

YOU'RE GOING TO
LOVE IT, AND YOU
KNOW IT.



NIPPON
80

おんな風の盆 岡山県
均衡

日本郵便





WELCOME TO NACIONSUSHI

OUR MENU EMBRACES FOOD INCLUSION.
WHATEVER YOUR EATING PREFERENCES OR NEEDS,
THERE'S ALWAYS SOMETHING HERE FOR YOU.

ALLERGIES & INTOLERANCES

BEFORE PLACING YOUR ORDER,
PLEASE LET US KNOW IF ANYONE IN
YOUR GROUP HAS ANY FOOD ALLERGIES
OR INTOLERANCES.

CONSUMER ADVISORY

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

(Per FDA Food Code Section 3-603.11)

FOOD OPTIONS

WE OFFER A KETO-FRIENDLY MENU,
ALONG WITH GLUTEN-FRIENDLY
AND VEGETARIAN OPTIONS.

AT NACIONSUSHI, WE'RE COMMITTED
TO GIVING YOU THE BEST EXPERIENCE-ALWAYS.

so good you came!

PLACE THE ICONS
THROUGHOUT THE
MENU AND FEEL
FREE TO ASK OUR
FLOOR TEAM IF YOU
HAVE ANY
QUESTIONS.



Naturally
gluten-free
dish.

STARTERS

Irresistible



New!
New!
New!

YOU'RE GOING
TO LOVE IT
— AND YOU
KNOW IT.

onigiris

BACK IN THE TIME OF THE SAMURAI,
ONIGIRIS WERE MORE THAN JUST FOOD
— THEY WERE A SYMBOL OF STRENGTH.
TRIANGULAR LIKE SACRED MOUNTAINS,
THEY WERE BELIEVED TO PROTECT
THOSE WHO CARRIED THEM.

onigiris おにぎり



New!
New!

WELCOME TO ONIGIRIS, A CLASSIC SNACK
FROM JAPANESE CULTURE.

Enjoy 2 delicious onigiris, with fluffy Japanese
rice and a golden, crispy exterior.
Choose from chicken, tuna, or salmon fillings,
and pair them with tasty sauces that elevate their flavor.

Tuna Onigiri (2 pieces) 9.95

Served with two dipping sauces: yellow chili & ginger.

Salmon Onigiri (2 pieces) 9.95

Served with two dipping sauces: cilantro mayo & ginger.

Chicken Onigiri (2 pieces) 8.95

Served with two dipping sauces: sweet chili & chipotle.

Tuna Crush



New!
New!

DELICIOUS TUNA TARTARE. 12.95

A perfect mix of fresh tuna tossed in aji amarillo sauce,
lime and mirin.

Served with crispy rice crackers — pure joy in every bite.

Nigiri Trío



New!
New!

An indulgent trio of perfectly seared nigiris 11.95

— a mouthwatering blend of flavors.

Tuna, salmon, and shrimp, topped with a touch
of cheese sauce and aji amarillo sauce,
flame-torched to perfection over a bed of fluffy rice.



Naturally gluten-free dish.

New!
New!
New!

HEARTBREAKER,
TUNA TARTAR
EDITION.

Tuna
Crush

New!
New!
New!

THREE HITS.
PURE ART
AND FLAVOR.

Nigiri Trío



**Taquitos
Tuk Tuk**



Gyozas



**Togarashi
Shrimps**



Tacos Laab

Taquitos Tuk Tuk

Crispy gyoza wrappers filled with tuna tartare and avocado, truffle oil, and wasabi mayo, topped with a touch of masago. (3 pieces) **16.95**

Gyozas

Delicious steamed Chinese dumplings, served with a soy sauce infusion of sesame oil, garlic, and ginger.

Chicken Gyozas (5 pieces) **11.95**
Pork Gyozas (5 pieces) **11.95**
Mixed Gyozas (3 chicken pieces + 3 pork pieces) **13.95**

Togarashi Shrimps



Crispy shrimp coated in a delicious blend of togarashi spices, typical of Japanese cuisine. Served with sriracha mayo and our signature ginger mayo. **18.95**

Tacos Laab



A TACO INSPIRED BY LAAB, A TRADITIONAL DISH FROM NORTHEASTERN THAILAND.

Tacos wrapped in Batavia lettuce with scallions and peanuts.

Laab Chicken Tacos (2 pieces) **14.95**
Laab Beef Tenderloin Tacos (2 pieces) **15.95**
Laab Mixed Tacos (2 pieces) **15.95**

Satays



Classic Asian skewers grilled.

Chicken Satay (2 pieces) **13.95**
 With cilantro and peanut sauce.
Shrimp Satay (2 pieces) **14.95**
 With Vietnamese peanut sauce.

Cheese Skewer

Breaded gouda cheese skewers, glazed with Teriyaki sauce. (2 pieces) **9.95**



Naturally gluten-free dish.



**Shrimp
Satay**

Sriracha Shrimps

Crispy shrimp, bathed in sriracha and masago mayonnaise, topped with rice noodles and green onions. 15.95

Rice Paper Rolls



Fresh vegetable roll wrapped in rice paper, served with Vietnamese peanut sauce.

Vegetable 11.95 Chicken 14.95 Salmon 12.95

Tuna Tataki

Seared tuna slices marinated with coarse salt and pepper. Drizzled with a soy infusion, sesame oil, garlic, and ginger. Served with Cambodian black pepper and lime sauce. 18.95

Edamames



Classic Edamames

Steamed soybeans with sea salt and lemon. 8.95

Thai Edamames



Sautéed in sesame oil, togarashi, and salt. 9.95

Spring Rolls

Crispy rolls filled with the flavor of your choice (shrimp, chicken, or vegetables), served with a delicious dipping sauce.

Shrimp Spring Rolls (2 pieces) 14.95
with cilantro and sesame seeds, served with Cambodian black pepper and lime sauce.

Chicken Spring Rolls (2 pieces) 13.95
with vegetables served with sweet paprika sauce.

Vegetable Spring Rolls (2 pieces) 12.95
Served with sweet paprika sauce.



Sriracha Shrimps



A CLASSIC FROM SOUTHERN VIETNAM.

Rice Paper Rolls



Tuna Tataki



Thai Edamame

Classic Edamame



Spring Rolls

Cheese Skewers

Crispy

TEMPURAS

CRAVING
THE CRUNCH?



**Yasai
Tempura**

Yasai Tempura

Assorted tempura vegetables: onion, green bell pepper, eggplant, sweet plantain, broccoli, and zucchini. Served with teriyaki sauce. **16.95**

Nacion Tempura

Mixed vegetables with tempura shrimp. Served with teriyaki sauce. **17.95**

Ebi Tempura

8 pieces of tempura shrimp. Served with teriyaki sauce. **16.95**



**Ebi
Tempura**



PIZZAS

Crispy

Pizza Nacion

Toasted sushi rice base with your favorite topping, cream cheese, salmon furikake, orange and honey sauce, masago, and wakame. Absolutely spectacular!

IN THIS
NACION,
THERE'S PIZZA
TOO!

Smoked Salmon Pizza **24.95**

Fresh Salmon Pizza **24.95**

Tuna Pizza **21.95**

Vegetable Pizza **21.95**

Street Food
Fav!
TAIWAN

Fish Baos



Pork Baos



Shrimp Baos



Chicken Baos

BAOS

Amazing

Fish Baos

Steamed bun filled with breaded fish, red onion, and cilantro-lime mayonnaise. (2 pieces)

16.95

Pork Baos

Steamed bun filled with pork and mixed vegetables, wrapped in a sweet and sour sauce. (2 pieces)

15.95

Shrimp Baos

Steamed bun filled with crispy shrimp, zucchini, and ginger mayo dressing with masago. (2 pieces)

16.95

Chicken Baos

Steamed bun filled with chicken breast, bok choy, sweet and sour sauce, and sesame seeds. (2 pieces)

15.95

FROM TRADITION TO TREND.

