COCKTAILS

NARA NITE 20
Tequila Blanco, Cold-Pressed Lemon & Lime Juice, Prickly Pear Purée, Raspberry Powdered Rim

STRAWBERRY SAKETINI 15
Vodka, Hakutsuru Excellent Sake, Strawberry, Lime, Cranberry

JAPANESE MULE 15
Vodka, Cold-Pressed Lime Juice, Ginger Beer, Fresh Ginger

TOKYO PASSION 13
Malibu, Cold-Pressed Lime Juice, Passion Fruit Purée, Ginger Beer

LYCHEE MARTINI 16
Vodka, St. Germain, Lychee Juice

BANG BANG MARTINI 17
Vodka, Cold-Pressed Lime Juice, Jalapeño, Cilantro

MOOD SWINGS 17
Vodka, Cold-Pressed Lemon Juice, Grapefruit, Butterfly Pea Flower

BASIL SMASH 15
Gin, Basil, Cold-Pressed Lemon Juice

BLUEBERRY LUSH 26
Casamigos Anejo, Cold-Pressed Lemon Juice, Housemade Blueberry Purée

HIDDEN NECTAR 22
Casamigos Reposado, Cold-Pressed Lime Juice, Fresh Lemon Juice, Kiwi Puree, Topped with Fresh Dragonfruit

SPICY MANGORITA 20
Tequila Blanco, Mango, Agave, Cold-Pressed Lemon & Lime Juices, Chamoy, Tajin

WATERMELON SUGAR 22
Hennessy VS, Lemon Juice, Cointreau, Watermelon Pucker, Watermelon Puree

WRONG ISLAND ICED TEA 15
Iced Tea, House Recipe

CLASSIC MOJITO 14
Bacardi Rum, Cold-Pressed Lime Juice, Soda Water

OLD FASHIONED 20
Bulleit Bourbon, Orange Bitters, Sugar, Luxardo Cherry

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SAKE

HAKUTSURU 'EXCELLENT' JUNMAI SAKE — **8 | 10**
Served hot or cold
Two sizes available

MIO SPARKLING SAKE — **8 | 18**
Shirakabegura, Sho Chiku Bai
Available by the glass or bottle

HAKUTSURU 'SAYURI' LITTLE LILY — **8 | 18**
Nigori Sake, Hyogo
Available by the glass or bottle

EIKO FUJI BAN RYU 10,000 WAYS — **10 | 21**
Available by the glass or bottle

HANA 'WHITE PEACH' SAKE — **10 | 22**
Available by the glass or bottle

GEKKEIKAN 'BLACK & GOLD' — **50**
Junmai-Shu Sake

SAKE FLIGHT — **25**
Mio Sparkling
Hakutsuru 'Sayuri'
Hana 'White Peach'
Hakutsuru 'Excellent' Junmai Sake

KOREAN SAKE — **25**
Choice of:

Strawberry	Apple
Lychee	Peach
Plum	Gang Chu

PREMIUM SAKE

LABEL 12 — **100**
Bright and Tropical with Notes of White Lily, Ripe Pineapple, Lychee,

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LABEL AZUL — **160**
Crisp and Refreshing with Green Apple, Grapes, Pear, Hint of Mint

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LABEL ORANGE — **200**
Light and Floral with Hints of Orange, Melon, White Lily

