

## About Us

Imagine a place where traditional Japanese culture is fused with the new modern era of cuisine. With this vision, Nagoya Steak and Sushi was born.

We here at Nagoya Steak and Sushi dedicate ourselves to making your dining experience both truly memorable and enjoyable. We strive to continuously provide you with the highest quality of food with a budget friendly price.

To ensure the highest quality of excellence, Nagoya combines only the most premium grades with the freshest ingredients in all of our dishes. Whether you choose to dine at our innovated Sushi bar, experience a lively meal at our Hibachi grill, or catch up with friends at our Martini Bar, the staff here at Nagoya hopes to present you and your family with the finest cuisine in the northwest Austin and Cedar Park area.

Thanks for Coming, we hope you enjoy everything here at Nagoya Steak and Sushi.

## Soup

**Osumashi Soup** 2.5  
*Chicken Broth with Mushroom, Noodles & Scallions*

**Miso Soup** 2.5  
*Miso Broth with Tofu, Seaweed & Scallion*

**Fire Pot Soup** 4  
*Choice of Chicken or Shrimp, Shitake Mushroom in Spicy Basil Broth*

**Seafood Soup** 6  
*Fish Broth with Scallop, Shrimp, Fish Cake, Crabstick and Scallion*

## Salad

**Ginger Salad** 3  
*Mixed Greens, House Ginger Dressing*

**Cucumber Salad** 4  
*Cucumber, Sesame Seeds & Ponzu Sauce*

**Seaweed Salad** 5  
*Marinated Mixed Seaweed*

**Squid Salad** 6  
*Marinated Shredded Squid & Dry Vegetables*

**Snow Crab Salad** 6  
*Snow Crab, Avocado & Masago*

**Fish Salad** 7  
*Mixed Fresh Fish & Spicy Garlic Sauce*

**Blue Crab Salad** 11  
*Lump Blue Crab Mixed w/ Lime-mayo Sauce, & Topped with Tobiko*

**Wasabi Tuna Salad** 11  
*Mixed Greens, Asparagus, Avocado, Seared Tuna & Honey Wasabi Dressing*

## HOT APPETIZERS

<b>Edamame</b>	4	<b>Fried Oyster</b>	6
<i>Steamed Soy Beans, Kosher Salt</i>		<i>Breaded Oyster w. Katsu Sauce &amp; Sweet Chili Lime Sauce</i>	
<b>Gyoza</b>	5	<b>Yakitori</b>	5
<i>Pan Fried Pork Dumplings, Kimchi Ponzu Sauce</i>		<i>Grill Chicken Kebob &amp; Teriyaki Sauce</i>	
<b>Shumai</b>	5	<b>Chicken Katsu</b>	5
<i>Steamed Shrimp Dumplings, Kimchi Ponzu Sauce</i>		<i>Breaded Fried Chicken, Japanese BBQ Sauce</i>	
<b>Harumaki</b>	6	<b>Shrimp Tempura App</b>	6
<i>Snow Crab Spring Roll, Sweet Chili Lime Sauce</i>		<i>Tempura Shrimp &amp; Vegetable, Lemon Soy Reduction</i>	
<b>Beef Negimaki</b>	6	<b>Rock Shrimp Tempura</b>	6.5
<i>Thinly Sliced Steak Rolled up with Scallions &amp; Teriyaki Sauce</i>		<i>Tempura Shrimp Tossed w/ a Spicy Cream Sauce</i>	
<b>Chicken Maki</b>	7	<b>Duck Crepe</b>	7.5
<i>Crabstick, Cream Cheese, Jalapeno, Carrot, Green Onion &amp; Seaweed Wrapped in Thinly Sliced Chicken and Fried, katsu Sauce &amp; Sweet Lime Sauce</i>		<i>Roasted Duck, Cucumber &amp; Green Onion Wrapped w. Crepes, Served w. Hoisin Sauce</i>	
<b>Crispy Calamari</b>	6	<b>Black Mussel</b>	8
<i>Deep Fried Calamari with Spring Mix &amp; Sweet Lime Sauce</i>		<i>Sautéed Black Mussel with Spicy Samba Sauce</i>	
<b>Baked Salmon</b>	9	<b>Hamachi Kama</b>	10
<i>Salmon Baked with Snow Crab &amp; Sweet Soy Glaze</i>		<i>Boiled Yellowtail Cheek, Served with Spicy Ponzu Sauce</i>	
<b>Soft Shell Crab</b>	9	<b>Filet Mignon Carpaccio</b>	10
<i>Tempura Soft Shell Crab, Lemon Soy Sauce</i>		<i>Filet Mignon, Scallions, Garlic Soy Reduction, Chili Oil &amp; Basil Oil</i>	