BORN IN CHINA CENTURIES AGO, THIS STEAMED BUN WENT FROM BEING A WARRIOR'S STAPLE TO A GLOBAL STREET FOOD FAVORITE. SOFT, LIGHT, AND READY TO AMAZE WITH EVERY BITE.

Healthy WRAPS



Thai Chicken Wrap

Beef Fillet Wrap with curry sauce

Beef fillet, mushrooms, tomato, lettuce, onion, and avocado with curry sauce. Served with sautéed potatoes seasoned with Chinese spices. 19.95

Salmon Wrap

Grilled salmon seared with garlic and ginger, mushrooms, tomato, lettuce, onion, and avocado, basil-cilantro mayo, and spicy mango sauce. Served with sautéed potatoes seasoned with Chinese spices. 19.95

Thai Chicken Wrap

Breaded chicken with sesame, mushrooms, tomato, lettuce, onion, and avocado, with ginger mayonnaise. Served with sautéed potatoes seasoned with Chinese spices. 17.95



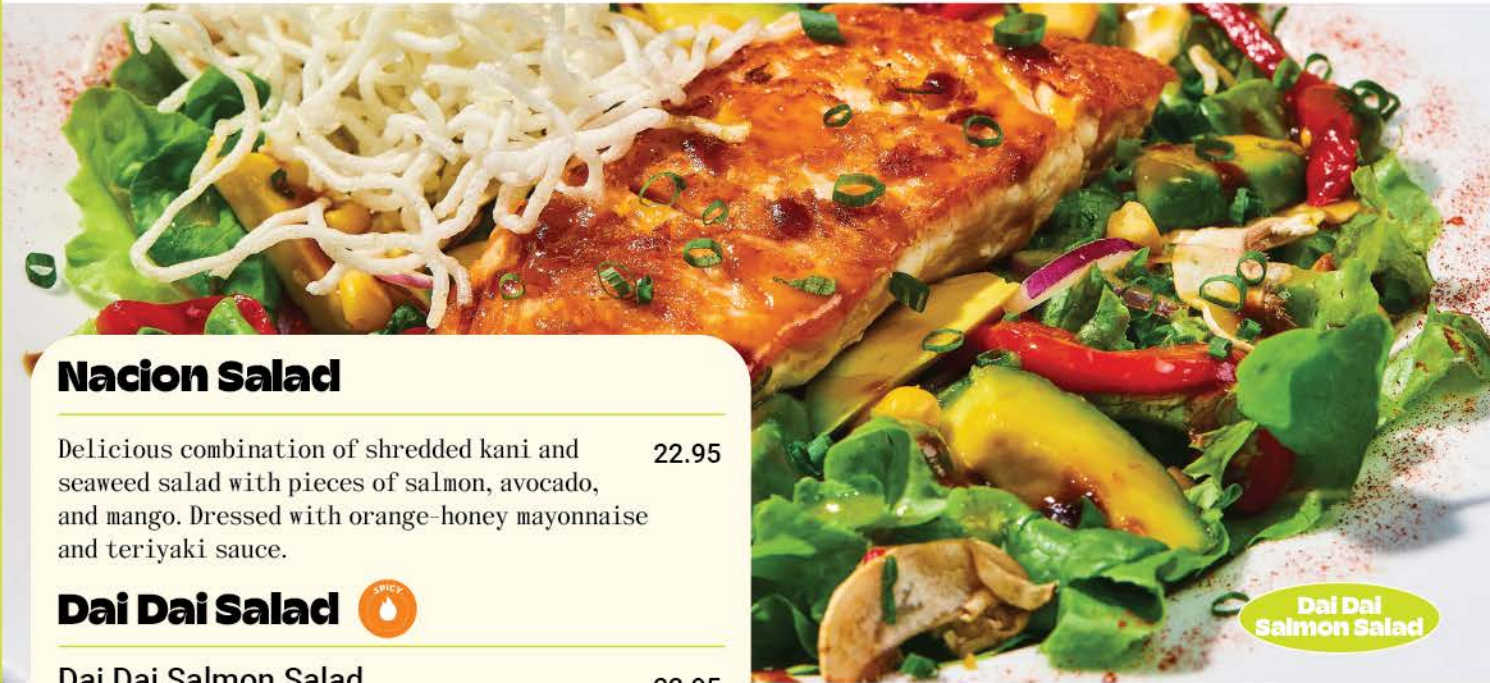
Beef Fillet Wrap



Salmon Wrap

SALADS

Fresh



Nacion Salad

Delicious combination of shredded kani and seaweed salad with pieces of salmon, avocado, and mango. Dressed with orange-honey mayonnaise and teriyaki sauce. 22.95

Dai Dai Salad



Dai Dai Salmon Salad 22.95

Marinated and teppanyaki-seared salmon served over a mix of fresh lettuces, red onion, roasted bell pepper, avocado, mushrooms, and corn. Dressed with a spicy mango vinaigrette and teriyaki sauce.

Dai Dai Chicken Salad 20.95

Teriyaki-marinated chicken breast, grilled and served over a mix of fresh lettuces, red onion, roasted bell pepper, avocado, mushrooms, and corn. Dressed with a blend of balsamic vinaigrette, sesame oil, and teriyaki sauce.

Wakame Seaweed Salad



Cucumber, seaweed, house sauce, sesame oil, and sesame seeds. 14.95

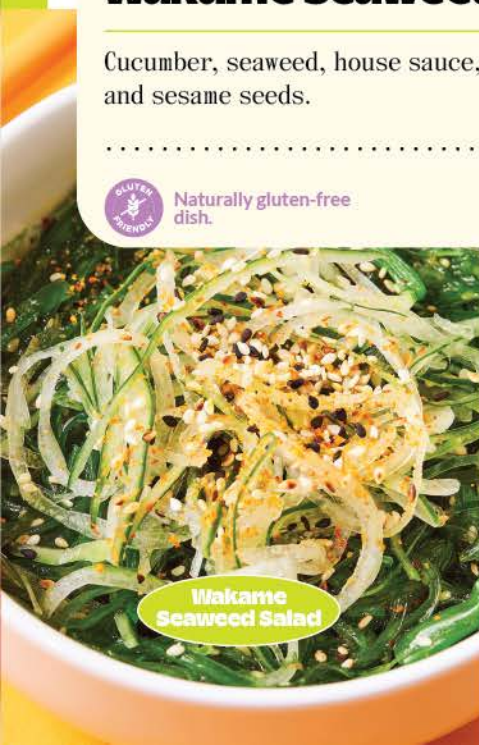
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Naturally gluten-free dish.



Dai Dai Chicken Salad



Wakame Seaweed Salad

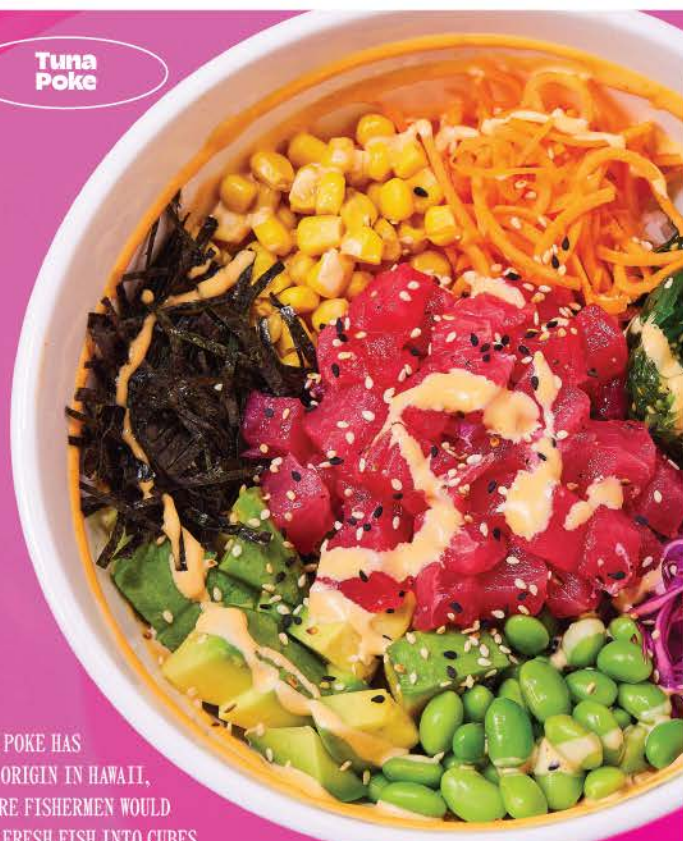


Nacion Salad

POKE BOWLS

Authentic

Tuna Poke



THE POKE HAS ITS ORIGIN IN HAWAII, WHERE FISHERMEN WOULD CUT FRESH FISH INTO CUBES AND COMBINE IT WITH RICE AND OTHER INGREDIENTS TO CREATE A QUICK AND NUTRITIOUS MEAL. ITS NAME COMES FROM THE HAWAIIAN WORD "POKÉ," WHICH MEANS "TO CUT INTO PIECES." OVER TIME, THE DISH BECAME POPULAR AND SPREAD GLOBALLY.

