

ALL DAY MENU

Please notify us of any food allergies before ordering.

SALAD

Steamed Edamame V GF 6
Steamed green soybeans

Garlic Edamame V 7
Sauteed green soybeans with garlic

Ohitashi 7
Boiled spinach with seasoned sauce

Sunomono 9.5
Shrimp or octopus with cucumber in sweet vinegar

Seaweed Salad* V 7.5
Marinated mixed seaweed salad

Salmon Skin Salad* 11
Crunchy salmon skin over salad

Poke Salad* 14.5
Marinated assorted sashimi and avocado over salad

NOODLE

Tempura Udon 17
Udon noodle soup served with tempura shrimp and vegetables

House Original Ramen 18
House soup base topped with BBQ pork, shrimp, egg, fried onion, seaweed, ginger and bean sprouts
Add \$0.75 for spicy level 1-4

APPETIZER

Gyoza 8
Pan-fried or fried pork and vegetable pot stickers

Shrimp & Vegetable Tempura 16
Lightly fried shrimp and vegetables

Calamari Legs Kara-age 13
Fried marinated calamari legs

Honey Shrimp 12.5
Shrimp tempura with sweet mayo sauce

Agedashi Tofu 7.5
Lightly fried tofu in a light broth

Takoyaki 8
Fried octopus balls

Vegetable Croquettes V 7
Fried mashed potato and vegetable croquettes

Deep-Fried Oysters 13
Fried breaded local oysters

Chicken Kara-age 9
Deep-fried marinated chicken

Geoduck Butter Sautee 14
Local geoduck sauteed in butter

Hamachi Kama GF 18
Grilled yellowtail collar

SIDE

Rice (Premium Rice) V GF 3

Miso Soup GF 3

Small Salad V GF 3

* Consumer advisory: Items marked with an asterisk may contain raw or undercooked inients.

V Vegetarian GF Gluten-free



ALL DAY MENU

SUSHI BAR

Sushi Deluxe* 29
7 pc assorted sushi and spicy tuna roll

Sushi Regular* 22
5 pc assorted sushi and California roll

Poke Don* 19.5
Marinated assorted sashimi served over rice

Chirashi* 34.5
Assorted sashimi served over sushi rice

Tekka Don* 23
7 pc tuna sashimi served over sushi rice

Unagi Don 26
6 pc sliced BBQ eel served over rice

Sashimi Plate* 21 / 29 / 46
Small / Large / XL - Chef's curated assortment of sashimi

Vegetarian Sushi Plate V 16
5 pieces assorted vegetable sushi and one roll

Omakase Sushi* 47
Today's chef-recommended 10 pc sushi

DONBURI

Served with rice, salad and miso soup

Katsu Don 18
Breaded pork, egg and onion over rice

Yakiniku Don 19
Sauteed sliced beef and onion over rice

Katsu Curry 19
Japanese curry over rice with your choice of chicken, pork, menchi katsu, fried prawns, or vegetable croquettes

KITCHEN

Served with rice, salad and miso soup
Chicken Teriyaki 17
Grilled chicken finished with teriyaki sauce

Tonkatsu 19
Fried breaded pork loin

Chicken Katsu 18
Fried breaded chicken thigh

Salmon Teriyaki or Shioyaki 24
Grilled salmon with teriyaki sauce or sea salt

Saba Shioyaki GF 19
Lightly salted grilled mackerel

BENTO BOX

Served with rice, salad and miso soup
Nakagawa Bento Box 27

Tempura shrimp & vegetables, teriyaki chicken, fried gyoza, California roll (4 pc)

DELUXE BENTO

Served with rice, salad and miso soup
Nakagawa Deluxe Bento Box* 35

Sushi (4 pc), sashimi (5 pc), California roll (2 pc), tempura shrimp & vegetables, plus one entree

CHOOSE ONE

Teriyaki chicken	Grilled salted mackerel
Vegetable croquettes	Chicken katsu
Deep-fried oysters	Sauteed sliced beef

* CONSUMER ADVISORY

Washington law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Parties of 5 or more: 18% service charge. 100% retained by Nakagawa Japanese Restaurant.



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NAKAGAWA SUSHI

SUSHI & SASHIMI

SUSHI 1 PC / ORDER | SASHIMI 3 PCS / ORDER

PLEASE ASK ABOUT TODAY'S SPECIALS

Maguro*

Tuna

4 / 12

Wild Aji*

Spanish Mackerel

4.5 / 13.5

Shiro Maguro*

Albacore

3.5 / 10.5

Mirugai*

Geoduck

5 / 15

Toro*

Tuna Belly

M.P.

Uni*

Sea Urchin

M.P.

Hamachi*

Yellowtail

3.5 / 10.5

Anago

Sea Eel

4.5 / 13.5

Wild Sake*

Sockeye Salmon

4 / 12

Tako

Octopus

3 / 9

Sake*

Atlantic Salmon

3.5 / 10.5

Ika*

Squid

3 / 9

Saba*

Mackerel

3.5 / 10.5

Hotate*

Hokkaido Scallop

4 / 12

Shiromi*

Daily White Fish

M.P.

