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Nagomi  
Izakaya

Signature Cocktails

Nagomi Spritzer



Kinsen Plum wine and Sake, topped with Sprite

7.00

Southern Fashioned



Maker’s Mark whiskey with fresh muddled oranges, maraschino cherries, bitters and sugar topped with soda

8.50

Gin & Cherry Blossom



Beefeater gin with fresh muddled lime and maraschino cherries, topped with soda

8.00

Pear & Ginger Martini



Absolut Pears and Domaine de Canton ginger liquor served up with a fresh squeeze of lime

8.50

Bloody Miyagi



Our take on a classic Bloody Mary, flavored with a hint of wasabi and teriyaki

8.50

Draft Beer

	Pint	Pitcher
Sapporo	6.00	22.00
Sweetwater 420	6.00	22.00

Bottle/Can Beer

Bud Light	4.00
Michelob Ultra	4.00
Shock Top Belgian White	5.00
Stella Artois	6.00
Kirin Ichiban	8.50

Wine

REDS	Glass	Bottle
Canyon Road Cabernet	6.50	24.00
Canyon Road Merlot	6.50	24.00
Brindlewood Red Blend	7.50	28.00
Edna Valley Pinot Noir	8.00	30.00

WHITES	Glass	Bottle
Canyon Road Chardonnay	6.50	24.00
Canyon Road Sauvignon Blanc	6.50	24.00
Dreaming Tree White Blend	7.50	28.00
Davinci Pinot Grigio	8.00	30.00

Sake & Sho-chu

SAKE	150ml	Bottle
Sho Chiku Bai Junmai	4.80	-
Kiku-Masamune Junmai Ginjo	9.00	40.00
Kubota Hyakuju Honjozo	11.00	50.00
Hakushika Yamadanishiki	12.50	60.00
Rei Junmai Ginjo Draft Nama /300ml	-	18.00
Ryo Junmai Ginjo /180ml	-	22.00
Hakkaisan Junmai Ginjo /300ml	-	50.00

DISTILLED & SPARKLING SAKE

Sho Chiku Bai Junmai Nigori Silky Mild /375ml	10.00
Kikusui Perfect Snow Nigori /300ml	26.50
Mio Sparkling Junmai /300ml	17.50

SHO-CHU	1.5oz	3.0oz	Bottle
Yokaichi Kome	5.00	8.00	58.00
Yokaichi Mugi	5.00	8.00	58.00







Japanese Whiskey

Nikka Coffey Grain	10.00	Yoichi Single Malt 15 years	15.00
Taketsuru Pure Malt 12 year	12.00		

# Appetizers

	<div><div>Edamame</div><div>Boiled and salted soybeans</div><div>4.00</div></div>		<div><div>Sunomono</div><div>Wakame seaweed and cucumbers seasoned with sesame and vinegar based dressing</div><div>4.50</div></div>
	<div><div>Oshinko</div><div>Assorted Japanese pickles</div><div>4.80</div></div>		<div><div>Takowasa</div><div>Marinated octopus served with seaweed</div><div>5.00</div></div>
	<div><div>Goma-ae</div><div>Boiled spinach with sesame sauce</div><div>4.50</div></div>		

# Salads

<div><div>Green Salad</div><div>Fresh seasonal greens served with your choice of our original house ginger or soy sauce dressing</div><div>4.50</div></div>		<div><div>Sashimi Salad</div><div>Mixed sashimi with wasabi dressing on a bed of fresh greens topped with masago</div><div>12.00</div></div>	
<div><div>Seaweed Salad</div><div>Seasoned seaweed salad</div><div>4.50</div></div>		<div><div>Spicy Sashimi Salad</div><div>Mixed sashimi with spicy house dressing on a bed of fresh greens topped with masago</div><div>12.00</div></div>	
<div><div>Tuna &amp; Avocado</div><div>Avocado and fresh tuna with spicy sauce on top of mixed greens</div><div>10.00</div></div>			

# House Favorites




**Pork Gyoza**  
House made pan-fried  
pork dumplings  
6.00



**Saba Shio-yaki**  
Grilled mackerel with a  
light layer of salt  
8.50



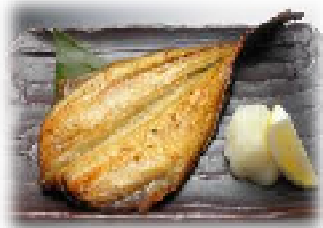
 **Vegetable  
Gyoza**  
House made pan-fried  
vegetable dumplings  
6.00



**Salmon Shio-yaki**  
Grilled salmon with a  
light layer of salt  
10.50



**Yakitori**  
Grilled chicken skewers  
5.50



**Hokke**  
Grilled attaka mackerel  
with a light layer of salt  
12.00



**Chicken Teriyaki**  
Grilled chicken and  
vegetables topped with  
teriyaki sauce  
8.80



**Ikayaki**  
Grilled squid marinated  
with soy sauce  
8.80



**Ni-butata**  
Simmered sliced pork  
with a half boiled egg  
and spinach topped  
with green onions  
8.80



**Yakiniku**  
BBQ beef and onion  
served with green salad  
9.80



**Shoga-yaki**  
Ginger and soy sauce  
flavored grilled pork  
and onions served with  
green salad  
8.80

 Vegetarian

- \* Prices are subject to change without notice.
- \* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
- \* Please alert your server to any food allergies PRIOR to ordering.
- \* An 18% gratuity will be applied to parties of 6 or more.