Salmon Poke



Classic combination of fresh salmon with edamame, 19.95
carrot, wakame, corn, mango, avocado, nori, and red
radish, served over a bed of sushi rice.
Dressed with ginger mayonnaise and ponzu sauce.

Tuna Poke



Perfect mix of fresh tuna with spices and mixed 19.95
vegetables, edamame, wakame, purple cabbage,
corn, nori, avocado, and carrot over a bed of sushi
rice. Topped with sriracha mayo and ponzu sauce.

Chicken Poke



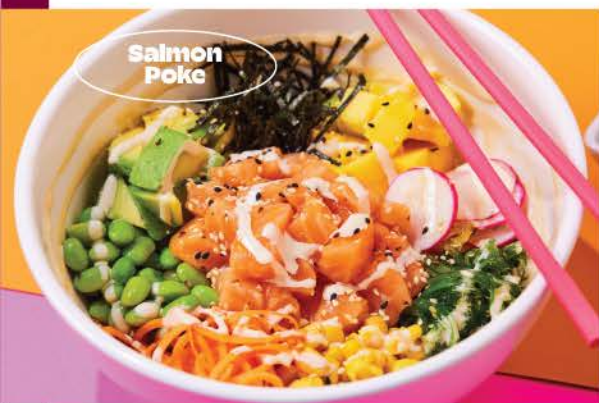
Magnificent stir-fried grilled chicken, served 17.95
with vegetables, wakame, cucumber, carrot,
edamame, corn, avocado, scallions, and purple
cabbage, over a bed of sushi rice.
Dressed with cilantro-lime mayonnaise and
a touch of ginger mayonnaise.

Curry Chicken Poke



Exquisite combination of grilled chicken bathed 18.95
in a delicious blend of yellow curry, coconut
milk, and teriyaki. Served with fresh vegetables,
green apple, and rice, topped with a touch of
cilantro mayo.

Salmon Poke



Chicken Poke



New!
New!
New!



Curry
Chicken Poke

EACH SOUP
HAS A STORY TO TELL.

SOUPs

Sacred



Tom Kha Gai

Tom Kha Gai



Thai chicken soup with rice noodles, nam-pla (Thai fish sauce), coconut milk, ginger, mushrooms, mixed vegetables, lemongrass, cilantro, and a touch of spice. 9.95

Miso Nacion



Traditional Japanese miso soup with bok choy, mushrooms, rice noodles, and tofu. Topped with scallions. 9.95

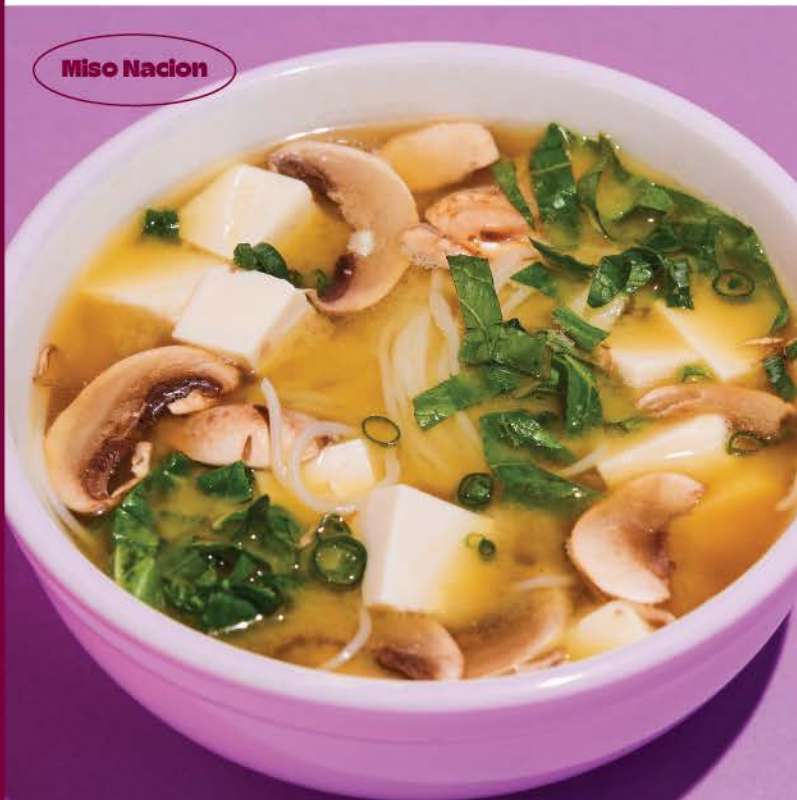
Carrot soup



Carrot soup with ginger, fresh cilantro, nam-pla (Thai fish sauce), and coconut milk. 9.95

TOM KHA GAI IS A TRADITIONAL THAI SOUP THAT PERFECTLY COMBINES SPICY, SOUR, AND SWEET FLAVORS, REFLECTING THE BALANCE SOUGHT IN THAI PHILOSOPHY.

Miso Nacion



Carrot Soup



Unforgettable NOODLES

Street Food
Fav!
TAILANDIA

Seafood
Pad Thai

PAD THAI AND PAD KEE MAO ARE TWO ICONIC DISHES FROM THAI STREET FOOD. Cooked to order with fresh ingredients, these delicious stir-fried noodles are perfect for those seeking an authentic and flavorful experience.

Pad Thai ผัดไทย



A CLASSIC THAI DISH PREPARED IN A WOK,
MADE WITH RICE NOODLES AND VEGETABLES.

— The Pad Thai sauce contains peanuts. —

Seafood Pad Thai 24.95

Rice noodles, calamari, shrimp, and fish sautéed with wok-tossed vegetables, soy sauce, and spices. Finished with an egg tortilla spiral, toasted peanuts, and scallions.

Vegetable Pad Thai 20.95

Chicken Pad Thai 22.95

Beef Steak Pad Thai 24.95

Bangkok Pork Wok

SLOW-COOKED THAI PORK WOK! 22.95
DELICIOUS THAI RICE NOODLE PASTA
WITH TENDER PORK.

Thai rice noodles with slow-cooked pork, wok-tossed vegetables, and a delicious oriental sauce. Topped with a poached egg.

Pad Kee Mao ผัดซีเม่า



AN IRRESISTIBLE BLEND OF FLAVORS!

Thai rice noodles, sautéed vegetables, toasted basil, oyster sauce, and a hint of spice.

Chicken Pad Kee Mao 19.95

Beef Steak Pad Kee Mao 19.95

Seafood Pad Kee Mao 17.95

Pad Kee Mao

Bangkok
Pork Wok



Nasi Goreng

Street Food
Fav!
INDONESIA

Nasi Goreng



NASI GORENG
IS A TRADITIONAL RICE DISH FROM SOUTHEAST ASIA.

It is one of Indonesia's national dishes and is also widely enjoyed in Malaysia.

A fabulous blend of aromatic rice with fresh vegetables stir-fried in a wok, soy sauce, nam pla (Thai fish sauce), sesame oil, white wine, coconut milk, egg tortilla spiral, and chives.