## COLD APPETIZERS

<b>Sushi Sampler</b>	8	<b>Tuna Tataki</b>	9
<i>5 Pieces Assorted Sushi Sampler</i>		<i>Seared Tuna, Thinly Sliced, Served w. Ponzu Sauce</i>	
<b>Sashimi Sampler</b>	9	<b>Pepper Tuna</b>	10
<i>7 Pieces Sashimi Sampler</i>		<i>Thinly Sliced pepper Seared Tuna Served w. Ponzu Sauce</i>	
<b>White Fish Harmony</b>	8	<b>Truffle Yellowtail Jalapeno</b>	10
<i>White Fish, Ponzu &amp; Chili Sauce</i>		<i>Yellowtail Sashimi, Jalapeno, Yuzu Sauce, Truffle Oil</i>	
<b>Seared Tuna &amp; Avocado</b>	9	<b>Salmon Tartar</b>	10
<i>Seared Tuna, Avocado, Ponzu &amp; Citrus Creamy Sauce</i>		<i>Chopped Fresh Salmon, Red Onion &amp; Tobiko Served w. Spicy Garlic Soy Sauce</i>	
<b>Torched Escolar App</b>	9	<b>Lived Scallop</b>	MKT
<i>Torched Escolar Served with Chef Special Sauce</i>		<i>Thinly sliced live scallop (Sashimi)</i>	
<b>Aji</b>	MKT		
<i>Japanese Horse Mackerel ( Sashimi Style)</i>			

# HIBACHI ENTREE

*Served with Soup, Ginger Salad & White Rice, 2 Pieces of Shrimp Include in Every Order Except Vegetable Dinner. \$1.95 Extra for Substitution Fried Rice, \$2.95 Extra for Substitution Noodles, \$3.95 Extra for Shrimp Noodle, \$3.95 Extra for Adding Asparagus; All Steak are USDA Choice or Higher Grade*

## SINGLE ITEM DINNER

*Total Meat Portion 6 oz, Lobster Tails Portion 10 oz*

<b>Assorted Vegetables</b>	<b>11.95</b>
<b>Chicken Breast</b>	<b>13.95</b>
<b>Top Sirloin</b>	<b>14.95</b>
<b>New York Strip</b>	<b>15.95</b>
<b>Rib-eye Steak</b>	<b>16.95</b>
<b>Filet Mignon</b>	<b>18.95</b>
<b>Shrimp</b>	<b>17.95</b>
<b>Salmon</b>	<b>18.95</b>
<b>Scallop</b>	<b>18.95</b>
<b>Tilapia</b>	<b>19.95</b>
<b>Twin Lobster Tails</b>	<b>29.95</b>

## COMBINATION DINNER

*Accommodated with Single Item Dinner Only*

<b>Any Single Hibachi + Chicken</b>	<b>+ \$ 5.00</b>
<b>Any Single Hibachi + Shrimp</b>	<b>+ \$ 6.00</b>
<b>Any Single Hibachi + Scallop</b>	<b>+ \$ 7.00</b>
<b>Any Single Hibachi + Salmon</b>	<b>+ \$ 7.00</b>
<b>Any Single Hibachi + Tilapia</b>	<b>+ \$ 8.00</b>
<b>Any Single Hibachi + Lobster</b>	<b>+ \$ 15.00</b>

### **Extra Plate Service \$6.95**

*Extra Plate Service Designed for Shared Entrée Only, It Serves with Soup, Salad, Hibachi Vegetable, 2 pcs Shrimp Appetizer & Steamed Rice*

*An 18% service charge will be added to parties of 5 or more.  
Gratuity given to your server will be shared equally with your Hibachi Chef.*

# Hibachi Chef's Choice

*Served with Soup, Ginger Salad & White Rice*

*Two Pieces of Shrimp include in every order except Vegetable Dinner*

*\$1.95 Extra for substitution Fried Rice, \$2.95 Extra for Substitution Noodles, \$3.95 Extra for Shrimp Noodle*

