

## APPETIZERS

|   |         |
|---|---------|
| <b>YAKITORI</b><br>chicken and green onions on a skewer with teriyaki sauce                             | \$ 6.00 |
| <b>GYOZA</b><br>pork dumplings (deep fried or steamed)  | \$ 5.50 |
| <b>SHRIMP TEMPURA</b><br>shrimp and vegetables lightly battered and fried                               | \$ 8.50 |
| <b>CALAMARI TEMPURA</b><br>calamari steak lightly battered and fried                                    | \$ 7.50 |
| <b>SEAFOOD TEMPURA</b><br>shrimp, calamari, scallops and vegetables lightly battered and fried          | \$12.00 |
| <b>VEGETABLE TEMPURA</b><br>mixed vegetables lightly battered and fried                                 | \$ 8.00 |
| <b>BEEF and ASPARAGUS ROLL</b><br>asparagus rolled in thin sliced NY strip with teriyaki sauce          | \$10.50 |
| <b>BACON WRAPPED SCALLOPS</b><br>grilled and served with ginger teriyaki reduction sauce & wasabi aioli | \$11.00 |
| <b>BEEF SASHIMI</b><br>thinly sliced filet mignon seared rare with ponzu sauce                          | \$12.00 |
| <b>AGEDASHI TOFU</b><br>fried tofu with grated ginger sauce; topped with seaweed & fried onion          | \$ 6.00 |
| <b>EDAMAME</b><br>salted boiled soybeans  | \$ 3.00 |

## SIDE ORDERS

|                           |         |
|---------------------------|---------|
| <b>HIBACHI FRIED RICE</b> | \$ 2.00 |
| <b>TERIYAKI CHICKEN</b>   | \$ 6.00 |
| <b>SHRIMP</b>             | \$ 8.00 |
| <b>SCALLOPS</b>           | \$10.00 |
| <b>CALAMARI</b>           | \$ 6.50 |
| <b>NOODLES</b>            | \$ 2.00 |
| <b>BEAN SPROUTS</b>       | \$ 2.00 |

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 \$2.00*

## TRADITIONAL

|  |         |
|--|---------|
| <b>VEGETABLE DINNER</b>  | \$15.00 |
| with fried tofu  | \$17.50 |
| <b>HIBACHI CHICKEN</b>   | \$15.00 |
| <b>SUKIYAKI STEAK</b><br>thinly sliced NY strip loin with teriyaki sauce | \$21.00 |
| <b>HIBACHI STEAK</b> 8 oz. NY STRIP                                      | \$25.00 |
| 16 oz. NY STRIP  | \$38.00 |
| <b>FILET MIGNON</b> 8 oz.  | \$32.00 |
| <b>HIBACHI SHRIMP</b>  | \$23.00 |
| <b>HIBACHI SCALLOPS</b>  | \$26.00 |
| <b>HIBACHI SALMON</b>  | \$25.00 |

## COMBINATION DINNERS

|  |              |
|--|--------------|
| <b>SHRIMP &amp; CHICKEN</b>  | \$21.00      |
| <b>NY STRIP &amp; CHICKEN</b>  | \$22.00      |
| <b>NY STRIP &amp; SHRIMP</b>   | \$24.00      |
| <b>NY STRIP &amp; SCALLOPS</b>   | \$26.00      |
| <b>NY STRIP &amp; CALAMARI</b>   | \$24.00      |
| <b>NY STRIP &amp; SALMON</b>   | \$24.00      |
| <b>SEAFOOD COMBINATION</b><br>shrimp, scallops & salmon                  | \$31.00      |
| <b>NY STRIP &amp; LOBSTER</b>  | Market Price |
| 8 oz. NY Strip served with premium South African cold water lobster tail |              |

*If substituting Filet Mignon for NY Strip, please add \$5.00  
Please ask server for other possible combinations.*