Chicken Nasi Goreng	17.95
Vegetable Nasi Goreng	15.95
Seafood Nasi Goren	21.95
Mixed Nasi Goreng	20.95
Beef, chicken, and shrimp.	



Yakimeshi
Mixto

Mixed Yakimeshi 焼き飯



Japanese fried rice with vegetables, chicken, beef, and shrimp, soy sauce, sesame oil, egg tortilla spiral, and chives. 22.95

King Pork



FRIED RICE WITH PORK 17.95

Super tender and flavorful pork, mixed vegetables stir-fried in Oriental sauce. Topped with a poached egg.



King
Pork



Rice Gluten Friendly Option
available with additional cost (+2)

Deep

STIR-FRIES

STIR-FRY IS A SOUTHEAST ASIAN CLASSIC AND A STREET FOOD STAR, WHERE BOLD FLAVORS LIKE SWEET, SALTY, SOUR, AND SPICY COME TOGETHER IN PERFECT BALANCE.

Stir-Fry

A mix of meats and assorted vegetables stir-fried in a wok over high heat to seal in and intensify their flavors. Served with aromatic white rice.

Chicken Stir-Fry 20.95
with cashew nuts

Beef Stir-Fry 22.95

Shrimp Stir-Fry 22.95

Thai Stir-Fry



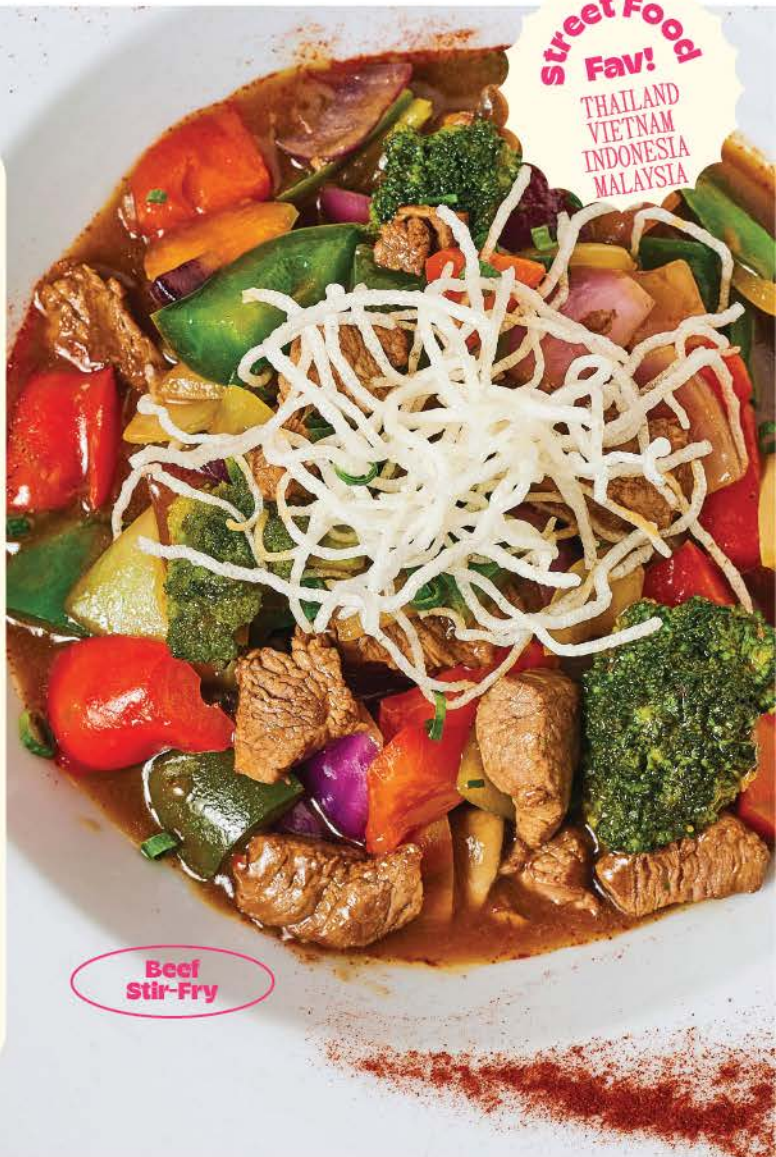
Wok-sautéed ground chicken or beef fillet with sweet chili, garlic, oyster sauce, soy sauce, sesame oil, and Thai basil. Served over aromatic rice and topped with a fried egg.

Thai Chicken Stir-Fry 18.95

Thai Beef Stir-Fry 19.95

Street Food
Fav!

THAILAND
VIETNAM
INDONESIA
MALAYSIA



TERIYAKIS

Delicious



TERIYAKI IS A TRADITIONAL JAPANESE COOKING TECHNIQUE WHERE 'TERI' MEANS GLAZE (REFERRING TO THE SAUCE) AND 'YAKI' MEANS GRILLED OR ROASTED. IT IS COMMONLY USED WITH MEATS, POULTRY, AND FISH.

Salmon Teriyaki

Teriyaki

Juicy chicken fillet, beef fillet, or salmon fillet glazed in teriyaki sauce, served with aromatic rice and vegetables. The perfect balance of sweet and savory.

Chicken Fillet Teriyaki	22.95
Beef Fillet Teriyaki	24.95
Salmon Fillet Teriyaki	24.95

DON Classic BURI

Donburi Chicken Curry

Chicken fillet in curry, marinated with coconut milk, teriyaki, garlic, and wok-sautéed vegetables. Served over aromatic white rice.

21.95

Donburi
Chicken Curry

Mamenori
STAR INGREDIENT

OUR NEW ROLLS ARE WRAPPED IN MAMENORI
(SOY PAPER).

ROLL orig



1-Cosmic Roll

Mamenori - Fresh salmon - Fresh tuna - Smoked salmon - Dynamite mix (shredded kani and mayo) - Avocado
Cream cheese - Sweet plantain - Scallions - Curry sauce - Truffle oil - Crispy potato flakes
Eel Sauce - Cilantro mayonnaise - Crispy quinoa

24.95



2-Tsunami

Mamenori - Fresh salmon - Sweet plantain - Avocado
Cream cheese - Crispy carrot - Topped with fresh salmon
and avocado - Kani- Spicy ginger mayo - Red masago
Crispy quinoa - Crunchy rice - Nacion unagi sauce

22.95



3-Umami

Mamenori - Breaded shrimp and fish - Avocado - Cream cheese
Scallions - Topped with Kani - Red masago
Crispy quinoa - Crunchy rice - Orange & honey sauce
Nacion unagi sauce - Aioli

22.95

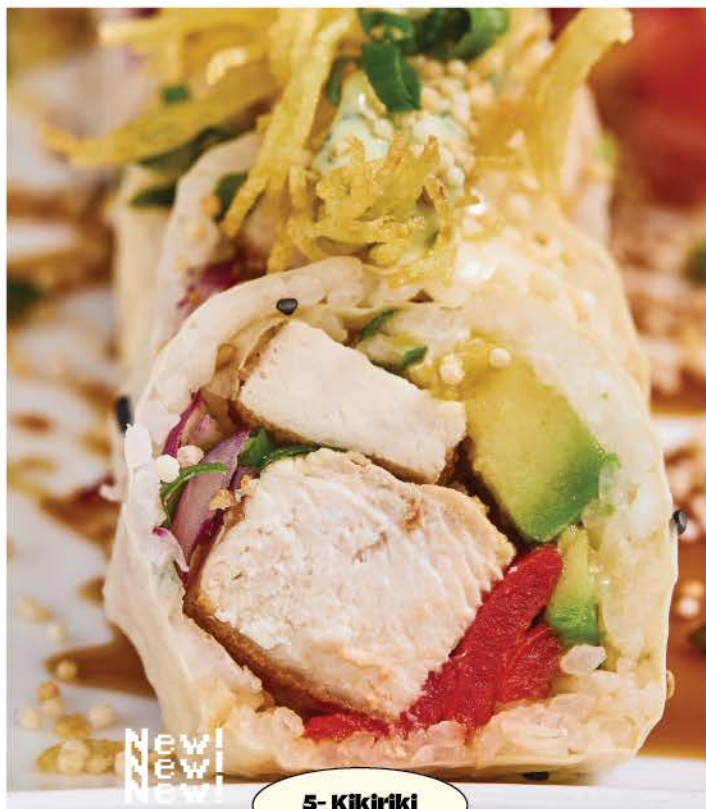
MAMENORI HAS A NEUTRAL FLAVOR THAT ALLOWS
THE FRESH INGREDIENTS TO STAND OUT.
IT'S USED AS A SUBSTITUTE FOR NORI SEAWEED.



