoned

BLUEFIN TUNA

pickled wasabi

\$ 4.5

YELLOWTAIL

serrano, cilantro, yuzu vinaigrette

\$ 4

BLUEFIN TORO

gold flake, black truffle

\$ 10

KAMPACHI

amberjack, grated ginger, scallion

\$ 5.5

KING SALMON

crème aioli, black pepper

\$ 6

SCALLOP

yuzu kosho, yuzu tobiko

\$ 5.5

SCOTTISH SALMON

seared, chili, garlic chip

\$ 5

SWEET SHRIMP

black caviar, yuzu salt, shiso, add uni+\$7

\$ 7

SMOKED SALMON

aburi, ponzu, scallion

\$ 5.5

WAGYU

A5 grade, garlic ponzu & chips, scallion

\$ 13

TOKUSEN OMAKASE

The menus are subject to change seasonally



SEVEN COURSE

\$ 120

Truffle chawanmushi, sunomono, icefish tempura, miso gindara, premium nigiri 10pcs, hand roll, soup&dessert

Nagomiya is excited to invite you to take pleasure in a uniquely intimate dining experience in our newly renovated private rooms with cozy booths.

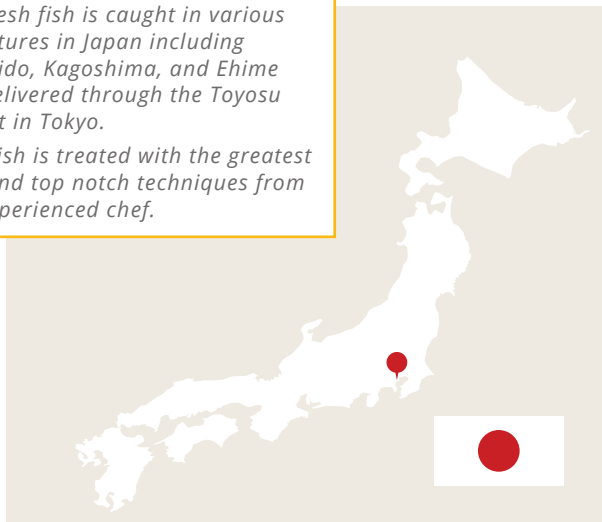
*advanced reservation required

SASHIMI

chef's choice, changes daily



Our fresh fish is caught in various prefectures in Japan including Hokkaido, Kagoshima, and Ehime and delivered through the Toyosu market in Tokyo. Each fish is treated with the greatest care and top notch techniques from our experienced chef.



SASHIMI PLATTER
15 pieces, add uni+\$8

\$ 30



SASHIMI THREE
2pcs each of bluefin tuna, salmon, yellowtail

\$ 15



SASHIMI DELUXE
20 pieces, add uni+\$8

\$ 42



SASHIMI FIVE
2pcs each of bluefin tuna, salmon, yellowtail, amberjack, scallop

\$ 21



CHIRASHI DON
10pcs of sashimi, rice with toppings, add uni+\$8

\$ 26

A LA CARTE

RAW		NIGIRI 2 PIECES	SASHIMI 3 PIECES
BLUEFIN TUNA	MAGURO	\$ 7.5	\$ 10
CHU-TORO		\$ 18	\$ 20
O-TORO		\$ 20	\$ 22
SALMON		\$ 7	\$ 9.5
KING ALASKAN SALMON		\$ 8	\$ 10.5
YELLOWTAIL	HAMACHI	\$ 7	\$ 9.5
AMBERJACK	KANPACHI	\$ 8.75	\$ 11.5
STRIPED JACK	SHINA AJI	\$ 8	\$ 10.5
SEA BREAM	MADAI	\$ 9	\$ 11.5
SALMON ROE	IKURA	\$ 9	

SHELLFISH		NIGIRI 2 PIECES	SASHIMI 3 PIECES
SHRIMP	EBI	\$ 6.5	
SWEET SHRIMP	AMAEBI	\$ 12	\$ 18
SCALLOP	HOTATE	\$ 8.5	\$ 11
SEA URCHIN	UNI	\$ 18	\$ 20
COOKED			
SMOKED SALMON		\$ 6.75	\$ 9.25
FRESH WATER EEL	UNAGI	\$ 7.25	\$ 9.75
OCTOPUS	TAKO	\$ 7.25	\$ 9.75

SIGNATURE ROLL

MIDTOWN BLAZE \$ 14



spicy tuna, crab salad, topped with seared salmon, tuna, yellowtail, spicy mayo, ponzu, serrano, black tobiko, crispy onion

TROPICAL DELIGHT \$ 13



salmon, mango, crab salad, goat cheese, panko fried, mango

A#99 \$ 16



grilled eggplant, miso sautéed mushroom, cucumber, topped with avocado, bell pepper sauce, baby portobello chips