## *Kobe Beef Special* 34.95

**8 Oz Kobe Rib-eye Steak  
& Asparagus**

## *Kobe Deluxe* 49.95

**8 Oz Kobe Rib-eye Steak, 6 oz Brazilian  
Lobster Tail & Asparagus**

## *Geisha Special* 44.95

**8oz Chateaubriand Center Cut Filet Mignon, 6 oz Brazilian  
Lobster Tail & 6 Pieces of Jumbo Shrimp**

## *Love Dinner for 2* 39.95

*Served with 2 soups, 2 Salads & Steamed Rice*

**12oz New York Strip, 8oz Chicken Breast  
& 8 Pieces of Jumbo Shrimp**

**\$5.00 Extra for Substitution Rib-eye  
\$9.00 Extra for Substitution Filet Mignon**

## *Children's Menu*

*For Children age 12 or Under Only; Served With Soup & Steamed Rice*

*\$1.95 Extra for substitution Fried Rice, \$2.95 Extra for substitution Noodle*

<b>Kids Vegetable</b>	<b>6.95</b>	<b>Kids Shrimp</b>	<b>8.95</b>
<b>Kids Chicken</b>	<b>7.95</b>	<b>Kids Noodle With Shrimp</b>	<b>8.95</b>
<b>Kids Top Sirloin Steak</b>	<b>8.95</b>	<b>Kids Filet Mignon</b>	<b>11.95</b>

## **Sushi & Sashimi A La Carte** \*2 pieces per order

<b>Egg Omelette</b>   <i>Tamago</i>	3	<b>Salmon</b>   <i>Sake</i>	4.5
<b>Bean Curd</b>   <i>Inari</i>	3.5	<b>Salmon Roe</b>   <i>Ikura</i>	4.5
<b>Crab Stick</b>   <i>Kanikama</i>	4	<b>Salmon Roe w. Quail Egg</b>	5.5
<b>Mackerel</b>   <i>Saba</i>	4	<b>Smoked Salmon</b>	5
<b>Scallop Gonakan</b> * <i>Chopped</i>	4	<b>Tuna</b>   <i>Maguro</i>	5
<b>Squid</b>   <i>Ika</i>	4	<b>White Tuna</b>   <i>Shiro Maguro</i>	4.5
<b>Surf Clam</b>   <i>Hokkigai</i>	4	<b>Shrimp</b>   <i>Ebi</i>	
<b>Octopus</b>   <i>Tako</i>	4.5	4	
<b>White Fish</b>   <i>Shironmi</i>	4	<b>Sweet Shrimp</b>   <i>Amaebi</i>	8
<b>Smelt Roe</b>   <i>Masago</i>	4	<b>Yellowtail</b>   <i>Hamachi</i>	5.5
<b>Smelt Roe w. Quail Egg</b>	5	<b>Eel</b>   <i>Unagi</i>	5
<b>Flying Fish Roe</b>   <i>Tobiko</i>	4.5	<b>Sea Urchin</b>   <i>Uni</i>	8
<b>Flying Fish Roe w. Quail Egg</b>	5.5	<b>Sea Urchin w. Quail Egg</b>	9
<b>Wasabi Tobiko</b>	5	<b>Toro</b>	MKT

## **Regular Rolls & Hand Rolls**

<b>Asparagus Roll</b>	3.5	<b>Eel Avocado Roll</b>	5
<b>Cucumber Roll</b>	3.5	<b>Eel Cucumber Roll</b>	5
<b>Avocado Roll</b>	3.5	<b>Yellowtail &amp; Scallion Roll</b>	5.5
<b>Vegetable Roll</b>	4	<b>Spicy Yellowtail Roll</b>	5.5
<b>California</b>	4.5	<b>Spicy Tuna Roll</b>	5
<b>Crunchy Roll</b>	4.5	<b>Salmon Avocado Roll</b>	5
<b>Snow Crab Roll</b>	4.5	<b>Smoked Salmon Roll</b>	5
<b>Salmon Roll</b>	4.5	<b>Smoked Salmon Avocado Roll</b>	5.5
<b>Salmon Skin Roll</b>	4	<b>Philadelphia Roll</b>	5
<b>Spicy Salmon Roll</b>	5	<b>Scallop Roll</b>	6
<b>Craw Fish Roll</b>	5	<b>Shrimp Tempura Roll</b>	7
<b>Shrimp Avocado Roll</b>	5	<b>Rock-N-Roll</b>	8
<b>Boston Roll</b>	5	<b>Soft-Shell Crab Roll</b>	8
<b>Tuna Roll</b>	4.75	<b>Dragon Roll</b>	11
<b>Tuna Avocado Roll</b>	5.25	<b>Rainbow Roll</b>	11