4- Kobe Roll

Mamenori - Grilled beef fillet - Avocado - Cream cheese
Sweet plantain - Scallions - Crispy potato flakes
Aji amarillo sauce - Aioli - Cilantro

22.95



5- Kikiriki

Mamenori - Grilled chicken - Avocado - Cream cheese
Red bell pepper - Pickled red onion - Crispy potato flakes
Eel sauce - Aioli - Cilantro sauce - Scallions

20.95



6- Big Bang

Mamenori - Fresh salmon - Tuna - Avocado - Cream cheese - Scallions
Sweet plantain - Topped with crispy shrimp in truffle oil
Sriracha - Red masago - Crispy quinoa
Crunchy rice - Eel sauce - Aioli

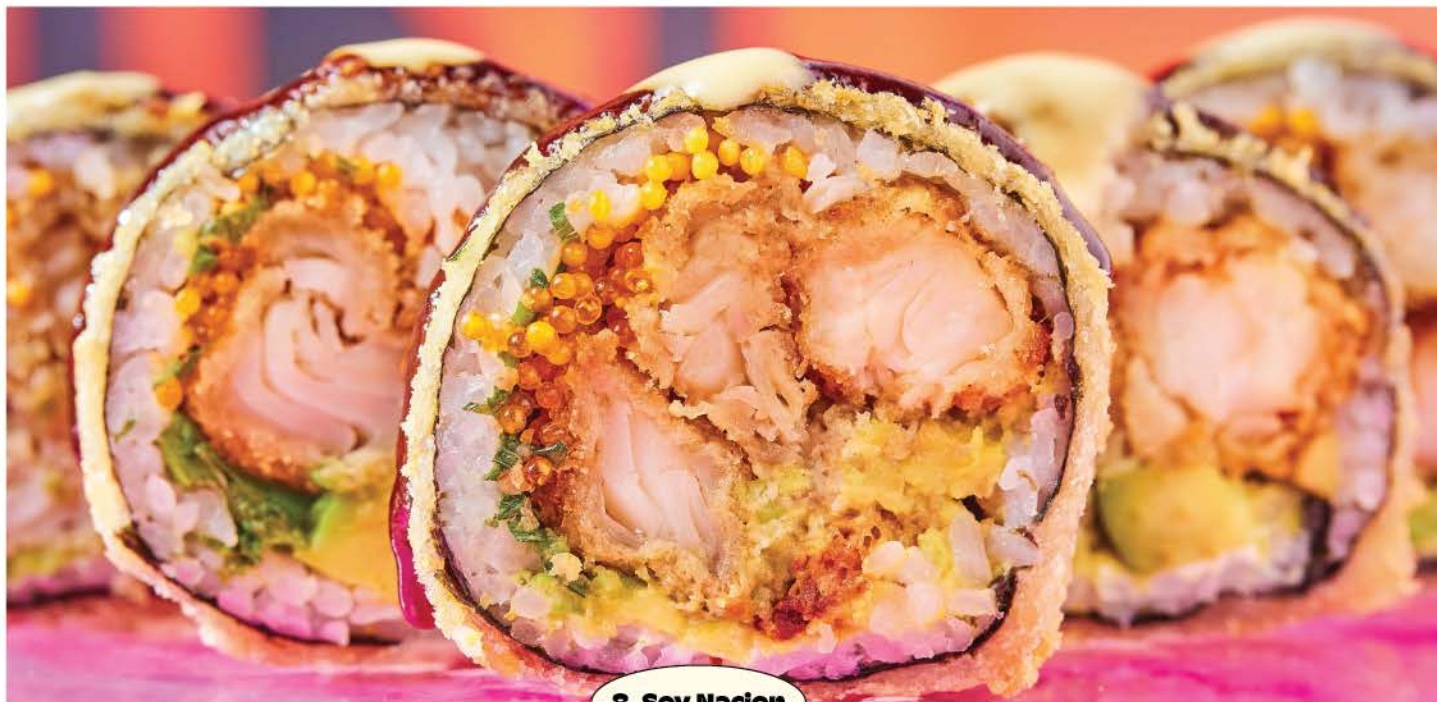
22.95



7- Nikkei Roll

Mamenori - Steamed shrimp - Avocado - Scallions
Acevichado sauce - Topped with fresh salmon
Crispy potato flakes - Crispy quinoa
Masago - Crunchy rice - Aji amarillo sauce

21.95



8. Soy Nacion

— BREADED —

Breaded fish - Breaded shrimp - Avocado - Scallions - Masago
Cream cheese - Teriyaki sauce - Ginger mayo

17.95



9. Zensación

— BREADED —

Breaded salmon - Avocado - Sweet Plantain
Cream cheese - Chipotle sauce
Topped with crispy carrot - Teriyaki sauce

19.95



10. Sushita Roll

Fresh salmon - Steamed shrimp - Dynamite mix (shredded kani
and mayo) - Avocado - Crunchy corn flakes - Topped with
fresh salmon - Teriyaki sauce - Aji amarillo mayo - Scallions

21.95



**11. Mao Tse
Atún**

Mamenori - Fresh tuna - Avocado - Scallions - Furikake
Wasabi mayo - Topped with fresh tuna - Alfalfa - Chipotle sauce

