



13215 W. McDowell Rd. Ste D-3 Goodyear, AZ 85395
623-935-3809 – www.nakamaaz.com
623-414-3378 – www.youbuyandwefly.com

Satters

- Edamame** – Soybeans sprinkled with coarse salt and a blend of ground peppercorn. 5
- Ebi Shumai** – Shrimp and vegetable dumplings steamed or fried. Served with our spicy shichimi sauce. 5
- Egg Rolls** – Hand made with carrots, cabbage, bean sprouts and pork. Deep-fried until golden brown. Served with our own zesty, sweet & sour. 6
- Gyoza** – Pork and vegetable pot stickers steamed or deep-fried. Served with our spicy shichimi sauce. 6
- Stuffed Mushrooms** – Fresh mushrooms stuffed with a blend of seafood & cream cheese, deep fried until golden brown & finished with a sweet soy reduction. 6
- Tempura Shrimp** – Fresh shrimp tempura battered and deep-fried until golden brown. Served with tempura sauce. 6
- Tempura Garden** – Assorted vegetables tempura battered and deep-fried until golden brown. Served with tempura sauce. 7
- Edamame Hummus** – A delicious dip made of soybeans, tahini and other seasonings. Served with won ton crisps and vegetables. 7
- Nakama Wings** – Deep-fried and then marinated with our own zesty sauce. 8

- Lettuce Wraps** – Our blend of vegetables and chicken, stir-fried with both oyster sauce and tempura sauce. Served with iceberg lettuce cuts. 8
- Glazed Ribs** – Tender pork ribs, marinated and finished with a sweet, chili blend for a bold flavor. 8

- Calamari** – Fresh calamari sticks coated with Asian bread, fried and served with Asian slaw and our citrus vinaigrette. 8

- Krab Cakes** – Hand-formed crabmeat, seasoned with special herbs, breaded and deep-fried for crispiness. Served over a bed of mixed greens with our citrus vinaigrette. 8

- Coconut Shrimp** – Fresh shrimp coated with Asian breading & coconut, deep-fried until golden brown. Served with a pineapple, coconut aioli. 8

- Nakama Sampler** – Edamame, 4pc California roll, Egg Roll, Calamari, Monkey Brains, and stuffed jalapenos served over mixed greens and tossed with our citrus vinaigrette. 10

Soup & Salad

- Miso Tofu Soup** – Tofu, seaweed & green onions in soybean broth. 3
- Sushi Bar Salad** – A mix of fresh romaine lettuce, iceberg lettuce, carrots, and red cabbage, served with soy mustard vinaigrette. 1
- House Salad** – A mix of romaine lettuce, iceberg lettuce, carrots, cucumbers, cilantro and bean sprouts, served with soy mustard vinaigrette. Add \$3 for grilled chicken 5

Noodles

- Yakisoba** – Tender Yakisoba noodles stir-fried with chicken, carrots, cabbage, onions and Yakisoba sauce and sprinkled with green onions. 9
- Dan Dan Noodles** – Udon noodles stir-fried with broccoli, carrots, red peppers and house, ginger, garlic sauce, topped with grilled chicken breast and sprinkled with cilantro. 9
- Coconut Curry Udon** – Udon noodles stir-fried with onions, carrots, baby corn and red peppers in coconut curry sauce, then topped with grilled chicken breast and sprinkled with cilantro. 9
- Thai Basil Udon** – Udon noodles stir-fried with tomato, fresh basil, sugar snap peas and red peppers in a blazing sweet chili sauce, topped with grilled chicken and sprinkled with cilantro. 9

Crispy Udon – Udon noodles deep-fried for crispiness, tossed with broccoli, carrots, cabbage and house, ginger, garlic sauce, topped with grilled chicken breast and sprinkled with cilantro. 8

Add \$2 for beef or shrimp on noodles listed above.