Ikura*

Salmon Roe

4.5

Amaebi*

Sweet Shrimp

M.P.

Tamago

Homemade Egg Omelet

3

Ebi

Shrimp

3 / 10.5

Tobiko

Flying Fish Roe

3

Inari

Seasoned Bean Curd

2.5

Unagi

Freshwater Eel

4 / 12

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M.P. Market Price



NAKAGAWA SUSHI

SUSHI ROLLS

PREMIUM JAPANESE RICE FROM YAMAGATA PREFECTURE, JAPAN

Traditional and basic rolls are available tempura-style or with a soy wrapper.

TRADITIONAL ROLLS

Negi Toro Roll*

6 pcs | Tuna belly & green onion

9

Kappa Roll v

6 pcs | Cucumber

5.5

Tekka Roll*

6 pcs | Tuna

8

Avocado Roll v

6 pcs | Avocado

5.5

Salmon Roll*

6 pcs | Salmon

7

Oshinko Roll v

6 pcs | Pickled daikon radish

5

BASIC ROLLS

California Roll

8 pcs | Crab, cucumber & avocado
with flying fish roe

8.5

Vegetable Roll v

8 pcs | Assorted vegetables

8

Seattle Roll*

8 pcs | Salmon, avocado & cucumber
with flying fish roe

9

Shiso Hamachi Roll*

8 pcs | Yellowtail, shiso, avocado &
cucumber

9.5

Unagi Roll

8 pcs | BBQ eel & cucumber

9.5

Alaskan Roll

8 pcs | Salmon skin, tamago, cucumber &
sprouts

8

Philly Roll

8 pcs | Smoked salmon, avocado & cream
cheese

9

Spicy Tuna Roll*

8 pcs | Spicy tuna, cucumber & sprouts

9

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v Vegetarian



SIGNATURE ROLLS

TEMPURA STUFFED ROLLS

Shrimp Tempura Roll

8 pcs | Tempura shrimp, avocado & cucumber with flying fish roe

9

Spider Roll

5 pcs | Tempura soft-shell crab, avocado, cucumber & crab with flying fish roe

12

Vegetable Tempura Roll v

5 pcs | Tempura vegetables & avocado

8.5

Tempura-Style Crunch Roll

8 pcs | Salmon, avocado & cream cheese

10.5

Crunch Roll

5 pcs | Tempura shrimp, crab, avocado & cucumber with flying fish roe

9.5

POPULAR ROLLS

Cloud 9 Roll* s

8 pcs | Spicy tuna roll topped with seared assorted fish, spicy mayo, green onions & fish roe

17.5

Déjà Vu Roll ss

8 pcs | Jalapeño, green onions, cucumber & soft-shell crab in spicy mayo, topped with seared spicy tuna, radish & house sauce

17

Bad Boy Roll* s

5 pcs | Eel, smoked salmon, avocado, cream cheese & cucumber, tempura-fried and finished with spicy mayo & eel sauce

16.5

PNW Roll s

8 pcs | Spicy California roll topped with seared salmon, green onion & fish roe; finished with Japanese mayo, eel sauce & spicy mayo

17.5

Mangolicious Roll*

8 pcs | Mango, cream cheese, avocado & cucumber topped with salmon, tuna & house sauce

16.5

SPECIALTY ROLLS

Nakagawa House Roll*

8 pcs | Shrimp, tuna & cucumber topped with seared creamy scallops, salmon roe & flying fish roe

18

Dragon Roll

8 pcs | Tempura shrimp roll topped with unagi & avocado

18

Orange Tiger Roll* s

8 pcs | Spicy yellowtail & cucumber topped with shrimp, avocado & flying fish roe

16.5

Baked Scallop Roll* s

8 pcs | California roll topped with baked scallop, crab & flying fish roe

18

Tuna Lover Roll* s

8 pcs | Tuna, albacore & cucumber topped with spicy tuna & green onion

17

Volcano Roll* s

8 pcs | California roll topped with seared spicy tuna, crab & spicy flying fish roe

16.5

Rainbow Roll*

8 pcs | California roll topped with five kinds of fish & avocado

18

Scorpion Roll* s

8 pcs | Spider roll topped with spicy tuna, avocado & flying fish roe

18

Super Dragon Roll

8 pcs | Unagi roll topped with 5 oz. of unagi & flying fish roe

25

Burning Roll* sss

8 pcs | Spicy tempura shrimp roll topped with spicy tuna, fresh jalapeño & habanero fish roe

18

Caterpillar Roll

8 pcs | Unagi roll topped with avocado & flying fish roe

17

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V Vegetarian S Spicy SS Very Spicy SSS Spiciness Challenge



NAKAGAWA SUSHI

DESSERT

A SWEET FINISH

Mochi Ice Cream

Choose any two flavors

5

BOBA GREEN TEA • RED BEAN • MANGO • STRAWBERRY • GREEN TEA

Yuzu Panna Cotta

9

Hojicha Crème Brûlée

9

Green Tea Mochi Cake

9.5

Crispy Taiyaki

9

FULL & HAPPY

Thank you for dining with us.