DEVIL'S BREATH \$ 14
"AKUMA NO TOIKI"

spicy tuna, cucumber, jalapeño, topped with seared tuna, spicy aioli, garlic chips, spicy tobiko

KISS OF JUJU \$ 14
"JUJU NO KISU"

crunchy scallop tempura, avocado, topped with fresh scallop, salmon, strawberry

GREEN TYPHOON \$ 14
"MIDORI NO TAIFU"

soft shell crab, cream cheese, topped with shrimp, eel, spicy aioli, aonori, crispy onion

MIND OF ZEN \$ 14
"ZEN NO KOKORO"

white fish tempura, cucumber, topped with yellowtail, scallion, shiso, wasabi tobiko, ponzu with grated ginger

FOUR SEASONS \$ 14
"SHIKI"

four kinds of fish: (tuna, salmon, yellowtail, unagi) inside and outside, topped with fried gobo

TREASURE BOX \$ 17
"TAMATE BAKO"

hickory smoked boxed sushi, topped with salmon, unagi, avocado, stuffed with tempura cracker, masago

SWIRLING EEL \$ 14



eel tempura, mayo, cucumber topped with eel, avocado, arare

SALMON TRINITY \$ 14



spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, sesame dressing

ENDLESS LAVA \$ 13



california roll baked with scallop, lobster, shichimi pepper, chili string, spicy tobiko, garlic chili sauce

YELLOW JACKET \$ 16



yellow soy paper, soft shell crab, crawfish and crab salad, avocado, cucumber, black tobiko

BAGEL TEMPURA \$ 14



smoked salmon, avocado, cream cheese, spicy aioli, kabayaki glaze, flash fried

DOUBLE SHRIMP ROLL \$ 13



shrimp tempura, crab flake, cream cheese, boiled shrimp, kabayaki glaze

CUCUMBER SUMMER BREEZE \$ 13



tuna, salmon, hamachi, shrimp, avocado, yuzu tobiko, ponzu

CRUNCHY 14TH \$ 12



tuna, salmon, yellowtail, cream cheese, flash fried, yuzu ponzu

FIRE CRACKER \$ 12



spicy aioli, tempura flake topped with spicy tuna, wasabi tobiko

CLASSIC ROLL

TUNA ROLL	\$ 6.25	LOBSTER ROLL	\$ 8
CALIFORNIA ROLL	\$ 6.5	<i>avocado, mayo, shichimi</i>	
SPICY TUNA	\$ 7	PHILLY ROLL	\$ 7
YELLOWTAIL ROLL	\$ 6.25	<i>smoked salmon, avocado, cream cheese</i>	
CRUNCHY SALMON	\$ 7	SPICY CRUNCHY SHRIMP	\$ 7
CRUNCHY YELLOWTAIL	\$ 7	<i>cucumber, spicy aioli, tempura crunch</i>	
EEL CUCUMBER ROLL	\$ 7.5	SHRIMP TEMPURA ROLL	\$ 9
		<i>cucumber, mayo</i>	
		RAINBOW ROLL	\$ 13
		<i>california roll, tuna, salmon, yellowtail</i>	
		SPIDER ROLL	\$ 11
		<i>soft shell crab, cucumber, avocado, mayo</i>	
		TORO TAKUWAN	\$ 10.5
		<i>bluefin tuna belly, pickled radish</i>	

VEGGIE ROLL

CUCUMBER ROLL	\$ 4.5
AVOCADO ROLL	\$ 4
AVOCADO CUCUMBER	\$ 5.5
VEGETABLE TEMPURA	\$ 7.5
<i>sweet potato, japanese pumpkin</i>	
UME SHISO ROLL	\$ 5.5
<i>pickled plum, shiso leaf</i>	
SHIITAKE ROLL	\$ 5.5
<i>simmered in soy broth</i>	
BLESSING FROM THE OCEAN	\$ 10
<i>various types of seaweed, cucumber, avocado, dashi vinaigrette</i>	



VEGGIE DRAGON ROLL \$ 9
pickles, carrot, cucumber topped with inari fried tofu, avocado

Extra
PICKLED WASABI \$4 WASABI / GINGER / SAUCES \$1

SUPREME ROLL



SEXY LANGOSTA \$35
lobster tempura, cucumber, lobster salad, topped with shrimp, avocado



THE WAGYU \$ 42



soft shell crab tempura, cucumber, avocado lobster salad topped with yakiniku glaze, green onion, garlic chips

TRUFFLE ON TORO \$ 32



tempura crunchy mix, topped with spicy toro, black truffle slices, truffle salt

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

20% GRATUITY ON A PARTY OF 5 OR MORE. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE AT OUR DISCRETION. *PHOTOS ARE IMAGES ONLY