LABEL NOIR — **380**
Rich and Aromatic with Canteloupe, Tangerine, Lychee

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BEER

BUD LIGHT	6
BUDWEISER	6
MILLER LIGHT	6
BLUE MOON	8
SIERRA NEVADA IPA	7
OBERON (SEASONAL)	8
NON-ALCOHOLIC	5

SAPPORO LIGHT	8
SAPPORO CANNED SILVER	10
KIRIN ICHIBAN	10
STELLA ARTOIS	7
CORONA	7
HEINEKEN	7
TSINGTAO	7

GLASS POURS

RUGGERI ROSE - 220 SPLIT 12
Prosecco

DA LUCA - 220 SPLIT 13
Brut Prosecco

LOUIS BOILLOT 13
Sparkling

LOUIS LATOUR 14
Chardonnay

ANDRIAN 15
Pinot Grigio

MT. BEAUTIFUL 13
Sauvignon Blanc

VILLA JOLANDA 14
Moscato

FRITZ WINDISCH 13
Riesling

L'OLIVETO 15
Pinot Noir

FLY BY 16
Cabernet

QUILT 18
Cabernet

SEXUAL CHOCOLATE 15
Red Blend

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CABERNET

BY THE BOTTLE

SMOKE SCREEN Napa Valley	99
SET IN STONE Alexander Valley	99
GROTH OAKVILLE Napa Valley	130
JORDAN Alexander Valley	125
RAMEY Napa Valley	145
CAYMUS Napa Valley	155
O'SHAUGHNESSY Napa Valley	165
QUILT Cabernet	70
BUCCELLA MICA Napa Valley	220

RED BLENDS

BY THE BOTTLE

MEADOWCRAFT Panorama	99
DOMAINE CURRY - GENTLEMAN'S CUT Napa Valley	130
PROVOLO CAMPOTORBIAN Ripasso	75
PROVOLO Amarone Della Valpolicella	150

PINOT NOIR

BY THE BOTTLE

NICHOLAS POTEL Macon Villages	65
SMOKE SCREEN Napa Valley	75
MARTINELLI BELLA VIGNA Sonoma Coast	85

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SPARKLING

BY THE BOTTLE

VEUVE CLICQUOT Brut	140
VEUVE CLICQUOT Rose	165
MOËT + CHANDON Brut Imperial	140
MOËT + CHANDON Rose	165
DOM PERIGNON Brut	500

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GARDEN

AVOCADO SALAD 12
Avocado, Spring Mix, Cucumber, Sesame Dressing

SEAWEED SALAD 10
Seasoned Seaweed, Sesame Seeds

CAJUN SALMON SEAWEED 16
Cajun Salmon, Seasoned Seaweed, Cucumber, Sesame Seeds

NARA SASHIMI SALAD 20
Fresh Tuna, Salmon, Yellowtail, Kani-Kama, Avocado, Cucumber, Spring Mix

OCTOPUS (TAKO) SALAD 18
Cooked Octopus, Sliced Cucumber, Roasted Sesame Seeds, Ponzu, Togarashi

NARA SALAD 15
Romaine Lettuce, Crispy Wontons, Tomato, Cabbage, Tangerine, Cucumber, Ginger Dressing

ADD PROTEIN
CHICKEN +10 SALMON +14 SHRIMP +14

STREET NOODLES 23
Mixed Vegetables, Sesame, Hoisin, Cilantro

ADD PROTEIN
CHICKEN +10 SHRIMP +14

EDAMAME 9
Sea Salt or Spicy +1

BRUSSELS SPROUTS 14
Honey Sriracha Sauce

TRUFFLE FRIES 12
Truffle Oil, Yum Yum Sauce

SHISHITO PEPPERS 14
Crispy, Pan-Seared, Hoisin Sauce

KICKIN' CAULIFLOWER 16
Crispy Fried Cauliflower, Teddy Sauce, Scallion, Pickled Ginger

SPRING ROLLS 14
Chili Ginger Dipping Sauce

MISO SOUP 8
Classic Preparation with Tofu

SHIITAKE TRUFFLE DUMPLINGS 16
Garlic, Scallion, Truffle Powder, Butter

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SEA

TUNA TARTARE 22
Bluefin Tuna, Tempura Flakes, Avocado, Truffle Ponzu

CRISPY CALAMARI 20
Fried Jalapeño, Spicy Yum Yum, Pico de Gallo

AHI TUNA TACOS 18
Bluefin Tuna, Crispy Wonton, Guacamole, Pico de Gallo, Spicy Aioli

COCONUT SHRIMP 18
Crispy Coconut & Panko Fried Shrimp

JALAPEÑO POPPERS 18
4pcs, Stuffed with Spicy Tuna, Cream Cheese, Deep-fried, Spicy Mayo, Eel Sauce