Tempura Shrimp – Udon noodles stir-fried with scallops, carrots, cabbage and mushrooms in a Bonito broth, topped with crispy tempura shrimp. 8

beef & Reef

- *Rib-eye** – Rubbed with house spices and grilled to order. Served a side of wasabi, mashed potatoes and a side of stir-fried vegetables. 20
- Sesame Seared Salmon** – Filet of Salmon coated with sesame Seeds and seared for flavor. Served with a side of wasabi, mashed potatoes and a side of stir-fried vegetables. 15

Coco-Mac Chicken – Coconut and macadamia nut crusted chicken Breast deep-fried until golden brown. Served with a side of wasabi, mashed potatoes, mango relish and a side of Asian slaw. 15

Teriyaki Salmon – Grilled filet of Salmon topped with Nakama's own teriyaki sauce. Served over a side of steamed rice and with a side of stir-fried vegetables. 14

Teriyaki Chicken Breast – Grilled chicken breast topped with Nakama's own teriyaki sauce. Served over a side of fried rice and with a side of stir-fried vegetables. 13

Grilled Pepper Beef – Grilled beef sliced and sautéed with diced onions, fresh zucchini and crushed red pepper. Served with a side of steamed rice and a side of mixed greens. 13

Fajitas – Grilled chicken breast, onions, red and green bell peppers served with a side of steamed rice, refried beans, guacamole, sour cream and two tortillas. 12

Add \$2 for beef or shrimp

Chicken Chop Suey – Chicken breast chopped, marinated and stir-fried with onions, mushrooms, green pepper, celery, sugar snap peas and bean Sprouts. Served over rice and topped with won ton crisps. 10

Nakama Tacos – Tilapia battered in tempura, deep-fried and topped with sour cream, cabbage and cilantro. Served in three soft tortillas with a side of fresh Pico de Gallo and lemon wedges. 9

Add \$1 for beef or shrimp

Orange Chicken – Chopped chicken breast battered in tempura, deep-fried and Sautéed in Nakama's own delicious orange sauce. Served with a side of steamed rice and a side of mixed greens. 8

Sweet 'N Sour Chicken also available

Sushi bar Salads

- Sunomono(Cucumber) Salad** 5
- Sunomono (Cucumber) Octopus Salad** 6
- Avocado Salad** 7
- *Sashimi Salad** 10



Sushi bar Appetizers

- *Stuffed Jalapenos** – Jalapenos stuffed with cream cheese & spicy tuna, tempura fried then topped with eel and orange sauce. 7
- *Monkey Brains** – Mushrooms stuffed with crabmeat and spicy tuna topped with eel & orange sauce then tempura fried. 7
- Soft Shell Crab** – Deep-fried soft shell crab topped with smelt roe (masago), green onions and spicy ponzu sauce. 8
- Yellow Tail Kama** – (When Available) Yellow Tail Collar grilled & served with Nakama Sauce. 7

Baked Green Mussels - Mussels broiled with Nakamas own spicy mayo sauce. 6

***Fire Cracker** - Spicy Tuna mixed with chopped Tomato, served with deep fried Gyoza Skin & Sliced Avocado. 7

Seaweed – Fresh seaweed tossed with sesame oil. 4

- *Carpaccio** – Fresh fish, thinly sliced, topped with our own spicy sauce, orange sauce and green onions. 10
- *Tuna 11
- *Yellowtail 9
- *Albacore 9
- *Salmon 9

Sushi / Nigiri (2 pieces per order)

- *Albacore (Shiro Maguro) 4.75
- Crab Stick (Kani) 4.25
- Egg (Tomago) 4.00
- *Flying Fish Roe (Tobiko) 4.75
- Fresh Water Eel (Unagi) 4.75
- *Mackerel (Saba) 4.25
- Octopus (Tako) 4.25
- *Quail Egg (Uzura) 2.00
- *Red Snapper (Izumidai) 4.25
- *Salmon (Sake) 4.75
- *Salmon Roe (Ikura) 4.75
- *Scallop (Kobashira) 4.75
- *Sea Urchin (Uni) MP
- Shrimp (Ebi) 4.25
- *Smelt Roe (Masago) 4.25
- Smoked Salmon (Smoked Sake) 4.75
- *Spicy Scallop (Spicy Hotategai) 4.75
- *Squid (Ika) 4.25
- *Surf Clam (Hokkigai) 4.25
- *Sweet Shrimp (Ama Ebi) 7.75
- *Tuna (Maguro) 5.25
- *Yellow Tail (Hamachi) 5.25
- *Yellow Tail Belly (Hamachi Toro) 5.75