## NAKATO'S DELIGHT

|   |                     |         |
|---|---------------------|---------|
| <b>CHICKEN, SHRIMP &amp; choice of:</b> | <b>NY STRIP</b>     | \$29.00 |
|   | <b>FILET MIGNON</b> | \$35.00 |
|   | <b>SCALLOPS</b>     | \$32.00 |

## CHILDREN'S MENU

*Under 12 Years Old*

*Must Specify Children's Menu When Ordering*

|                                     |         |
|-------------------------------------|---------|
| <b>VEGETABLE DINNER</b>             | \$10.00 |
| <b>TERIYAKI CHICKEN</b>             | \$10.00 |
| <b>HIBACHI STEAK</b> 4 oz. NY STRIP | \$15.00 |
| <b>HIBACHI SHRIMP</b>               | \$13.00 |
| <b>FILET MIGNON</b>                 | \$17.00 |

## EARLY BIRD SPECIAL

*Available Sunday through Friday until 6 pm*

*Must specify Early Bird when ordering.*

|                                      |         |
|--------------------------------------|---------|
| <b>STEAK with choice of:</b> CHICKEN | \$16.00 |
| SHRIMP                               | \$18.50 |

## DESSERTS

|  |         |
|--|---------|
| <b>BANANA TEMPURA</b><br>lightly battered and fried banana; served with vanilla bean ice cream | \$ 7.00 |
| <b>HERSHEY'S CREAM PIE</b><br>chocolate crème pie  | \$ 4.00 |
| <b>VANILLA BEAN ICE CREAM</b> Drizzled with Chocolate  | \$ 3.00 |

## SALAD DRESSING & SAUCES

*1 Pint*

|   |         |
|---|---------|
| <b>SALAD DRESSING, SEAFOOD &amp; GINGER SAUCE</b> | \$ 7.00 |
| <b>TERIYAKI SAUCE &amp; HOT SAUCE</b>             | \$ 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.***

## 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 |
| Cuvée 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 |
| Roscato Rosso Dolce           | \$6.00 | \$23.00 |

## BLUSH WINES

|                          |        |         |
|--------------------------|--------|---------|
| Beringer White Zinfandel | \$6.00 | \$23.00 |
|--------------------------|--------|---------|

## SPARKLING WINES

|                               |          |
|-------------------------------|----------|
| J. Roget Spumante 187ml       | \$ 6.00  |
| Korbel Brut                   | \$20.00  |
| Veuve Clicquot 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 |
| Michelob Ultra | \$4.00 |           |        |

*Please ask server for additional seasonal selections*

## DOMESTIC BEER

Budweiser • Bud Light • Michelob Ultra  
Coors Light • Miller Lite  
\$3.50

## IMPORTED BEER

|                 |        |                      |        |
|-----------------|--------|----------------------|--------|
| Sapporo 12 oz.  | \$4.75 | Guinness 14 oz.      | \$5.50 |
| Corona 12 oz.   | \$4.75 | Sapporo 22 oz.       | \$6.50 |
| Heineken 12 oz. | \$4.75 | Kirin Ichiban 22 oz. | \$6.50 |

## HOT SAKE & PLUM WINE

|                     |       |        |        |         |
|---------------------|-------|--------|--------|---------|
| 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                     | \$14.50 |
| Hana Lychee                                       | \$14.50 |
| Hana Fuji Apple                                   | \$14.50 |
| 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

**(417) 881-7171**

**2615 South Glenstone Ave.  
Springfield, Missouri**

**[www.nakato.com/springfield](http://www.nakato.com/springfield)**



SERVER: \_\_\_\_\_

TABLE: \_\_\_\_\_

- **When ordering sushi from the Teppan tables, orders may arrive after the chef depending on the business at the Sushi Bar. If you have any questions, please ask your server.**