CRAB RANGOON 15
Crispy Wonton with Cream Cheese, Crab Meat & Scallions

POPCORN ROCK SHRIMP 20
Fried Shrimp with Spicy Yum Yum, Sesame Seeds

LAND & SKY

BAO BUNS
Steamed Bao Buns, Asian Slaw, Choice of Filling
CHICKEN 14 CAULIFLOWER 14

YAKITORI SKEWERS
3 pcs, Marinated Skewers, Choice of Protein
CHICKEN 14 BEEF 16 SHRIMP 18

SWEET & SOUR CHICKEN 29
Onions, Mushrooms, Shishito Peppers

GYOZA 15
Beef Dumplings, House-made Spicy Ponzu

SESAME CHICKEN WINGS 18
Tossed in Light Spicy Teriyaki, Sesame Seeds

CHICKEN SLIDERS 16
Two Sliders, Asian Slaw, Seasoned Fries

CHICKEN LETTUCE WRAPS 15
Sauteed Chicken, Water Chestnuts, Mushrooms, Yum Yum

SIZZLING BEEF TIPS 21
Onion, Mushrooms, Shishito Peppers, Zip Sauce

WAGYU BEEF SLIDERS 18
Two Sliders, Teriyaki, Onions, Cheese, Seasoned Fries

GINGER BEEF 29
Sauteed Beef with Veggies, Ginger Garlic Sauce

CHICKEN KATSU 26
Panko Breaded Chicken & Japanese Sweet & Spicy Sauce

KOREAN BEEF LETTUCE WRAPS 21
Sauteed Beef, Sake, Soy Topped with Sesame Glaze

KOREAN SHORT RIBS 45
Marinated & Sliced Short Ribs, Sweet Signature Apple, Kiwi Sauce

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CLASSIC SUSHI

AAC ROLL V — 12
Avocado, Asparagus, Cucumber

CUCUMBER ROLL V — 10
Cucumber

SALMON ROLL — 15
Fresh Salmon, Avocado

SPICY SALMON ROLL — 16
Fresh Chopped Salmon, Chef's Special Spicy Sauce, Avocado, Tempura Crunch

SPICY TUNA ROLL — 15
Fresh Chopped Tuna, Chef's Special Spicy Sauce, Avocado, Tempura Crunch

TUNA ROLL — 14
Fresh Tuna, Avocado

VEGETABLE ROLL V — 13
Avocado, Cucumber, Yama-Gobo (Japanese Pickled Burdock Root), Kanpyo (Japanese Sweet Gourd),

GODZILLA ROLL — 18
Tuna, Salmon, Yellowtail, Avocado, Cucumber, Spicy Honey

COOKED PREPARATIONS

• **CALIFORNIA ROLL** — 13
Crab Salad, Avocado, Cucumber

• **SPICY CALIFORNIA ROLL** — 15
Spicy Crab Salad, Avocado, Cucumber

• **UNAGI ROLL** — 16
BBQ Eel, Avocado, Cucumber

• **PHILADELPHIA ROLL** — 14
Smoked Salmon, Avocado, Cream Cheese, Scallion

• **DEEP FRIED SHRIMP TEMPURA ROLL** — 17
Shrimp Tempura, Avocado, Crab Salad, Eel Sauce

• **SHRIMP TEMPURA ROLL** — 15
Shrimp Tempura, Avocado, Eel Sauce

• **HOT CHEETOS ROLL** — 16
Cream Cheese, Avocado, Cucumber, Crab Salad, Hot Cheetos Crunch, Spicy Mayo, Sriracha

• **SWEET POTATO ROLL** V — 13
Tempura Sweet Potato, Eel Sauce

NO RICE ROLL | V VEGETARIAN ROLL | • COOKED ROLL | SPICY ROLL

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SIGNATURE SUSHI

NARUTO ROLL 22
Tuna, Salmon, Yellowtail, Crab Stick, Avocado, Wrapped in Cucumber, Yuzu Kosho Sauce

RAINBOW ROLL 20
California Roll Topped with Fresh Tuna, Salmon, White Tuna (Escolar), Avocado, Cooked Shrimp, BBQ Eel

RED DRAGON ROLL 18
Shrimp Tempura, Avocado, Crab Salad, Spicy Tuna, Eel Sauce, Spicy Mayo, Wasabi Aioli, Roasted Garlic, Sriracha, Yuzu Kosho Sauce