Sashimi (6 pieces per order)

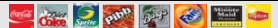
- *Albacore Sashimi (Shiro Toro) 10.50
- Fresh Water Eel (Unagi) 10.25
- *Mackerel (Saba) 9.25
- Octopus (Tako) 10.25
- *Red Snapper (Izumidai) 9.25
- *Salmon (Sake) 10.50
- Smoked Salmon (Smoked Sake) 10.75
- *Squid (Ika) 8.25
- *Surf Clam (Hokkigai) 8.25
- *Tuna (Maguro) 11.00
- *Yellow Tail (Hamachi) 11.25
- *Yellow Tail Belly (Hamachi Toro) 13.00



Sushi / Sashimi Combos (Assorted Fish)

- Sashimi Combo 1** 9pc 12.75
- Sashimi Combo 2** 12pc 17.00
- Sashimi Combo 3** 20pc 27.25
- *Sushi Combo A** 12
(6 piece) Assorted Sushi served with Cali Roll.
- *Sushi Combo B** 14
(7 piece) Assorted Sushi served with Tuna Roll.
- *Sushi Combo C** 16
(8 piece) Assorted Sushi served with Spicy Tuna Roll.
- *Sushi Combo D** 18
(10 piece) Assorted Sushi served with Cali Roll.
- *Roll Combo A** 10
Cali Roll, Spicy Tuna Roll & Cucumber Roll.
- *Roll Combo B** 11
Tuna Roll, Salmon Roll & Cucumber Roll.
- *Temaki Combo A** 11
Cali Hand Roll, Spicy Tuna Hand Roll & Unagi Hand Roll.
- *Temaki Combo B** 11
Cali Hand Roll, Spicy Salmon Hand Roll & Shrimp Tempura Hand Roll.
- *SPICY Temaki Combo** 11
Spicy Tuna Hand Roll, Spicy Salmon Hand Roll & Spicy Crab Hand Roll.
- *Chirashi** 14
Chefs Special assorted Sashimi on top of Sushi Rice.
- *Una Don** 13
Unagi (Eel) with Sushi Rice.

beverages



- Coffee 2
- Lipton® Iced Tea 2
- Coca Cola® – Diet Coke® –Sprite® –Pibb®Xtra - 2
- Barq's® Root Beer - Fanta® Orange Soda - 2
- Minute Maid® Lemonade 2
- Milk & Juices (Apple, Orange, Cranberry) 2
- Natural Bottled Water 2
- Flavored Lemonade (Strawberry, Cherry, Pomegranite) 2.50
- Super Green Iced Tea 2.50
- Hot Teas– Green-Raspberry-Orange Spice Black 2.50
- Voss® Still Water 4

*consuming raw food may cause food-borne illness

Basic Rolls (6-8 Pieces) Hand Rolls Available

Avocado Roll	4.75
California Roll	4.75
Cucumber Roll	4.25
Eel Cucumber Roll	7.50
Futomaki Roll	6.50
*Negi Hama Roll (Yellow Tail with Ponzu Sauce & green onion)	7.50
*Salmon Roll	5.75
Salmon Skin (When Available)	6.75
*Spicy Scallop Roll	7.25
Spicy Crab Roll	5.75
Spicy Octopus Roll	6.75
*Spicy Salmon Roll	5.75
*Spicy Tuna Roll	6.75
*Spicy Yellow Tail Roll	6.75
Tempura California Roll	5.75
*Tempura Spicy Salmon	7.75
*Tempura Spicy Tuna	7.75
*Tempura Spicy Yellow Tail	7.75
*Tuna Roll	6.75
Vegetable Roll	6.75
Yellow Tail Roll	6.75



