



**NAGATO**  
Japanese Restaurant



est. 1970

**DINNER MENU**



# DINNER

## APPETIZERS 前菜

Edamame	Boiled fresh soybeans	\$4.00
Sunomono	Chilled cucumber salad	\$5.00
Tako Sunomono	Boiled octopus salad	\$6.00
Hiyayako	Chilled tofu with dried bonito, green onions	\$5.00
Agedashi Tofu	Deep fried tofu with dried bonito, ginger, scallions	\$6.00
Gyoza	House made Japanese style pot stickers	\$6.00
Tempura	2 pieces house battered shrimp & 6 pieces vegetables	\$8.00
Vegetable Tempura	8 pieces house battered mixed vegetables	\$6.00
Rakkyo	Pickled scallions	\$3.00
Wakame Salad	Japanese seasoned seaweed salad	\$5.00
Kaki Fry	Fried Oyster	\$7.00
Natto	Fermented soybeans	\$4.00
Rice	Bowl of steamed rice	\$1.50
Miso Soup	Bowl of soup	\$1.50
House Salad	Cabbage salad, cucumber, tomato, carrots	\$4.00

## NAGATO DINNER SPECIALS

*(All Dinner Specials are served with soup, cucumber salad, rice, 2 pieces shrimp tempura and 3 pieces vegetable tempura)*

Special A	Chicken Teriyaki & Beef Teriyaki	\$15.95
Special B *	Chicken Teriyaki, Beef Teriyaki & Sashimi (sliced raw tuna)	\$18.95
Special C *	Chicken Teriyaki, Beef Teriyaki, Sashimi (sliced raw tuna) & Sushi (3 pieces chef choice nigiri)	\$21.95

## ENTREE

*(All A La Carte meals are served with entrée, soup, and rice)*

*(All Dinner Combinations are served with entrée, soup, cucumber salad, rice, 2 pieces shrimp tempura and 3 pieces vegetable tempura)*

		A La Carte	Dinner
Chicken Teriyaki	Grilled chicken with teriyaki sauce	\$10.95	\$14.95
Beef Teriyaki	Grilled top sirloin beef with teriyaki sauce	\$12.95	\$16.95
Pork Teriyaki	Grilled tender pork with teriyaki sauce	\$12.95	\$16.95
Sesame Chicken	Battered fried chicken with sesame and teriyaki sauce	\$12.95	\$16.95
Tempura	3 pieces shrimp and 6 pieces vegetable	\$12.95	-----
Gyoza	8 pieces homemade pot stickers	\$10.95	\$14.95
Chicken Katsu	Breaded deep-fried chicken cutlets	\$12.95	\$16.95
Tonkatsu	Breaded deep-fried pork cutlets	\$12.95	\$16.95
Salmon Teriyaki	Grilled salmon with teriyaki sauce on the side	\$13.95	\$17.95
Salmon Shioyaki	Grilled salted salmon with grated daikon radish	\$13.95	\$17.95
Saba Shioyaki	Grilled salted mackerel with grated daikon radish	\$13.95	\$17.95
Ika Shioyaki	Grilled salted squid with grated daikon radish	\$13.95	\$17.95
Sashimi *	12 pieces of raw tuna	\$16.95	\$20.95

*\*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**SUKIYAKI すき焼き**  
(Served with rice and soup)

		<u>A La Carte</u>	<u>Dinner</u>
<b>Chicken Sukiyaki</b>	Hot pot dish with chicken, noodles, tofu, & vegetables, cooked in a dark broth	<b>\$11.95</b>	<b>\$14.95</b>
<b>Beef Sukiyaki</b>	Hot pot with thin sliced Choice Sirloin, noodles, tofu, onions and vegetables in a sweetened dark broth	<b>\$13.95</b>	<b>\$17.95</b>
<b>Chicken Udon Sukiyaki</b>	Pot dish with chicken, noodles, tofu, onions and vegetables cooked in a dark broth	<b>\$12.95</b>	<b>\$16.95</b>

