

## White Wines

	Glass	Bottle
Cupcake Chardonnay - Coastal CA	6.75	26.00
La Crema Chardonnay - Sonoma, CA	9.00	35.00
Schug Chardonnay - Sonoma, CA	12.00	47.00
Chasing Venus Sauvignon Blanc - New Zealand	9.00	35.00
Ecco Domani Pinot Grigio - Italy	6.50	25.00
Elk Cove Pinot Gris - Willamette Valley, OR	9.00	35.00
Santa Margherita Pinot Grigio- Italy		46.00
Fetzer Reisling - Valley Oaks, CA	7.25	28.00
Monchhoff Riesling - Germany		36.00

## Red Wines

R. Mondavi Private Select Cabernet - Coastal CA	6.00	23.00
Main Street Cabernet - Lake County, CA	8.00	31.00
Courtney Benham Cabernet - Napa Valley, CA		48.00
Stags Leap Wine Cellars Cabernet - Napa Valley, CA		80.00
Duckhorn Cabernet - Napa Valley, CA		100.00
Columbia Crest Merlot - Columbia Valley, WA	7.00	27.00
Alexander Valley Vinyards Merlot - Alexander Valley, CA	9.00	35.00
Martin Ray Merlot - Napa Valley, CA		44.00
Cakebread Merlot - Napa Valley, CA		100.00
Mark West Pinot Noir- Sonoma, CA	7.00	27.00
Sean Minor Pinot Noir - Carneros, CA	9.00	35.00
Gundlach Bundschu Pinot Noir - Sonoma, CA		50.00
Argyle Pinot Noir - Willamette Valley, OR		52.00
Penner Ash Pinot Noir - Willamette Valley, OR		85.00

## Blush Wines

Beringer White Zinfandel - Coastal CA	6.00	23.00
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## Sparkling Wines

Mumm Brut (.187) - Napa Valley, CA		11.00
Martini & Rossi Asti Spumante - Italy		27.00
La Veuve Clicquot - France		85.00

## Imported Beer

KIRIN LITE, 12 oz.	3.75
ASAHI, 12 oz.	3.75
SAPPORO, 12 oz.	3.75
HEINEKEN, 12 oz.	3.75
CORONA, 12 oz.	3.75
SAPPORO CAN, 22 oz.	6.75
KIRIN ICHIBAN, 22 oz.	6.75

## Domestic Beer

BUD • BUD LIGHT • MICHELOB LIGHT  
MICHELOB ULTRA • MILLER LITE • COORS LIGHT

3.25

## Draft Beer

FAT TIRE	KIRIN ICHIBAN	BLUE MOON
4.00	3.50	3.50
YUENGLING	BUD LIGHT	
2.75	2.75	

## Hot Sake & Plum Wine

Hakutsuru Plum Wine  
Glass 7.50      Bottle 29.00

Gekkeikan Hot Sake  
Carafe 4.00

## Cold Sake (300ml bottle)

Sho Chiku Bai - Ginjo	14.00
Tozai "Living Jewel" - Junmai	16.00
Hakutsuru "Sayuri"-Nigori(unfiltered)	17.00
Gekkeikan Horin - Junmai Daiginjo	25.00
Rihaku "Dreamy Clouds" - Nigori (unfiltered)	26.00
Hakutsuru "Sho Une"-Junmai Daiginjo	27.00
Hakkaisan "Eight Peaks"-Junmai Ginjo	36.00
Ginga Shizuku "Divine Droplet" - Junmai Daiginjo	49.00



JAPANESE RESTAURANT

NAKATO

## Appetizers

<b>NEGIMAKI</b>	\$7.50
scallion rolled in thinly sliced NY strip, grilled with teriyaki sauce	
<b>BACON WRAPPED SCALLOPS</b>	\$12.00
grilled with ginger teriyaki reduction sauce & wasabi aioli, garnished with asparagus tempura	
<b>GRILLED SHORT RIB</b>	\$7.50
spicy Asian barbecue marinated boneless beef short rib	
<b>STEAK TATAKI</b>	\$7.50
thinly sliced NY strip seared rare	
<b>YAKITORI</b>	\$5.00
chicken and green onions on a skewer with teriyaki sauce	
<b>SEAFOOD KABOB</b>	\$11.50
shrimp and scallops on a skewer with teriyaki sauce	
<b>AGEDASHI TOFU</b>	\$5.00
fried tofu with Bonito flake and grated ginger sauce	
<b>SHRIMP TEMPURA</b>	\$7.00
shrimp and assortment of vegetables lightly battered and fried	
<b>CALAMARI TEMPURA</b>	\$7.00
calamari steak lightly battered and fried	
<b>VEGETABLE TEMPURA</b>	\$7.00
assortment of vegetables lightly battered and fried	
<b>JUMBO EBI FRY</b>	\$11.75
panko encrusted and served with Tonkatsu sauce	
<b>GYOZA</b>	\$5.50
pork dumplings (deep fried or pan fried)	