Special Rolls (6-8 Pieces)

*Aladin Roll	8.75
Spicy Albacore & Shrimp Tempura topped with Eel Sauce	
Alaska Roll	9.75
California roll topped with smoked salmon	
*Aloha Roll	10.75
Spicy tuna topped with seared albacore & Avocado	
*BSCR (Baked Scallop California Roll)	10.75
California roll topped with baked scallops	
Baked Salmon Roll	11.25
California roll topped with smoked salmon	
Bex Roll	13.25
Spicy Tuna, Kani & Shrimp Tempura, topped with assorted fish,, wrapped in Soy Paper	
Cactus Roll	10.75
Shrimp tempura, crab, avocado & cucumber, topped with unagi & Avocado	
Calamari Roll	10.75
Panko calamari, crab, cream cheese & cucumber with crunchy outside	
Caterpillar Roll	9.75
Eel and cucumber topped with lots of Avocado	
*Crazy Roll	9.75
Crab & Spicy Tuna with Avocado topped with Eel Sauce	
Crunchy Eel Roll	8.75
Eel, Avocado & Cream Cheese Deep Fried	
Crunchy Roll	8.75
Shrimp Tempura, Crab, Avocado & Cucumber topped with Crunchy	
*D-Back Roll	13.75
Shrimp Tempura, Crab & Cucumber topped with Seared Albacore & Avocado	
*Hawaiian Roll	10.75
California Roll topped with Tuna & Avocado	
*Hot Night Roll	10.75
Shrimp Tempura, Crab, Avocado & Cucumber topped with Spicy Tuna	
Jalapeno Roll	11.75
Shrimp Tempura, Crab, Avocado & Cucumber topped with Shredded Kani	
*Las Vegas Roll	9.00
Salmon, Avocado, Crab & Cream Cheese Deep Fried	
*Lemon Roll	12.75
Spicy Tuna & Avocado topped with Salmon, Masago and a thin slice of Lemon	
Lotus Roll	13.00
California Roll topped with baked Baby Lobster	
*Marilyn Mon Roll	10.75
Shrimp Tempura, Avocado, Cucumber & Spicy Tuna topped with Crunchy	
*Philadelphia Roll	9.75
Avocado, Cream Cheese & Cucumber topped with fresh Salmon	
Popcorn Scallop Roll	11.75
California Roll topped with deep fried Scallops	
*Rainbow Roll	11.75
California Roll topped with Tuna, Salmon, Albacore, Red Snapper, Shrimp & Avocado	
*Red Dragon Roll	10.75
Unagi, Cucumber & Avocado topped with Spicy Tuna	
*Rock N" Roll	11.50
Assorted Fish (4pc), Gobo, Avocado, Crab & Masago in a rolled cucumber	
Seattle Roll	9.50
Salmon Tempura, Crab & Cucumber topped with Crunchy	
Shrimp Killer Roll	12.25
Shrimp Tempura, Crab & Cucumber topped with Shrimp & Avocado	

****Please allow extra time for baked items****

Snow White Roll	9.75
California Roll topped with Red Snapper & baked in a White Sauce	
*Soy Lettuce Roll	12.75
Shrimp Tempura, Crab, Avocado, Masago & Spicy Tuna rolled in Soy Paper	
*Soy Sexy Roll	9.75
Tempura Shrimp, Crab, Spicy Tuna & Cucumber rolled in Soy Paper	
*Spicy-Spicy Roll	11.00
Spicy Albacore & Cucumber topped with Spicy Tuna	
*Spider Roll	9.75
Soft Shell Crab Tempura, Cucumber, Avocado & Gobo topped with Eel Sauce	
Tiger Roll	9.00
California Roll topped with fresh Shrimp	
*Tuna Special Roll	11.75
Spicy Tuna & Cucumber topped with Tuna & Avocado	
Viagra Roll	12.00
Unagi & Cucumber topped with more Unagi (Eel)	
Volcano Roll	9.75
California Roll topped with Baked Spicy Salmon	