**DONBURI (OVER RICE) どんぶり**  
(Served with rice and soup)

<b>Oyako Don</b>	Chicken, onions and egg over rice	<b>\$9.00</b>
<b>Niku Don</b>	Choice Sirloin beef, onions and egg over rice	<b>\$10.00</b>
<b>Katsu Don</b>	Breaded fried pork cutlet, onion and egg over rice	<b>\$10.00</b>
<b>Ten Don</b>	Tempura battered shrimp and vegetables over rice	<b>\$9.00</b>
<b>Unagi Don</b>	Broiled Eel over rice	<b>\$13.00</b>
<b>Curry Rice</b>	Choice of chicken, beef, or pork with vegetables and curry sauce over rice	<b>\$11.00</b>
<b>Katsu Curry</b>	Fried pork cutlet with vegetables and curry over rice	<b>\$11.00</b>
<b>Hayashi Rice</b>	Choice top sirloin beef with onions, carrots and Japanese demiglace over rice	<b>\$11.00</b>

**UDON うどん**  
(Thick flour noodles cooked in soup)

<b>Plain Udon</b>	Noodles cooked in a light broth	<b>\$8.00</b>
<b>Tempura Udon</b>	Noodle soup with shrimp tempura	<b>\$10.00</b>
<b>Chicken Udon</b>	Noodle soup with chicken in light broth	<b>\$10.00</b>
<b>Beef Udon</b>	Noodle soup with choice sirloin in light broth	<b>\$11.00</b>
<b>Pork Udon</b>	Noodle soup with pork in light broth	<b>\$11.00</b>
<b>Oyako Udon</b>	Noodle soup with chicken and egg in light broth	<b>\$11.00</b>
<b>Okame Udon</b>	Noodle soup with bamboo shoots, shitake mushroom, spinach, tofu, fish cake and toasted Nori in light broth	<b>\$10.00</b>
<b>Nabeyaki Udon *</b>	Noodle soup with chicken, shitake mushrooms, tofu, fish cake, shrimp and a poached egg.	<b>\$13.00</b>

**NABEMONO (POT DISHES) なべ物**  
(All pot dishes are served with soup and rice)

<b>Chicken Chirinabe</b>	Chicken, tofu, noodles, vegetables, and lemon cooked in a light broth served with ponzu dipping sauce	<b>\$11.95</b>
<b>Ika Tofu</b>	Pot dish with Squid, tofu, and vegetables cooked in dark broth	<b>\$13.95</b>
<b>Shabu Nabe</b>	Thinly sliced beef, tofu, noodles, and vegetables cooked in light broth served with ponzu dipping sauce	<b>\$13.95</b>
<b>Yosenabe</b>	Chicken, beef, shrimp, tofu, fish cake, poached egg and vegetables cooked in light broth	<b>\$15.95</b>
<b>Yu Tofu</b>	Tofu and Napa cabbage cooked in light broth, served with bonito dipping sauce	<b>\$10.00</b>

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**SOMEN 素麵/SOBA 蕎麦**  
(Served with soup)

<b>Somen</b>	Chilled thin white noodles over ice, served with Japanese kelp dipping sauce	<b>\$10.00</b>
<b>Somen with Tempura</b>	Thin white Japanese vermicelli noodles chilled over ice, with kelp/soy dipping sauce, served with one (1) shrimp tempura and five (5) pieces vegetable tempura	<b>\$13.00</b>
<b>Zaru Soba</b>	Chilled Japanese buckwheat noodles with kelp/soy dipping sauce	<b>\$11.00</b>
<b>Zaru Soba with Tempura</b>	Chilled buckwheat noodles and dipping sauce served with one (1) shrimp tempura and five (5) pieces vegetable tempura	<b>\$14.00</b>