# Signature Rolls

<b>Cedar Park Roll ( Tempura Roll)</b>	<b>11.95</b>
<i>Crawfish, Snow Crab, Asparagus &amp; Crunchy inside, Lightly Fried Topped w. Spicy &amp; Sweet Soy Glaze</i>	
<b>Snow Crab Naruto</b>	<b>10.95</b>
<i>Snow Crab, Crabstick, Avocado &amp; Masago Wrapped w. Thinly Sliced Cucumber w. Lemon Creamy Sauce</i>	
<b>Salmon Naruto</b>	<b>11.95</b>
<i>Salmon, Crabstick, Avocado, Masago Wrapped w. Thinly Sliced Cucumber, Yuzu Miso Sauce</i>	
<b>Rocky Roll</b>	<b>13.95</b>
<i>Shrimp Tempura, Snow Crab, Avocado, Asparagus &amp; Masago Wrapped w. Soy Paper, Sweet Soy Glaze</i>	
<b>Tiger Roll</b>	<b>13.95</b>
<i>Tuna, Salmon inside topped with Salmon, Tuna, BBQ Eel, Crunchy, Masago and Sweet Soy Glaze</i>	
<b>Angry Dragon</b>	<b>13.95</b>
<i>Shrimp Tempura, Spicy Tuna, Papaya inside, topped with Spicy Crabstick ,Citrus Miso Sauce</i>	
<b>Out of Control</b>	<b>13.95</b>
<i>Tuna, Salmon, Yellowtail, Avocado, Asparagus, Scallion inside, Topped w. Tuna, salmon, Yellowtail &amp; Mayo Touched, Sweet Soy Glaze, Yuzu miso &amp; Spicy Mayo sauces</i>	
<b>Jazz Roll</b>	<b>13.95</b>
<i>Spicy Tuna, Avocado, Crunchy inside, Topped w. BBQ Eel, Wasabi Tobiko &amp; Sweet Soy Glaze</i>	
<b>Tuna &amp; Tuna Roll</b>	<b>13.95</b>
<i>Spicy Tuna, Cucumber, Avocado, Crunchy inside, Topped w. Pepper Tuna, Honey Wasabi &amp; Ponzu Sauce</i>	
<b>Long Horn Roll</b>	<b>13.95</b>
<i>lightly fried Spicy Tuna Stuffed in Jalapeno, Cream Cheese &amp; Crunchy inside, top with Snow Crab &amp; Spicy Mayo</i>	
<b>Nagoya Roll</b>	<b>13.95</b>
<i>Crawfish, Avocado, Crunchy Inside, Topped w. Snow Crab, Spicy Tuna, Wasabi Tobiko &amp; Sweet Soy Glaze</i>	
<b>Spice Girl Roll</b>	<b>13.95</b>
<i>Pepper Tuna, Avocado, Masago Inside, Topped w. Snow Crab, Sichimi Pepper</i>	
<b>Volcano Roll</b>	<b>13.95</b>
<i>California Roll Topped w. Spicy Tuna, Spicy Snow Crab, Masago, Crunchy &amp; Spicy Mayo</i>	
<b>King Crab Roll</b>	<b>14.95</b>
<i>Alaska King Crab, Asparagus inside, Topped w Mixed Tobiko &amp; Lemon Citrus Sauce</i>	
<b>Filet Mignon Roll</b>	<b>14.95</b>
<i>Snow Crab Roll Topped with Torched Filet Mignon served with Spicy Mayo &amp; Sweet Soy Glaze</i>	

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness, especially if you have certain medical conditions.

