tohzan NAGASAKI GRILL

Items marked with may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Kid's Meal

(Children ages 10 and under)
Something just for the kids!
Breaded Chicken Katsu with Teriyaki sauce,
yakitori chicken skewer, gyoza, edamame,
and boxed fruit juice. No substitutions, please.

6

■ TOH ZAN DINNER HOUSE SPECIAL

Assorted fresh sashimi, lightly battered large shrimp and vegetable tempura, yakitori chicken skewer, marinated and sliced yakiniku beef, edamame, and steamed white rice 25

dinner entrées

All dinner entrées include steamed white rice, chicken gyoza, yakitori chicken skewer, and edamame. Low-carb steamed brown rice may be substituted for white rice for \$2.

• Vegetarian item or vegetarian option is available; vegetarian options served with edamame, hand-battered tofu, and steamed white rice.

Gyudon

Perfectly sliced tender beef and caramelized onion sautéed in our flavorful Sukiyaki sauce

Oyako-don

Bite-sized pieces chicken breast sautéed with egg and caramelized onion in our flavorful Sukiyaki sauce 9.5

▼ Teriyaki

Grilled sliced beef or chicken breast drizzled with our homemade Teriyaki sauce 9

<u>Yakiniku</u>

Skillet-grilled tender sliced beef or chicken breast with stir-fried vegetables garnished with toasted sesame seeds 17

Tonkatsu Dinner

Hand-breaded delicious pork cutlets served with a savory Tonkatsu dipping sauce 15

Chicken Katsu Dinner

Large strips of tender chicken, hand-breaded in Panko bread crumbs and served with a savory Tonkatsu dipping sauce 15

Katsu-donburi

Tender chicken or pork cutlets hand-breaded in Panko bread crumbs then sautéed with egg and caramelized onion in our flavorful Sukiyaki sauce 10

Tempura

Hand-battered large shrimp and seasonal vegetables served with our slightly sweet and savory Tempura dipping sauce

• <u>Iapanese Curry</u>

Slow-cooked Japanese curry full of seasonal vegetables and bold spices 13

Choose from:

- Katsu (tender breaded pork or chicken strips)
- Grilled sliced beef
- Grilled sliced chicken breast
- Ebi (fried shrimp)
- Vegetable

■ **Sukiyaki**

Shirataki (mountain yam) noodles, tofu, napa cabbage, onions sautéed in homemade Sukiyaki sauce. Choose from beef, chicken, or vegetable. Ask us if you would like to add a raw or poached egg 15

15

hot noodle bowls

Hot noodle bowls are served with Udon noodles (except for Ramen and Nagasaki Chan-Pon)
Buckwheat Soba noodles may be substituted for \$2

▼Vegetarian item or vegetarian option is available

Chicken Udon

Pieces of tender marinated chicken breast in a dashi-based broth 12

Beef Udon

Thinly sliced and marinated beef in a dashi-based broth 12

♥ <u>Kitsune Udon</u>

Marinated and fried tofu bean curd in a dashi-based broth
10

Curry Udon

Japanese curry broth full of seasonal vegetables and bold spices 10

<u>Ramen</u>

Kikurage mushroom, red ginger, boiled egg, bean sprouts with your meat of choice (chicken breast or pork chashu), topped with finely chopped scallions and sesame seeds

11

Choose from:

- Miso broth base
- Pork Tonkotsu broth base

NABE-YAKI UDON

Udon noodles, large shrimp, chicken breast, boiled egg, and assorted vegetables cooked in a savory dashi-based broth served in a traditional Japanese hot pot

14

NAGASAKI CHAN-PON

Nagasaki-style noodles with seasonal vegetables and chicken breast in a creamy pork and seafood-based broth

11

▼ TEMPURA UDON

Hand-battered large shrimp and seasonal vegetables in a dashi-based broth

fish and sushi dinners

Fish and sushi dinners are served with chicken gyoza, yakitori chicken skewer, and edamame.

■ Unagi-don

Broiled and sliced freshwater eel drizzled with our homemade eel sauce served over a bed of steamed white rice 18

■ Maguro-don

Fresh marinated slices of tuna sashimi served over a bed of steamed white rice with a side of wasabi horseradish 18

■ Nakaochi-don

Fresh marinated chunks of tuna topped with finely chopped scallions and toasted sesame seeds served over a bed of steamed white rice.

■ Shake-don

Fresh marinated slices of salmon served over a bed of steamed white rice 18

■ Tekka-don

Sliced tuna sashimi served over a bed of sushi rice and dried Nori seaweed flakes. 20

■ SASHIMI "OMAKASE"

Can't decide? Let the chef pick!
"Omakase" means "chef's choice" in
Japanese. Chef will hand-select an
assortment of sashimi served with a
side of steamed white rice
22

■ Chirashi

A variety of fresh salmon, tuna, squid, and octopus sashimi served over a bed of sushi rice with dried Nori seaweed flakes.