**YASAIMONO (VEGETARIAN) やさい物**  
(Served with rice and soup)

<b>Vegetable Udon</b>	Assorted vegetables and flour noodles cooked in vegetarian broth	<b>\$9.00</b>
<b>Vegetable Donburi</b>	Vegetables and egg over rice	<b>\$9.00</b>
<b>Tofu Donburi</b>	Tofu and egg over rice	<b>\$9.00</b>
<b>Veggie Ten Don</b>	Vegetable Tempura over rice	<b>\$9.00</b>
<b>Vegetable Tofu</b>	Vegetables and tofu cooked in Japanese kelp broth	<b>\$10.00</b>
<b>Vegetable Curry</b>	Assorted vegetables cooked in a curry sauce served over rice	<b>\$9.00</b>
<b>Vegetable Tempura</b>	13 assorted vegetables	<b>\$10.00</b>
<b>Vegetable Sukiyaki</b>	Pot dish with assorted vegetables, noodles and tofu cooked in a sweetened dark broth	<b>\$10.00</b>

**SUSHI**

**NIGIRI SUSHI 握り寿司**  
(2 Pieces Each)

<b>Ebi</b>	(Boiled Shrimp)	<b>\$4.50</b>	<b>Saba *</b>	(Mackerel)	<b>\$5.00</b>
<b>Hamachi *</b>	(Yellow Tail)	<b>\$5.50</b>	<b>Sake *</b>	(Fresh Salmon)	<b>\$5.00</b>
<b>Hotategai *</b>	(Scallop)	<b>\$5.50</b>	<b>Umi Masu *</b>	(Wild caught Ocean Trout)	<b>\$5.50</b>
<b>Ika *</b>	(Squid)	<b>\$5.00</b>	<b>Tai *</b>	(Fresh Red Snapper)	<b>\$6.00</b>
<b>Tako *</b>	(Octopus)	<b>\$5.50</b>	<b>Unagi</b>	(Boiled Fresh Water Eel)	<b>\$5.50</b>
<b>Ikura *</b>	(Salmon Roe)	<b>\$6.00</b>	<b>Tamago</b>	(Sweet light rolled Omelet)	<b>\$4.00</b>
<b>Maguro *</b>	(Tuna)	<b>\$5.50</b>	<b>Kazunoko *</b>	(Herring Roe)	<b>\$4.00</b>
<b>Shiro Maguro *</b>	(Albacore Tuna)	<b>\$5.00</b>	<b>Masago *</b>	(Smelt Roe)	<b>\$4.00</b>
<b>Uni *</b>	(Sea Urchin)	<b>\$8.50</b>	<b>Amaebi *</b>	(Raw Sweet Shrimp)	<b>\$7.00</b>
<b>Aji *</b>	(Horse Mackerel)	<b>\$5.50</b>	<b>Inari</b>	(Tofu Skin/Bean Curd)	<b>\$3.00</b>
<b>Smoked Sake *</b>	(Smoked Salmon)	<b>\$6.00</b>	<b>Butter Fish *</b>	(Escolar/Abura Bozu)	<b>\$5.50</b>
<b>Hirame *</b>	(Fluke/Halibut)	<b>\$6.50</b>	<b>Tobiko *</b>	(Flying Fish Roe)	<b>\$5.00</b>

\*Uzura (Quail Egg) may be added for **\$1.00 each**

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## NAGATO ORIGINAL ROLLS

(8 Pieces Each)