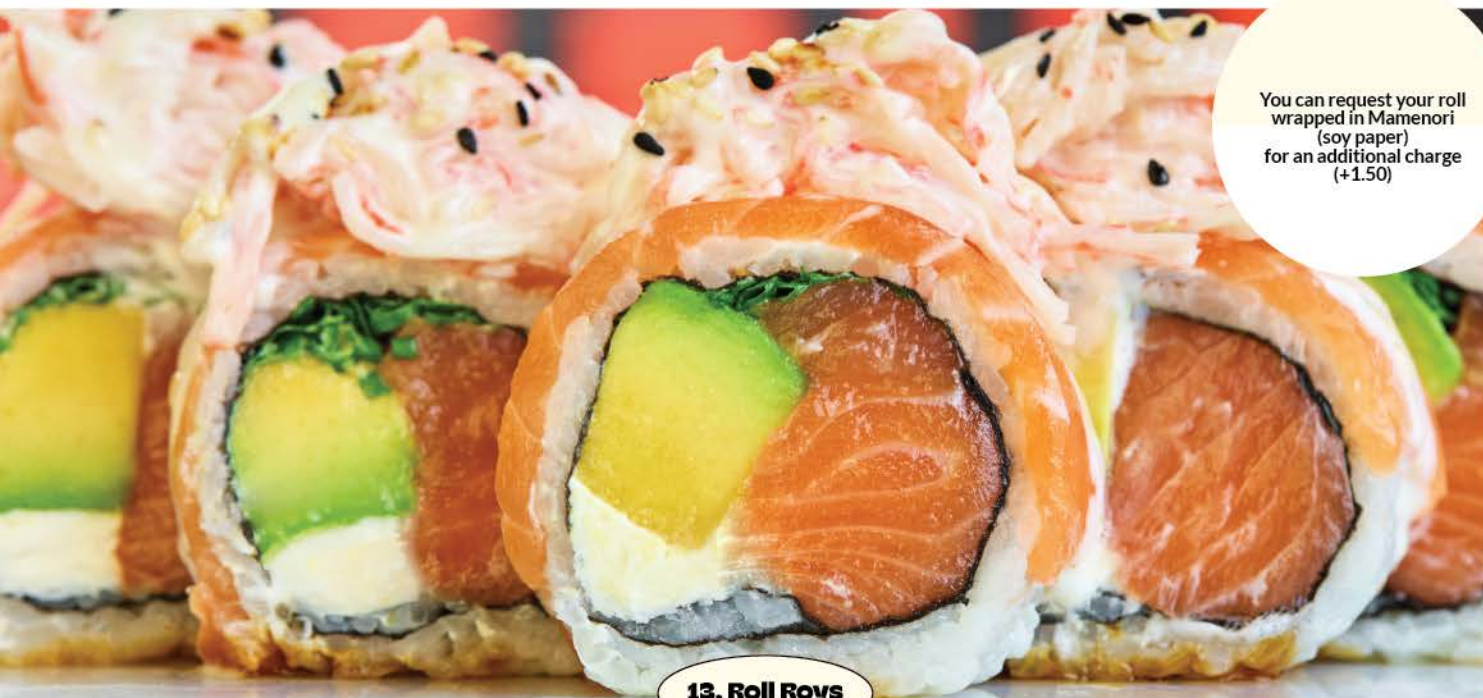
21.95



12. Amor Disco

Fresh salmon - Fresh tuna - Avocado - Scallions
Red bell pepper - Chipotle sauce
Topped with crispy carrot - Teriyaki sauce

21.95

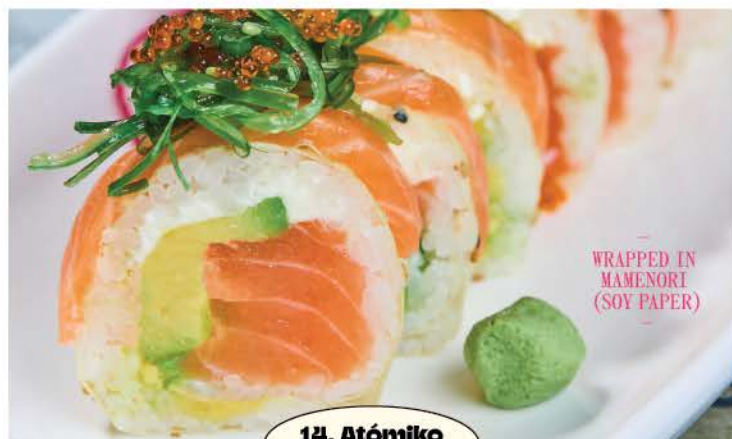


You can request your roll wrapped in Mamenori (soy paper) for an additional charge (+1.50)

13. Roll Roys

Fresh salmon - Avocado - Scallions - Cream cheese - Topped with fresh salmon
Dynamite mix (shredded kani and mayo) - Orange and honey sauce

22.95



14. Atómiko

Mamenori - Fresh salmon - Avocado - Cream cheese
Topped with fresh salmon - Seaweed salad - Masago

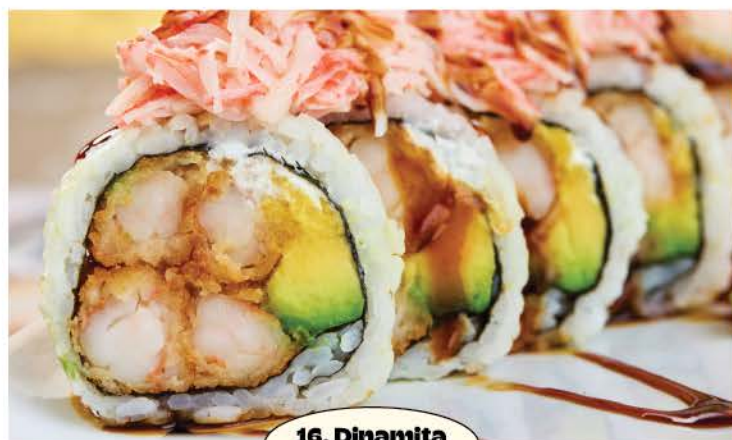
22.95



15. Poke Roll

Fresh tuna - Dynamite mix (shredded kani and mayo) - Avocado
Cream cheese - Tempura flakes - Topped with avocado
Diced fresh tuna - Crispy carrot - Scallions
Chipotle sauce - Teriyaki sauce

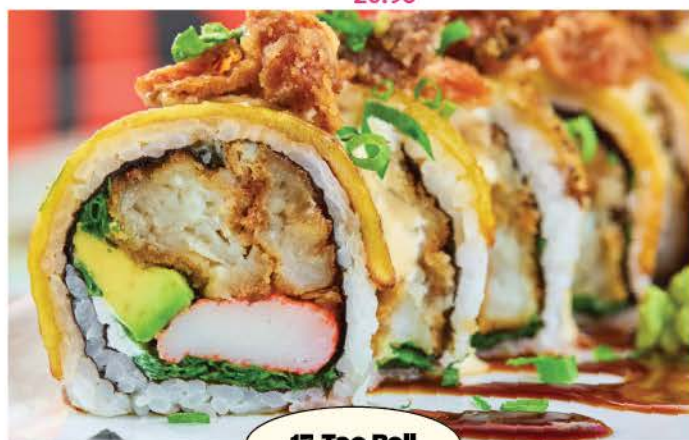
20.95



16. Dinamita Vietnamita

Breaded shrimp - Avocado - Cream cheese - Topped with dynamite mix
(shredded kani and mayo) - Teriyaki sauce

20.95



17. Tao Roll

Breaded fish - kani - Avocado - Cream cheese - Scallions
Topped with fried sweet plantain - Crispy salmon
Scallions - Teriyaki sauce - Ginger mayo

17.95

Reloaded!
Reloaded!
Reloaded!

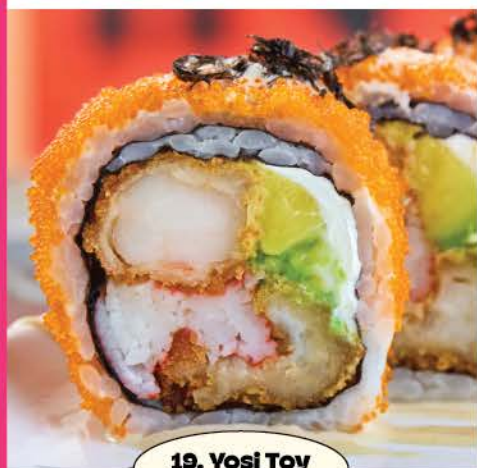


**18-Unagi
Shanghai**

UPDATED VERSION!

FLAMBÉED

Breaded shrimp - avocado - cucumber - asparagus
masago - avocado & eel topping - ginger mayo - eel sauce
22.95



**19. Yosi Toy
Bueno**

Breaded fish - breaded shrimp - kani
avocado - cream cheese
masago topping - shredded seaweed
ginger mayonnaise
22.95



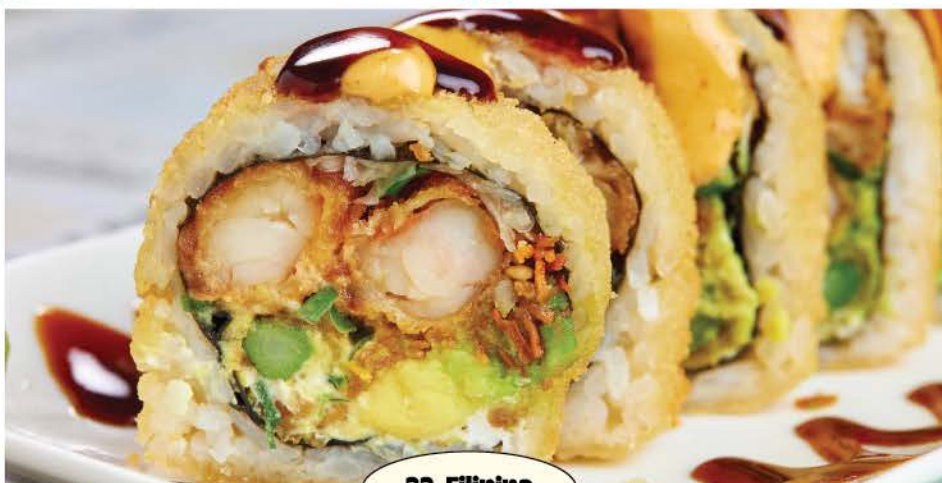
**20. La Gran
Muralla**

Breaded shrimp - breaded fish - dynamite mix
(shredded kani and mayo) - cream cheese - scallions -
avocado topping - crispy carrot with furikake
teriyaki sauce - orange & honey sauce
20.95