| <u>NIGIRI (w/ Rice)</u>                  | <u>PCS</u> | <u>PRICE</u> |
|--|------------|--------------|
| Omelet (Tamago)                          | 2pcs       | \$4.20       |
| Crab (Kanikama)                          | 2pcs       | \$4.50       |
| Mackerel* (Saba)                         | 2pcs       | \$4.80       |
| Smelt Roe* (Masago)                      | 2pcs       | \$4.80       |
| Surf Clam (Hokkigai)                     | 2pcs       | \$5.45       |
| Inari (Fried Tofu filled w/ rice & crab) | 2pc        | \$4.80       |
| Squid* (Ika)                             | 2pcs       | \$5.45       |
| Sea Urchin* (Uni)                        | 1pc        | \$8.00       |
| Shrimp (Ebi)                             | 2pcs       | \$6.50       |
| Smoked Salmon                            | 2pcs       | \$5.50       |
| White Tuna* (Escolar)                    | 2pcs       | \$5.75       |
| Scallops* (Hotategai)                    | 2pcs       | \$5.75       |
| Octopus (Tako)                           | 2pcs       | \$5.75       |
| Whitefish* (Shiromi)                     | 2pcs       | \$5.50       |
| Salmon* (Sake)                           | 2pcs       | \$6.00       |
| Yellowtail* (Hamachi)                    | 2pcs       | \$6.00       |
| Eel (Unagi)                              | 2pcs       | \$9.00       |
| Tuna* (Maguro)                           | 2pcs       | \$6.25       |
| Salmon Roe* (Ikura)                      | 2pcs       | \$6.00       |
| Sweet Shrimp* (Amaebi)                   | 2pcs       | \$13.50      |

**APPETIZERS FROM THE SUSHI BAR**

|   |         |
|---|---------|
| Squid Salad (Seasoned Squid)  | \$6.00  |
| Seaweed Salad (marinated in sesame oil sauce)   | \$4.50  |
| Spicy Mussels (two baked mussels with masago, mayo, Nakato hot sauce, & sesame seeds)                                   | \$6.00  |
| SMALL Tuna Carpaccio* (thin sliced tuna w/ ponzu, Nakato hot sauce, spicy sesame oil, scallions, sesame, lemon, & mayo) | \$10.00 |
| LARGE Tuna Carpaccio* (thin sliced tuna w/ ponzu, Nakato hot sauce, spicy sesame oil, scallions, sesame, lemon, & mayo) | \$14.00 |

**ASSORTED SUSHI AND SASHIMI PLATES**

|   |         |
|---|---------|
| Assorted Sushi Tray*: 7 pcs nigiri and 8 Pcs CA Roll  | \$21.00 |
| Sampler*: Chef's choice 3 kinds of fish   | \$19.00 |
| Assorted Sashimi Tray*: Chef's choice 5 kinds of fish   | \$26.00 |
| Sushi & Sashimi Combination*: Chef's choice of 4 kinds of sashimi, 5 pcs of nigiri, and 8 pcs CA roll   | \$31.00 |
| Sushi DINNER*: 7 pcs nigiri, 8 pcs CA roll, Nakato onion soup, salad w/ ginger dressing, and an appetizer (Please tell server you ordered the DINNER) | \$31.00 |