[ ]= inside roll

**Crab Salad made with Snow Crab & Imitation Crab**

<b>California Roll</b>	[Crab & Avocado]	<b>\$5.00</b>
<b>Tempura Roll</b>	[Shrimp Tempura & Avocado]	<b>\$6.00</b>
<b>Spicy Tuna Roll *</b>	[Spicy Tuna, Cucumber, Green Onions]	<b>\$6.50</b>
<b>Hawaiian Roll *</b>	[Crab, Avocado, Cucumber] Masago	<b>\$6.50</b>
<b>Rock'n'Roll</b>	[Unagi & Cucumber] Avocado	<b>\$8.00</b>
<b>Starter Roll *</b>	[Crab, Shrimp Tempura, Avocado] Masago Roe, Green Onion, Special Sauce	<b>\$7.00</b>
<b>Modern Rock'n'Roll *</b>	[Shrimp Tempura, Avocado] Unagi, Masago Roe, Green Onion, Special Sauce	<b>\$12.00</b>
<b>Spider Roll *</b>	[Deep-Fried Soft Shell Crab, Cucumber, Avocado] Masago Roe	<b>\$9.00</b>
<b>Tear Gas Roll *</b>	[Tuna, Yellowtail, Salmon, Green Onions, Wasabi] Masago Roe	<b>\$9.00</b>
<b>Rainbow Roll *</b>	[California Roll with Assorted Fish on Top]	<b>\$12.00</b>
<b>Omega Roll *</b>	[Crab, Shrimp Tempura] Fresh Salmon, Green Onions, Sauce, Special Lemon Zest	<b>\$12.00</b>
<b>Roxspin Roll *</b>	[Spicy Tuna, Shrimp Tempura, Avocado] Masago Roe, Special Sauce	<b>\$11.00</b>
<b>Krazy Mary Roll</b>	[Fried Salmon, Cucumber] Avocado, Creamy Garlic Sauce	<b>\$11.00</b>
<b>Hiroko Roll *</b>	[Crab, Cucumber] Albacore Tuna, Green Onion, Citrus Ponzu Vinaigrette	<b>\$12.00</b>
<b>Hokkaido Roll *</b>	[Crab, Cucumber] Fresh Scallops, Green Onions, Spicy Special Sauce	<b>\$12.00</b>
<b>Mama San Roll *</b>	[Crab, Shrimp Tempura] Tuna, Green Onions, Special Sauce	<b>\$12.00</b>
<b>Nagato Roll *</b>	[Spicy Tuna, Asparagus Tempura] Fresh Salmon, Hamachi, Green Onions, Special Sauce	<b>\$13.00</b>
<b>Genki Roll *</b>	[Unagi, Cucumber] Hamachi, Green Onion, Masago Roe, Special Sauce	<b>\$13.00</b>
<b>Rice Krispie Roll</b>	[Crab, Spicy Tuna, Avocado] Lightly Fried Roll with Sweet and Sour Thai Chili Sauce on the Side	<b>\$10.00</b>
<b>Cassio Roll *</b>	[Deep Fried Shrimp, Spicy Tuna] Seared Tuna on top with special sauce	<b>\$13.00</b>

## VEGETARIAN ROLLS

<b>Kappa</b>	[Cucumber Thin Roll]	<b>\$4.00</b>
<b>Oshinko</b>	[Pickled Radish Roll]	<b>\$4.00</b>
<b>Futomaki</b>	[Spinach, Boiled Carrots, Shitake Mushroom, Tamago]	<b>\$9.00</b>
<b>Avo Kyu</b>	[Avocado, Cucumber]	<b>\$4.00</b>
<b>Yasai Roll</b>	[Tempura Carrot, Avocado]	<b>\$5.00</b>
<b>Omakase</b>	[Chef's Choice Special Veggie Roll]	<b>\$10.00</b>