21. Kyoto

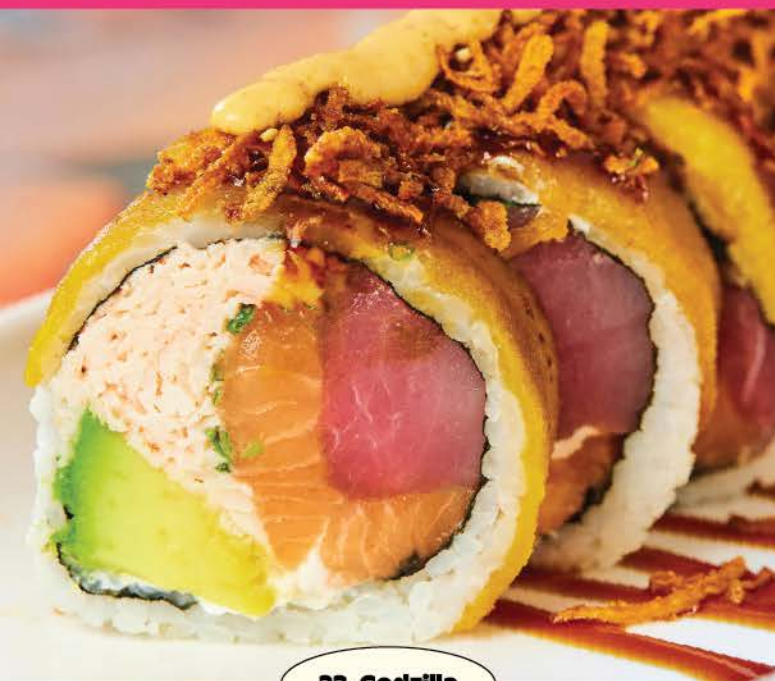
Tuna - fresh salmon
cream cheese - avocado topping
crispy salmon - scallions - orange & honey sauce
21.95



22. Filipina

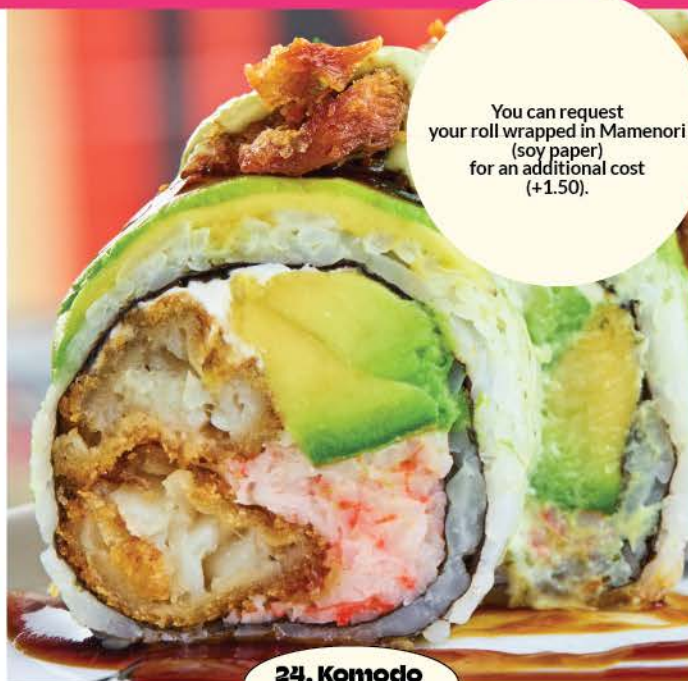
- BREADED -

Coconut-crusted shrimp - avocado - asparagus - cream cheese - crispy carrot - teriyaki sauce - chipotle mayonnaise
21.95



23. Godzilla

Tuna - salmon - dynamite mix (shredded kani and mayonnaise)
avocado - cream cheese - chives - fried plantain topping
carrot crunch - chipotle mayonnaise - teriyaki sauce
22.95



You can request
your roll wrapped in Mamenori
(soy paper)
for an additional cost
(+1.50).

**24. Komodo
Crocante**

Breaded fish - dynamite mix (shredded kani and mayonnaise)
avocado - cream cheese - avocado topping - crispy salmon
chives - herb mayonnaise - teriyaki sauce
17.95



25. Spicy Tuna

Tuna - chives - avocado - chipotle mayonnaise
17.95



26. Filadelfia

Fresh salmon - cream cheese - avocado - sesame seeds
21.95



27. Emperador

Breaded fish with dynamite mix (shredded kani and mayo)
avocado - cream cheese - fresh salmon - crispy carrot - furikake
teriyaki sauce - orange-honey glaze.
21.95



28. Fuji Deli

Avocado - chives - crispy rice noodles
tempura asparagus - cucumber - carrot crunch
sesame seed topping - chipotle mayonnaise
19.95



SASHIMIS

Delicious



Sashimi

Sashimi Combination 24.95
Tuna, fresh salmon, kani, and shrimp.



Fresh Salmon Sashimi 21.95
Fresh Tuna Sashimi 21.95

Nigiris



1 PIECE

Fresh Salmon Nigiri 5.95
On ginger mayonnaise.
Tuna Nigiri 5.95
In yellow chili mayonnaise.
Shrimp Nigiri 5.95
In teriyaki sauce.
Eel Nigiri >> FLAMBÉED! 5.95
In teriyaki sauce.



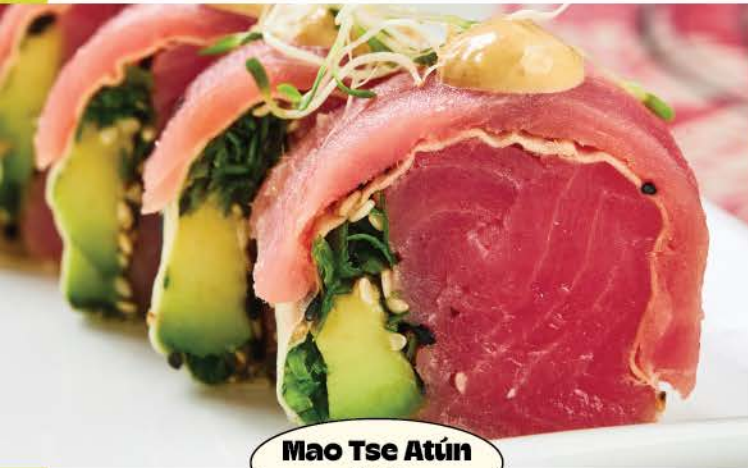
NIGIRIS

Exquisite

KETO ROLLS

Balanced

OUR KETO ROLLS ARE WRAPPED IN MAMENORI SOY PAPER.