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# Deep Fried

## Karaage

Deep fried boneless chicken served with garlic mayo

7.00



## Prawn Tempura

5 prawn served with tempura sauce

9.80



## Ebi-mayo

Deep fried prawns with chili mayonnaise sauce

9.50



## Assorted Tempura

2 prawn and seasonal vegetables served with tempura sauce

9.80



## Spicy French Fries

4.80



## Vegetable Tempura

Assorted vegetables served with tempura sauce

6.80



## Buta Kushiage

Breaded and deep fried pork and onion skewers with tonkatsu sauce

6.50



## Croquette

House made breaded and deep fried mashed potatoes with ground pork topped with tonkatsu sauce

6.80



## Vegetable Kushiage

Breaded and deep fried vegetable skewers with tonkatsu sauce

5.80



## Vegetable Croquette

House made breaded and deep fried mashed potatoes with onions, carrots, shiitake mushrooms and corn topped with tonkatsu sauce

6.80



## Age Takoyaki

Deep fried octopus balls topped with bonito flakes, seaweed, mayo, and tonkatsu sauce

5.00



## Isobeage

Deep fried fish cake

4.80



## Age Shumai

Deep fried shrimp shumai

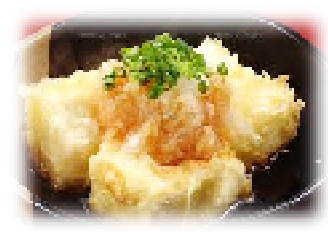
5.50



## Agedashi Tofu

Deep fried tofu served in tempura sauce with green onion and grated daikon radish

5.80



## Calamari




Deep fried squid with chili mayo sauce

8.80





# Sashimi

	Tuna	Salmon	Hamachi
			
3 pieces	7.00	6.00	7.80
5 pieces	11.00	9.00	12.00

# Mini Sushi Donburi

<b>Mini Tuna Don</b> Sliced tuna served on a bed of sushi rice topped with seaweed		<b>Mini Salmon Don</b> Sliced salmon served on a bed of sushi rice topped with seaweed	
8.80		8.50	
<b>Mini Spicy Tuna Don</b> Sliced tuna with house spicy sauce served on a bed of sushi rice topped with seaweed		<b>Mini Spicy Salmon Don</b> Sliced salmon with house spicy sauce served on a bed of sushi rice topped with seaweed	
8.80		8.50	
<b>Mini Negitoro Don</b> Ground tuna with mayo served on a bed of sushi rice topped with seaweed and green onions		<b>Mini Salmon &amp; Ikura Don</b> Sliced salmon and salmon roe served on a bed of sushi rice	
8.50		10.50	
<b>Mini Una Don</b> BBQ eel and a half boiled egg served on a bed of sushi rice topped with sesame seeds		<b>Mini Spicy Seafood Don</b> Tuna, shrimp, kanikama, cucumber, avocado mixed with spicy sauce on a bed of sushi rice	
11.50		9.00	

# Nigiri Sushi

2 pieces per order

Maguro/Tuna	Ebi/Shrimp	Hamachi/Yellowtail	 Tamago/Sweet Omlette
6.00	5.00	7.00	4.00
Sake/Salmon	Ika/Squid	Unagi/Eel	Kanikama/Crab Stick
5.00	5.00	7.00	4.00
 Inari	Masago/Fish Roe	Ikura/Salmon Roe	
4.00	4.50	6.00	

# Rolls

Tuna Roll	Salmon Roll	Shrimp Tempura Roll Shrimp tempura roll topped with masago	 Avocado Roll
7.80	6.80	6.00	5.80
Spicy Tuna roll Chopped tuna with spicy mayo sauce	Volcano Roll California roll topped with a baked on creamy spicy sauce	Salmon and Avocado Roll	 Vegetable Roll Cucumber, avocado & seasoning carrot
7.80	5.50	6.80	5.80
California Roll Kanikama, avocado & cucumber topped with masago	Salmon Skin Roll Salmon skin, burdock & green onion	Rainbow Roll California roll topped with assorted sliced sashimi	Dragon Roll Spicy shrimp tempura inside, topped with eel
4.80	4.80	11.50	18.00



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# Soup and Noodles



## Ramen

Ramen noodles served with sliced pork, dried seaweed, green onions and a half boiled egg in a tonkotsu, shoyu or shio broth

12.00



## Yaki-soba

Stir-fried noodles with pork, vegetables and our original sweet and spicy house sauce

12.00



## Udon

Udon noodles cooked in soy sauce based broth topped with vegetable tempura, kamaboko, green onions and a half boiled egg

12.00



## Yaki-udon

Stir-fried udon noodles with pork, vegetables and our original sweet and spicy house sauce

12.00



## Zaru-soba

Cold soba noodles served with vegetable tempura, dipping sauce, green onions, wasabi and dried seaweed on top

9.50



## Miso Soup

Served with tofu and green onions

2.00



## Rice

2.00



## Sushi Rice

2.50

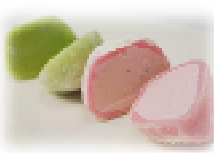
# Dessert & Tea



## Ice Cream

Green tea, Goma or Vanilla

4.00



## Mochi Ice Cream

Red bean, Green tea, Vanilla, Mango or Strawberry

5.50



## Green Tea

2.00



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