Lunch Specials (Available 11am - 4pm)

Nakama Sampler	10
Egg Roll, Stuffed Jalapenos, Monkey Brains, Calamari, 4pc California Roll and Edamame,	
Lunch Bowl Special (Mon-Fri Dine-in Only)	7
Any style bowl with chicken, Egg Roll and a Fountain Drink. M-F Only	
Beef & Broccoli	8
Beef, Broccoli and peanuts stir-fried in our zesty sauce.	
Chicken Teriyaki Plate	8
Chicken and vegetables sautéed and topped in Teriyaki sauce.	
Sweet & Sour Pork	8
Battered Pork filet topped with our own sweet & sour sauce red and green peppers, onions, carrots and tomatoes. Served with rice	
Curry Beef	8
Beef & vegetables tossed in a spicy curry sauce. Served with rice.	
Chicken or Pork Don Buri	8
Katsu battered in egg then fried in tempura sauce & topped with green onions. Served over rice.	
Nakama Wings	8
Marinated, deep-fried, then sautéed with Nakama's own savory sauce.	
Egg Roll - Add a hand made egg roll to any lunch entree dine-in only M-S	1
Sushi Bar Salad - Mixed greens topped with soy, mustard vinaigrette.	2
Chicken Teriyaki Bento	12
Chicken Teriyaki, Sushi, California Roll, Salad & Rice	
Chicken Katsu Bento	12
Chicken Katsu, Sushi, California Roll, Salad & Rice	
*Bento 1	12
Sashimi, Sushi, California Roll, Salad & Rice	
*Pork Chop Katsu Bento	12
Pork Chop Katsu, Sushi, CA Roll, Salad & Rice	
*Salmon Teriyaki Bento	13
Salmon Teriyaki, Sushi, CA Roll, Salad & Rice	
*Bento 2	14
Sashimi, Spicy Tuna Roll, Vegetable Tempura, Salad & Rice	

Desserts

White Chocolate Stuffed Banana	6
White Chocolate stuffed banana, wrapped in soy paper then fried in tempura batter, finished with a caramel & chocolate sauce.	
Tempura Cheesecake	6
Deep-fried with tempura and finished with chocolate & caramel	
Mochi Japanese Ice Cream	6
Available in flavors of Strawberry, Vanilla, Mango & Chocolate	
Deep Fried Ice Cream	4
Ice Cream	3
Available in flavors of Green Tea & Vanilla	
Root Beer Float	3

Nakamunchkins

Chicken Tenders & Fries	6
Bowls - Don Buri or Katsu served with chicken or pork	5.50
Orange Chicken, Sweet & Sour Chicken, Teriyaki Chicken	5.50
(Add .50 for veggies. Add 1.00 for beef or shrimp teriyaki)	
French Fries	3
Fried / Chicken or Pork / Shrimp	3/4/6
Steamed Rice	2

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Prices Subject to Change

Happy Hour

4p-7p Daily &
All Day Sunday

Select Starters 5.00



HALF PRICE 1PC
sushi/NIGIRI

\$7 special Rolls
crazy / Crunchy / Marilyn
Las Vegas / tootsie / tiger roll (\$3)

\$4 basic Rolls
spicy tuna / spicy crab / spicy octopus
spicy salmon / veggie cream cheese
cali (\$3)

\$2.50 (16oz) Domestic Drafts

\$2.50 Domestic bottles

\$5.75 sake bombers

\$1.00 off most drinks

Sho Chiku Bai Crème 8

" " " " " Ginjo 10

Shirakabegura 13

Kikusui 15

Onikoroshi 15

House wines starting @ 4.00

Rosangel Margaritas \$5

Grape Bombers \$5

Cherry Bombers \$5

All Specials are Dine-in Only

Sushi and sake 101



learn the art of sushi making from one of our experienced Sushi Chefs.
Class includes making your own rolls and sampling some of our Sakes.

Private classes available mon-thu
630p-730p 10 min / 15 max

\$20.00 per person

623-935-3809

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