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## SUSHI SPECIALS

<b>7 Pieces Nigiri *</b>	Chef's selection of premium fish on top of rice	<b>\$16.00</b>
<b>10 Pieces Nigiri *</b>	Chef's selection of premium fish on top of rice	<b>\$21.00</b>
<b>Chirashi Sushi *</b>	Tokyo-style assorted raw fish over a bowl of sushi rice	<b>\$20.00</b>
<b>Nagato Special *</b>	Choice of California roll or spicy tuna roll, with 5 pieces mixed nigiri sushi, tuna sashimi and seaweed salad	<b>\$17.00</b>
<b>Poke Tuna *</b>	Hawaiian-style marinated raw tuna with garlic ginger soy	<b>\$10.00</b>
<b>Salmon Fusion *</b>	Japanese-styled ceviche, raw salmon marinated in yuzu, sesame ponzu and okinawin sea salt, avocado, onions, tomatoes and jalapenos on a bed of shredded daikon	<b>\$10.00</b>
<b>Sea Steak *</b>	Seared Ahi tuna with coarse black pepper and spicy ponzu dressing	<b>\$12.00</b>
<b>BBQ Albacore *</b>	Seared rare albacore tuna with spicy garlic aioli ponzu dressing	<b>\$12.00</b>
<b>Pepperfin *</b>	Thin sliced raw albacore tuna with jalapeños and sesame ponzu dressing	<b>\$12.00</b>
<b>Butter Fish Tataki *</b>	Lightly seared Escolar with house made garlic ginger soy ponzu	<b>\$12.00</b>

## SASHIMI 刺身

		<u>Side Order</u> (≈6 slices)	<u>A La Carte</u> (≈10 slices)
<b>Maguro Sashimi *</b>	(Sliced Raw Ahi Tuna)	<b>\$9.95</b>	<b>\$16.95</b>
<b>Hamachi Sashimi *</b>	(Sliced Raw Yellowtail)	<b>\$9.95</b>	<b>\$16.95</b>
<b>Salmon Sashimi *</b>	(Sliced Raw Salmon)	<b>\$9.95</b>	<b>\$16.95</b>
<b>Mixed Special Sashimi *</b>	(Chef's Choice)	<b>\$14.95</b>	<b>\$21.95</b>

### HOSOMAKI (THIN ROLLS) 細巻

<b>Negi Hama</b> (Hamachi & Green Onion) *	<b>\$5.50</b>
<b>Fresh Salmon *</b>	<b>\$5.50</b>
<b>Smoked Salmon *</b>	<b>\$5.50</b>
<b>Smoked Salmon Skin</b>	<b>\$4.00</b>
<b>Tekka</b> (Tuna) *	<b>\$5.50</b>
<b>Kappa</b> (Cucumber)	<b>\$4.00</b>
<b>Ohinko</b> (Pickled Daikon Radish)	<b>\$4.00</b>

### TEMAKI (HAND ROLLS) 手巻

<b>California Hand Roll</b>	<b>\$4.00</b>
<b>Spicy Tuna Hand Roll *</b>	<b>\$5.00</b>
<b>Salmon Skin Hand Roll</b>	<b>\$4.00</b>
<b>Spicy Scallop Hand Roll *</b>	<b>\$6.00</b>
<b>Tempura &amp; Avocado Hand Roll</b>	<b>\$4.00</b>
<b>Spider Hand Roll</b> (soft shell crab, avocado, spicy aioli)	<b>\$5.50</b>

## KIDS MEALS

*Ages 11 and under*

*(Served with noodle soup, edamame, rice and fruit)*



<b>Chicken Katsu</b> (Fried panko breaded chicken breast cutlet)	<b>\$7.00</b>
<b>Teriyaki Beef, Chicken, or Pork</b>	<b>\$7.00</b>
<b>Grilled Teriyaki Salmon</b>	<b>\$8.00</b>
<b>Kids Udon</b> (noodle soup and 1 piece Shrimp Tempura)	<b>\$7.00</b>



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## BEVERAGES

<b>Soda</b> (12oz) Pepsi, Diet Pepsi, Sierra Mist	<b>\$1.25</b>
<b>Japanese Melon Cream Soda</b> (16oz)	<b>\$2.75</b>
<b>Ramunae</b> Japanese Marble Soda	<b>\$2.50</b>
<b>Iced Tea</b> Lipton Brewed Iced Tea	<b>\$2.00</b>
<b>Iced Green Tea</b>	<b>\$2.00</b>
<b>Hot Tea</b>	<b>\$1.00 cup</b>
<b>Juice</b>	<b>\$1.00</b>