■ Ikura-don

Marinated slices of salmon sashimi and salmon roe served over a bed of steamed white rice 18

<u>sashimi</u>

- Maguro (Tuna) 5 pieces
- Shake (Salmon) 5 pieces
- Assorted Sashimi 9 pieces
- Sashimi Platter 20 pieces 30

nigiri

- Maguro (Tuna) 2 pieces 5
- Tako (Octopus) 2 pieces
- Shake (Salmon) 2 pieces 5

sushi rolls

Make any sushi roll spicy for an additional \$1

Soft Shell Crab - 4 pieces

Panko-breaded soft shell crab, mayo, cucumber, avocado 5

■ Shake (Salmon) - 6 pieces

Fresh hand-sliced salmon

Shrimp Tempura - 4 pieces

Large hand-breaded shrimp, cucumber 5

■ Tekka (Tuna) - 6 pieces

Fresh hand-sliced tuna

5

tohzan NAGASAKI GRILL

appetizers

Shrimp Tempura (3)

Large hand-battered shrimp served with Tempura dipping sauce

5

Gyoza (6)

Fried chicken and vegetable wonton dumplings

5

Pork Shumai (5)

Fried pork dumplings

5

Takoyaki (6)

Dough dumplings with octopus

5

Miso Soup

Traditional Japanese miso soup with tofu, wakame seaweed, topped with finely chopped scallions.

2.5

Yakitori Chicken Skewers (2)

Chunks of tender chicken skewered and dipped into our homemade Yakitori sauce

4.5

Musubi

A popular snack in Hawaii. A slice of cooked Spam on a bed of steamed white rice wrapped in Nori seaweed

2.75

Vegetable Egg Rolls (2)

Cabbage, carrots, and scallions wrapped in a fried wheat flour skin

2.25

Edamame

Served cold and sprinkled with sea salt

5

<u>beverages</u>

Coca Cola Iced Green Tea

Iced Barley Tea Diet Coke

Hot Green Tea Sprite

Dr. Pepper

tohzan

NAGASAKI GRILL

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appetizers

Pork Shumai (5 pieces)	Spam Musubi	Shrimp Tempura	Takoyaki Octopus
5	2.75	(3 pieces)	Dumplings
		5	(6 pieces)
Yakitori Chicken Skewers	Chicken Gyoza		5
(2 pieces)	(6 pieces)	▼ Vegetable Egg Rolls	
4.5	5	(2 pieces)	Miso Soup
		2.25	2.5

lunch entrées

Lunch combinations are served with steamed white rice, chicken gyoza, yakitori chicken skewer, and edamame.

Kid's Meal

Children 10 and under only, please. Breaded Chicken Katsu cutlets with Teriyaki sauce, yakitori chicken skewer, gyoza, edamame, and a boxed fruit juice. No substitutions, please.

Gvudon

6

Perfectly sliced tender beef and caramelized onion stuffed in our flavorful sukiyaki sauce

7.5 Combination 8.5

Oyako

Bite-sized chunks of chicken breast sautéed with egg and caramelized onion in our flavorful Sukivaki sauce

Combination 9

▼ Tempura

Hand-battered large shrimp and seasonal vegetables served with our slightly sweet and savory Tempura dipping sauce.

Combination 12

Low-carb steamed brown rice may be substituted for white rice for \$2. Katsu-don ■ Maguro-don

Tender chicken or pork cutlets hand-breaded in Panko then sautéed with egg and caramelized onion in our flavorful Sukiyaki sauce

9 Combination 10

V Curry

Slow cooked Japanese curry full of seasonal vegetables and bold spices

Combination 10

Choose from:

- Katsu (tender breaded pork or chicken strips)
- Grilled sliced beef
- Grilled sliced chicken breast
- Ebi (fried shrimp)
- Vegetable

Unagi-don

Broiled and sliced freshwater eel drizzled with our homemade eel sauce served over a bed of steamed white rice

13 Combination 14

Fresh marinated slices of tuna sashimi served over a bed of steamed white rice with a side of wasabi horseradish

13 Combination 14

■ Ikura-don

Marinated slices of salmon sashimi and salmon roe served over a bed of steamed white rice

13 Combination 14

■ Nakaochi-don

Fresh marinated chunks of tuna topped with finely chopped scallions and toasted sesame seeds served over a bed of steamed white rice

13 Combination 14

■ Shake-don

Fresh marinated slices of salmon served over a bed of steamed white rice

13 Combination 14

hot noodle bowls

Noodle bowls are served with Udon noodles (except for Ramen) Buckwheat Soba noodles may be substituted for Udon noodles for \$2.

• Vegetarian option available.

♥Tempura Udon

Hand-battered large shrimp and seasonal vegetables in a dashi-based broth 11

Chicken Udon

Chunks of tender marinated chicken breast in a dashi-based broth 11

V <u>Kitsune</u>

Marinated and fried tofu bean curd in a dashi-based broth 9

Beef Udon

Thinly sliced marinated beef in a dashi-based broth

<u>CHAN-PON</u>

Nagasaki style noodles with seasonal vegetables and chunks of chicken breast in creamy broth

11

RAMEN

Kikurage mushroom, red ginger, boiled egg, bean sprouts with your meat of choice (chicken breast or pork chashu), topped with finely chopped scallions and sesame seeds

11

Choose from:

- Miso broth base
- Pork Tonkotsu broth base

sushi rolls

Make any sushi roll spicy for an additional \$1

Soft Shell Crab

4 pieces Panko-breaded soft shell crab, mayo, cucumber, avocado 5

Shrimp Tempura

4 pieces Large hand-breaded shrimp, cucumber

■ Shake (Salmon)

6 pieces Fresh hand-sliced salmon 5

■ Tekka (Tuna)

6 pieces Fresh hand-sliced tuna

beverages

Iced Green Tea Coca Cola

Diet Coke Hot Green Tea

Iced Barley Tea Sprite

Dr. Pepper