TWISTER ROLL 18
Cajun Salmon, Jalapeños, Crab Stick, Avocado, Topped with Crab Salad, Spicy Tuna, Wasabi Aioli

HAWAIIAN ROLL 19
Shrimp Tempura, Crab Salad, Avocado, Fresh Tuna, Mango, Kewpie Mayo

LAS VEGAS ROLL 14
Lightly fried roll, smoked salmon, cream cheese, Jalapeño, avocado, panko, eel sauce, spicy mayo, wasabi, aioli, sriracha

NARA 101 15
Crab Meat, Avocado, White Tuna, Spicy Mayo, Eel Sauce, Baked

COOKED PREPARATIONS

• **LADY CUCUMBER ROLL** 16
Crab Salad, Avocado, Wrapped in Cucumber

• **SUNDAE ROLL** 18
Shrimp Tempura, Cream Cheese, Avocado, Topped with Crab Stick, Eel Sauce, Spicy Mayo, Wasabi Aiol

• **DRAGON ROLL** 20
Shrimp Tempura, Topped with BBQ Eel, Avocado, Unagi Sauce

• **VOLCANO ROLL** 22
California Roll, Topped with Chef's Spicy Shrimp & Crab Salad, Unagi Sauce, Wasabi Aioli

• **VEGETARIAN FUTOMAKI ROLL** V 15
Asparagus, Avocado, Yama-Gobo, Cucumber, Oshinko, Inari (Japanese Sweet Tofu), Seaweed Salad, Spring Mix

NO RICE ROLL | V VEGETARIAN ROLL | • COOKED ROLL | SPICY ROLL

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SPECIALITY SUSHI

NARA EXCLUSIVE SELECTION

FROM NARA WITH LOVE 25
Edomae-Style Spicy Tuna, Fresh Salmon, Fresh Tuna, Eel Sauce, Spicy Mayo, Wasabi Aioli, Tri-Color Tobiko

LOUISZY ROLL 23
Hamachi, Salmon, BBQ Eel, Crispy Flakes, Avocado, Soy Paper, Topped with Bluefin Tuna, Kabayaki Sauce, Masago, Scallions

NARA SASHIMI SALAD 25
Diced Hamachi, Tuna, Salmon, White Tuna (Escolar), Cajun Salmon, Kani-Kama, Avocado, Mango, Chef's Special Sauce

WHITE TIGER ROLL 19
Shrimp Tempura, Crab Salad, Avocado, Seared White Tuna (Escolar), Scallions, Yuzu Kosho, Sriracha

PROTEIN ROLL 24
Spicy Tuna, Crab Salad, Soy Paper, Topped with Bluefin Tuna, Avocado, Scallions, Sriracha, Yuzu Sauce

HIDDEN DRAGON ROLL 24
Spicy Tuna, Flash-Fried White Tuna, Avocado, Crab Stick, Bluefin Tuna, Cilantro, Jalapeños, Roasted Garlic, Sriracha, Yuzu Kosho Sauce

COOKED PREPARATIONS

• **TREASURE OF THE SEA** 49
Maine Lobster, Asparagus, Snow Crab, U10 Hokkaido Scallop, Spicy Aioli, Scallions, Crispy Flakes, Masago

• **NARA NIGHT ROLL** 16
Tempura Salmon, Kani-Kama, Plantain, Cream Cheese, Avocado, Spicy Mayo, Crispy Flakes

• **AUGUST MOON ROLL** 20
Shrimp Tempura, Tempura Crab Stick, Avocado, Cajun Salmon, Cilantro, Jalapeños, Roasted Garlic, Sriracha, Yuzu Sauce

SUSHI BOATS

SUSHI BOAT 75
Choice of 2 Classic & 2 Signature Rolls

SAMURAI BOAT 85
Chef's Choice of 4 Rolls & 8 pieces of Nigiri

EMPEROR BOAT 175
PLEASE ALLOW 45 MINUTES FOR PREP, ENSURING EXCEPTIONAL QUALITY & PRESENTATION

5 SIGNATURE ROLLS: *Nara 101, Las Vegas, Red Dragon, Hidden Dragon, & your choice of Hawaiian or Alaskan*

12 pcs SASHIMI: *Three each of Big Eye Tuna, Smoked Salmon, Yellowtail, & White Tuna*