# Sushi Bar Entrees

*Served W. Soup & Ginger Salad*

<b>Maki A</b>	<b>12.95</b>
<i>California Roll, Snow Crab Roll, Crunchy Roll</i>	
<b>Maki B</b>	<b>13.95</b>
<i>Spicy Tuna Roll, Spicy Salmon Roll, Spicy Yellowtail Roll</i>	
<b>Maki C</b>	<b>14.95</b>
<i>Shrimp Tempura Roll, Crunchy Roll, Eel Avocado Roll</i>	
<b>Sushi Regular</b>	<b>15.95</b>
<i>8 Pieces of Assorted Sushi &amp; California Roll</i>	
<b>Sushi Deluxe</b>	<b>18.95</b>
<i>10 Pieces of Assorted Sushi &amp; Tuna Roll</i>	
<b>Chirashi Dinner</b>	<b>19.95</b>
<i>Assorted Sashimi Over a Bed Of Sushi Rice</i>	
<b>Tri-Color 3 Way</b>	<b>22.95</b>
<i>3 Pcs Tuna, 2 Pcs Salmon &amp; 2 Pcs Yellowtail Sashimi, 3 Pcs Sushi &amp; Spicy Salmon Roll</i>	
<b>Sashimi Deluxe</b>	<b>24.95</b>
<i>16 Pcs of Assorted Sashimi—Tuna, Salmon, Yellowtail, White fish and Chef's Choice</i>	
<b>Sushi &amp; Sashimi Combination</b>	<b>26.95</b>
<i>5pcs of Assorted Sushi &amp; 12 Pcs of Assorted Sashimi— Tuna, Salmon, Yellowtail, White fish &amp; Chef's Choice</i>	
<b>Love Boat For 2</b>	<b>46.95</b>
<i>8 Pcs of Assorted Sushi &amp; 18 Pcs of Assorted Sashimi—Tuna, Salmon, Yellowtail, White Fish &amp; Chef's Choice &amp; Snow Crab Roll and California Roll</i>	

## Rice & Noodle

<b>Gyu Don</b>	<b>11.95</b>	<b>Yaki Udon Chicken or Shrimp</b>	<b>11.95</b>
<i>Sautéed Beef &amp; Vegetables Over Rice</i>		<i>Sautéed Japanese Noodle with Vegetables</i>	
<b>Katsu Don</b>	<b>11.95</b>	<b>Tempura Udon</b>	<b>11.95</b>
<i>Choice of Chicken or Pork Cutlet with Scrambled Eggs &amp; Vegetables Over Rice</i>		<i>Japanese Noodle in Chicken Broth w. Fish Cake, Crabstick, Scallion &amp; 2 Pieces of Shrimp Tempura &amp; 3 Pieces of Tempura Vegetables.</i>	
<b>Pad Thai Chicken or Shrimp</b>	<b>11.95</b>	<b>Nabe Yaki Udon</b>	<b>11.95</b>
<i>Stir Fried Thai Style Rice Noodle, Egg &amp; Vegetables, top w/ crushed peanut</i>		<i>Japanese Noodle Soup with Chicken, Fish Cake, One Poached Egg and Two Pieces of Shrimp Tempura</i>	
<b>* \$1.00 Extra for Soba Noodles</b>			

# KITCHEN ENTRÉE

*Served With Soup and Ginger Salad*

## **Teriyaki Dinner**

<b>Chicken Teriyaki</b>	<b>12.95</b>
<b>Beef Teriyaki</b>	<b>14.95</b>
<b>Shrimp Teriyaki</b>	<b>14.95</b>
<b>Salmon Teriyaki</b>	<b>15.95</b>

## **Tempura Dinner**

<b>Mixed Vegetable</b>	<b>10.95</b>
<b>Chicken &amp; Vegetable</b>	<b>12.95</b>
<b>Jumbo Shrimp &amp; Vegetable</b>	<b>14.95</b>
<b>Combination Tempura</b>	<b>14.95</b>

*Chicken, Shrimp & Vegetable*

## **Chef's Choice**

<b>Katsu</b>	<b>Chicken or Pork</b>	<b>12.95</b>
<i>Breaded Fried served with Japanese BBQ Sauce</i>		
<b>Beef Negimaki</b>		<b>15.95</b>
<i>Thinly Sliced Steak Rolled up with Scallions, served with Teriyaki Sauce</i>		
<b>Crispy Fillet</b>		<b>15.95</b>
<i>Crispy Grouper Fillet, Lime-Chili Sauce</i>		
<b>Stuffed Shrimp</b>		<b>15.95</b>
<i>Grilled Snow Crab Stuffed Jumbo Shrimp w/ Wasabi Mayo Sauce</i>		
<b>Tuna Steak</b>		<b>16.95</b>
<i>Seared Sesame Crushed Tuna Steak &amp; Vegetables W/ Balsamic Teriyaki Sauce</i>		
<b>Chilean Sea Bass</b>		<b>17.95</b>
<i>Broiled Chilean Sea Bass with Orange Miso Sauce</i>		

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