## Side Orders

<b>HIBACHI FRIED RICE</b>	1.75
<b>BEAN SPROUTS</b>	2.00
<b>CHICKEN</b>	5.00
<b>SHRIMP</b>	7.00
<b>CALAMARI STEAK</b>	7.00
<b>SCALLOPS</b>	8.50

All entrees and children's dinners are served with:  
 Nakato Onion Soup • Salad with Ginger Dressing  
 • Shrimp Appetizer • Japanese Style Vegetables  
 • Steamed Rice • Noodles

• *If substituting Hibachi Fried Rice for Steamed Rice, please add 1.75*

• *Mustard Sauce and Hot Sauce available upon request*

## Traditional

<b>VEGETABLE DINNER</b>	11.50
<b>VEGETABLE DINNER with FRIED TOFU</b>	14.00
<b>TERIYAKI CHICKEN</b>	13.75
<b>TERIYAKI STEAK</b>	17.50
thin sliced strip loin in teriyaki sauce	
<b>HIBACHI SALMON</b>	22.00
<b>HIBACHI STEAK</b>	20.75
	7 oz. NY strip
	14 oz. NY strip
	32.00
<b>HIBACHI SHRIMP</b>	19.25
<b>HIBACHI SCALLOPS</b>	24.00
<b>FILET MIGNON</b>	25.00

## Combinations

<b>NY STRIP &amp; CHICKEN</b>	19.25
<b>SHRIMP &amp; CHICKEN</b>	18.75
<b>NY STRIP &amp; SALMON</b>	21.50
<b>NY STRIP &amp; CALAMARI</b>	20.75
<b>SHRIMP &amp; SCALLOPS</b>	22.50
<b>NY STRIP &amp; SHRIMP</b>	21.25
<b>NY STRIP &amp; SCALLOPS</b>	23.50
<b>SEAFOOD COMBINATION</b>	27.00
shrimp, scallops, & salmon	

• *If substituting Filet Mignon for NY Strip, please add 3.50*

• *Please ask server for other possible combinations*

## Chef's Premium Selections

<b>JUMBO BLACK TIGER PRAWN</b>	31.00
<b>FILET MIGNON &amp; JUMBO BLACK TIGER PRAWN</b>	31.00
4 oz. filet and 4 oz. tiger prawn	
<b>FILET MIGNON &amp; LOBSTER</b>	41.00
	4oz.
filet served with premium	7oz.
South African cold water lobster tail	47.00
<b>NY STRIP &amp; LOBSTER</b>	42.50
7 oz NY Strip served with premium South African cold water lobster tail	

## Nakato's Delight

<b>CHICKEN, SHRIMP &amp; CHOICE of:</b>	
<b>NY STRIP</b>	25.00
<b>or FILET MIGNON</b>	28.50

## Early Bird

AVAILABLE SUNDAY - THURSDAY  
 UNTIL 6PM

<b>TERIYAKI BEEF JULIENNE &amp; CHICKEN</b>	13.00
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## Children's Menu

(Under 12 years old)

<b>TERIYAKI CHICKEN</b>	9.00
<b>HIBACHI STEAK</b>	12.50
<b>HIBACHI SHRIMP</b>	11.00
<b>FILET MIGNON</b>	15.50

## Desserts

<b>TEMPURA FRIED BANANA w/ VANILLA ICE CREAM</b>	5.50
<b>ICE CREAM</b>	3.00
(Green Tea, Lychee, & Vanilla)	
<b>CHEESECAKE</b>	5.00
<b>BIRTHDAY SPECIAL</b>	10.00
we sing a Japanese song, take a picture, and serve a cake	

## Nakato Dressing & Sauces

**SALAD DRESSING, GINGER SAUCE, & SEAFOOD SAUCE 6.00**

*Gratuity is not included on the guest check.  
 An 18% gratuity will be added to groups of 5 or more.  
 Due to our unique service, tips are shared equally between the chef and the waitstaff.  
 No separate checks for parties of 20 or more.*

*Thank you.*