**ROLLS**

|   | <u>QTY</u> | <u>PCS</u> | <u>PRICE</u> |
|---|------------|------------|--------------|
| California Roll (crab, avocado, mayo, & masago)   |            | 4pcs       | \$4.25       |
| Crunchy Roll (fried temp. shrimp, cucumber, mayo, swt Sauce & masago)   |            | 4pcs       | \$5.00       |
| Cucumber Roll   |            | 8pcs       | \$4.50       |
| Eel Roll (eel, cucumber, and eel sauce)   |            | 8pcs       | \$10.00      |
| Futomaki Roll (whitefish powder, shrimp, omelet, cucumber, crab, gourd, & pickled radish)                           |            | 3pcs       | \$5.00       |
| Hope Roll (fried shrimp, crab, & cream cheese rolled in soy paper; tempura crumbs & sweet sauce & eel sauce on top) |            | 4pcs       | \$5.75       |
| Philadelphia Roll (smoked salmon, cream cheese, & avocado)  |            | 4pcs       | \$5.25       |
| Salmon Roll*  |            | 8pcs       | \$6.00       |
| Salmon Skin Roll (salmon skin, cucumber, avocado, scallions & eel sauce)  |            | 8pcs       | \$6.00       |
| Spicy California Roll (crab, avocado, mayo, masago, Nakato hot sauce, & Sriracha)                                   |            | 4pcs       | \$4.25       |
| Spicy Tuna Roll* (spicy tuna, scallions, & masago)  |            | 8pcs       | \$6.25       |
| Spider Roll (fried soft-shell crab, Spicy crab, cucumber, cream cheese, massago, mayo, & Nakato hot sauce)          |            | 3pcs       | \$5.50       |
| Tuna Roll*  |            | 8pcs       | \$6.00       |
| Tuna & Avocado Roll* scallions  |            | 8pcs       | \$6.50       |
| Vegetable Roll (cuc, daikon radish, avo., aspar, & scallion)  |            | 4 pcs      | \$5.00       |
| Yellowtail w/ Scallion Roll*  |            | 8pcs       | \$6.25       |

**SPECIAL ROLLS**

|  |      |         |
|--|------|---------|
| Alaskan Roll (smoked salmon, cream cheese, avocado, crab, scallions, masago, mayo & Nakato hot sauce)                                | 8pcs | \$9.25  |
| Baked Roll (shrimp, crab, avocado, "Yummy crab", masago rolled in soy paper; tempura crumbs, mayo & sweet sauce)                     | 8pcs | \$10.50 |
| Cathy Roll (yellowtail tempura, avocado, crab, sesame seeds, tempura crumbs, mayo & Nakato seafood sauce)                            | 8pcs | \$8.50  |
| Crazy Joe Roll* (crab, shrimp, salmon, tuna, avocado, cucumber, scallions, masago, mayo & Nakato hot sauce)                          | 6pcs | \$9.75  |
| Dynamite Roll (fried shrimp, avocado, mayo, masago, Nakato hot sauce, sweet sauce, eel sauce, & chef's choice of fish)               | 6pcs | \$8.25  |
| Eel Twister Roll (fried shrimp, crab, cream cheese, masago, scallions; topped with eel & avocado)                                    | 8pcs | \$20.00 |
| Rainbow Roll* (Cali roll topped with various slices of raw fish, shrimp, avocado, scallions, masago, mayo, & Nakato hot sauce)       | 8pcs | \$15.00 |
| Rock-N-Roll (fried shrimp, crab, masago, & mayo)   | 6pcs | \$9.00  |
| Valentines Roll* (crab, fried shrimp, avocado, spicy tuna, spicy crab, masago rolled in soy paper, tempura crumbs, & 4 diff. sauces) | 5pcs | \$7.75  |

**FRIED ROLLS**

|   |       |         |
|---|-------|---------|
| Jenni Roll (fried shrimp, crab & masago rolled in soy paper; fried in tempura batter & topped off with spicy crab & mayo)                 | 5pcs  | \$7.00  |
| Nakato Tempura Roll* (crab, yellowtail, asparagus, avo, fried in tempura batter with mayo & Nakato hot sauce)                             | 6pcs  | \$8.75  |
| Nakato Tempura Roll w/ Spicy Crab #2 on top*  | 6 pcs | \$10.00 |
| Ramil Roll (fried shrimp, spicy crab & masago rolled in soy paper; fried in temp batter & topped with tempura crumbs & sweet spicy sauce) | 6pcs  | \$8.50  |
| Special Roll* (yellowtail, cream cheese, crab, & avocado; tempura battered & fried topped with mayo & Nakato hot sauce)                   | 6pcs  | \$8.75  |
| Special Roll w/ Spicy Crab #2 on top*   | 6 pcs | \$10.00 |

- If substituting soy paper for seaweed paper-additional charge of \$.50
- This symbol (\*) means the product contain raw seafood.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
- Handrolls are available upon request.
- All rolls have sesame seeds in them.