NIGIRI: *8pcs of Chef's Choice Nigiri*

NO RICE ROLL | V VEGETARIAN ROLL | • COOKED ROLL | SPICY ROLL

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SUSHI DINNER

MAKI COMBO — 30
Select Any Three (3) Classic Rolls

SUSHI REGULAR — 30
Chef's Choice of Six (6) pcs of Nigiri and Shrimp Tempura Roll

SUSHI DELUXE — 40
Chef's Choice of 9 pcs of Nigiri and Spicy Tuna Roll & Shrimp Tempura Roll.

NIGIRI & SASHIMI

NIGIRI: THINLY SLICED RAW FISH OVER PRESSED RICE
SASHIMI: THINLY SLICED RAW FISH, SERVED WITHOUT RICE

	2PC NIGIRI	5PC SASHIMI
BLUE FIN SAKU TUNA	10	28
HAMACHI (YELLOWTAIL)	8	20
BIG EYE TUNA	8	20
NORWEGIAN SALMON (SAKE)	7	17
COOKED SHRIMP	7	17
UNAGI (BBQ EEL)	8	20
CAJUN SALMON	8	17
WHITE TUNA (ESCOLAR)	7	17
OCTOPUS (TAKO)	8	18
SMOKED SALMON	7	16
KRAB STICK (KANI-KAMA)	5	12

JALAPEÑO SASHIMI

THINLY SLICED RAW FISH SERVED WITH SCALLIONS, CILANTRO JALAPEÑOS, SRIRACHA, ROASTED GARLIC & YUZU KOSHO

BLUEFIN TUNA — 30

YELLOWTAIL — 28

SALMON — 20

BIG EYE TUNA — 24

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HIBACHI

HIBACHI MEALS INCLUDE GINGER SALAD,
ONION SOUP, NOODLES, VEGGIES & WHITE RICE

UPGRADE YOUR SOUP
MISO +1

UPGRADE TO FRIED RICE
VEGGIE +6 | CHICKEN +7 | SHRIMP +8

SAUCE SELECTION
YUM YUM | GINGER | MUSTARD | TEDDY SAUCE +1

SOLO

VEGGIE	28
CHICKEN TERIYAKI	35
STEAK	42
FILET MIGNON	47
COLOSSAL SHRIMP	42
SCALLOPS	49
SALMON	42
LOBSTER	MP

DOUBLE UP

STEAK | CHICKEN	42
STEAK | COLOSSAL SHRIMP	45
STEAK | SCALLOPS	48
STEAK | SALMON	44
STEAK | LOBSTER	62
FILET MIGNON | CHICKEN	46
FILET MIGNON | COLOSSAL SHRIMP	52
CHICKEN | COLOSSAL SHRIMP	42
CHICKEN | SCALLOPS	46
CHICKEN | SALMON	44
CHICKEN | LOBSTER	52

TRIPLE JOY

STEAK | CHICKEN | COLOSSAL SHRIMP	53
STEAK | SCALLOPS | LOBSTER	68
STEAK | CHICKEN | LOBSTER	58
FILET MIGNON | CHICKEN | COLOSSAL SHRIMP	55
FILET MIGNON | CHICKEN | LOBSTER	69
COLOSSAL SHRIMP | SCALLOPS | LOBSTER	69
SALMON | COLOSSAL SHRIMP | LOBSTER	58

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DESSERT

SWISS ROLL W/ ICE CREAM *2 pcs	served with ice*	12
STRAWBERRY SHORTCAKE	16
LAVA CAKE *served with ice cream*	12
BROWNIE *served with ice cream*	10
CHURROS *served with ice cream*	10
FUNNEL FRIES *served with chocolate*	11
FRIED ICE CREAM	9
CRÈME BRÛLÉE CHEESECAKE *served with ice cream*	13
DULCE DE LECHE	11
TIRAMISU	10
CARROT CAKE	10
BIRTHDAY CONFETTI CAKE	11

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