**nagato**  
JAPANESE RESTAURANT

## ALCOHOLIC BEVERAGES

<u>Japanese Beer</u>		<u>Wine</u>	
<b>Sapporo Light</b>	<b>S \$4.00</b>	-----	<b>White Wine</b> (Chardonnay) <b>\$4.50</b>
<b>Sapporo</b>	<b>S \$4.00</b>	<b>L \$6.50</b>	<b>Red Wine</b> (Merlot) <b>\$4.50</b>
<b>Asahi</b>	<b>S \$4.00</b>	<b>L \$6.50</b>	<b>Red Wine</b> (Legendre Cellars, Amador County) <b>\$7.50</b>
<b>Orion</b>		<b>L \$6.50</b>	<b>Japanese Plum Wine</b> <b>\$4.50</b>
<b>Koshihikari</b> (Premium Rice Beer)		<b>L \$6.50</b>	
<b>Kawaba Sunrise</b> (Red Ale)(12 oz bottle)	<b>\$8.50</b>		<b>Craft Beer</b>
<b>Echigo</b> (Stout Beer)(12 oz bottle)	<b>\$6.50</b>		<b>Gold Digger IPA</b> (Auburn Ale House) <b>\$8.95</b>
<b>Kujukuri</b> (Ocean Pale Ale)(12 oz bottle)	<b>\$8.50</b>		<b>Fools Gold Pale</b> (Auburn Ale House) <b>\$8.95</b>
			<b>Hobo Pilsner</b> (Dust Bowl Brewing Co.) <b>\$5.50</b>

## SAKE

<b><u>Japanese Hot Sake</u></b>		
<b>Sho chiku bai</b>	<b>S \$4.00</b>	<b>L \$7.00</b>

<b><u>Japanese Chilled Sake</u></b>	
<b>Nigori</b> (375ml) Chilled Unfiltered Sake	<b>\$8.00</b>
<b>Sho Chiku Bai Premium Ginjo Sake</b> (300ml)	<b>\$10.00</b>
<b>Rei Junmai Gingjo Draft</b> (300ml)	<b>\$12.00</b>
<b>Hakusturu Draft</b> (150ml)	<b>\$6.50</b>
<b>Hakusturu Superior Junmai Ginjo</b>	<b>\$13.50</b>
<b>Hakusturu Organic Junmai Ginjo</b>	<b>\$13.50</b>
<b>Kamosturu Namakakoi Junmai</b>	<b>\$13.00</b>
<b>Oze Yukidoke Ohkarakuchi</b>	<b>\$16.00</b>
<b>Kikusui, Junmai Ginjo</b>	<b>\$16.00</b>

<b><u>Sparkling Sake</u></b>	
<b>Mio (Sho chiku Bai) Premium Sparkling Sake</b>	<b>\$12.00</b>

## DESSERT

<b>Ice Cream</b>	Green tea or red bean	<b>\$2.50</b>
<b>Mochi Ice Cream</b>	Please ask your server for available flavors!	<b>\$1.50</b>



# NAGATO

Japanese Restaurant est. 1970



2820 Marconi Avenue  
Sacramento, CA 95821  
(916) 489-8230

Thank you for dining with us.



ARIGATO



**Mondays**  
CLOSED

**Tuesday-Thursday**  
Lunch: 11:30-2:30  
Dinner: 5:00-9:00

**Friday**  
Lunch: 11:30-2:30  
Dinner: 5:00-9:30

**Saturday**  
Dinner: 4:00-9:30

**Sunday**  
Dinner: 4:00-9:00

\*We accept Visa, Master Card, American Express, Discover

\*No checks accepted

\*18% gratuity added for parties of 8 or more

\*Call for reservations

\*Menu prices subject to change - all efforts will be made to disclose pricing changes

\*Not responsible for lost or stolen items



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