Mao Tse Atún

KETO

21.95

Mamenori - fresh tuna - avocado - scallions - furikake wrapped in fresh tuna - alfalfa - chipotle mayonnaise - mayo



Kyoto Roll

KETO

21.95

Mamenori - tuna - fresh salmon - cream cheese topped with avocado - crispy salmon - scallions

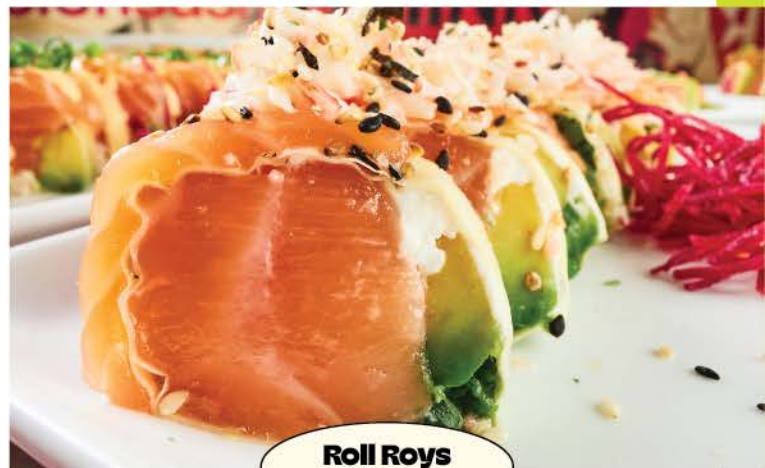


Sushita Roll

KETO

21.95

Mamenori - fresh salmon - steamed shrimp - dynamite mix (shredded kani and mayo) - avocado - wrapped in fresh salmon - aji amarillo mayo - scallions

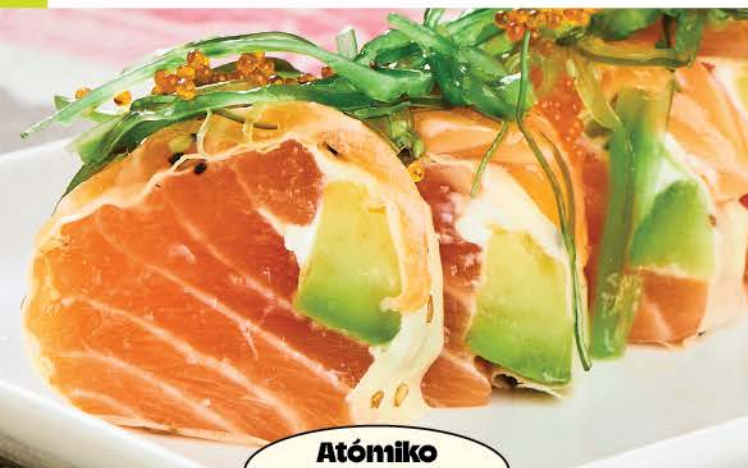


Roll Roys

KETO

21.95

Mamenori - fresh salmon - avocado - scallions - cream cheese wrapped in fresh salmon - dynamite mix (shredded kani and mayo) - furikake

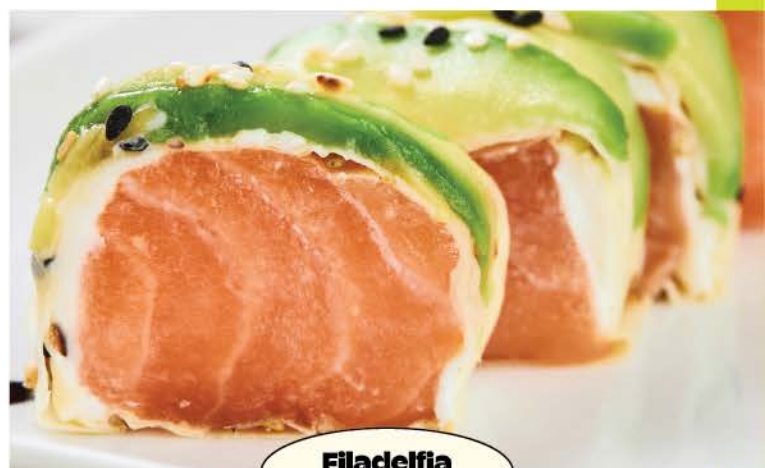


Atómiko

KETO

22.95

Mamenori - fresh salmon - avocado - cream cheese seaweed salad - masago



Filadelfia

KETO

21.95

Mamenori - fresh salmon - avocado - cream cheese sesame seeds

KETO Essential MENU

Wakame Seaweed Salad

KETO

Wakame Seaweed Salad



Cucumber, seaweed, house sauce, sesame oil, and sesame seeds.

12.95

Salmon Temaki



>> 2 CONES

2 delicious salmon temaki cones with cucumber, avocado, and cream cheese; wrapped in mamenori soy leaf.

14.95

Sashimi



Sashimi Combination

Tuna, fresh salmon, and shrimp.

23.95

Fresh Salmon Sashimi

22.95

Fresh Tuna Sashimi

23.95

Satays

Shrimp Satay

With Cambodian sauce. (2 pieces)

14.95

Chicken Satay

With Cambodian sauce. (2 pieces)

13.95



Naturally gluten-free dish.

Sashimi Combination

KETO

Salmon Temaki

KETO

Chicken Satay

KETO

Shrimp Satay

KETO

Mixed
Satays**Mixed Satays**

Grilled Chicken and Beef Fillet Skewers
Served with ginger mayonnaise.

12.95

+

French Fries

+

Cheese skewer glazed with teriyaki sauce.

Szechuan Chicken

Rice flour-coated chicken breast,
covered with sesame seeds.
Served with ginger mayonnaise.

12.95

+

French Fries

+

Cheese skewer glazed with teriyaki sauce.

El Pequeño Samurai Roll

Breaded shrimp, dynamite mix
(shredded kani and mayonnaise), cream cheese,
and avocado with ripe plantain topping,
teriyaki sauce, and sesame seeds.

12.95

Szechuan
ChickenEl Pequeño
Samurai

OUR NATURAL
JUICES ARE
SWEETENED WITH
HONEY.

JUICES

Natural



Strawberry Juice

7.95

Nacion Juice

7.95

Orange, pineapple, basil & honey

Spearmint Lemonade

7.95

Lemonade with Honey

7.95

Pineapple, Lemon & Coconut Juice

7.95

Passion Fruit Juice with Ginger

7.95



THROUGHOUT ASIA,
NATURE IS REVERED
AS PART OF PERFECTION.
A CLEAR EXAMPLE
IS FOUND IN THE BLENDS
OF ITS FRUITS.



NO DOUBT,
YOU
DESERVE IT :)

DESSERTS

Irresistible



Baby Bun

Fried Bao bread, filled with nutella, topped with powdered sugar. Served with vanilla ice cream and berries sauce. 9.95

Chocolate Brownie

9.95

This is not just any brownie. It's THE brownie. Served with vanilla ice cream.

Dulce de Leche Wonton

9.95

Cheese and dulce de leche wonton. Served with vanilla ice cream and berry sauce.



Baby Bun



Dulce de Leche Wonton



Brownie

INFUSIONS

Magical



Red Berries & Aromatic Herbs 7.95



Ginger & Honey 7.95



Apple & Aromatic Herbs 7.95

Aromatic COFFEES



Americano	3.95
Espresso	3.95
Cappuccino	3.95
Latte	3.95
Machiato	2.95

DRINKS

Classic

FIJI	5.95	DASANI	3.95	PERRIER	3.95	JUICES	3.95
		dasani		perrier		SOF DRINKS	3.95
						Coca-Cola	

SPIRITS

Bold



Rum

DON Q - SERRALLES	7.95
DON Q - XO EXTRA AÑEJO	10.95
RON DEL BARRILITO	10.95

Whisky

CHIVAS REGAL	9.95
JOHNNY WALKER BLACK LABEL	10.95
THE MACALLAN 12	11.95
BULLEIT	11.95
WOODFORD RESERVE	10.95

Japanese Whiskey

CHIVAS REGAL MIZUNARA	12.95
KAIYO - SINGLE MALT	12.95

Liqueur

APEROL	9.95
PAMA	9.95
FRANGELICO	9.95
LICOR 43 CHOCOLATE	9.50
BAILEYS	9.50

Cognac

HENNESSY	9.95
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Gin

TANQUERAY	8.95
TANQUERAY TEN	12.95
THE BOTANIST	12.95

Vodka

TITO'S VODKA	7.95
KETEL ONE	9.95
ABSOLUT	9.95

Tequila

JOSE CUERVO TRADICIONAL REPOSADO	7.95
TEQUILA 1800	9.95

Mezcal

BUENBICHO	10.95
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WINES

Seductive

TIME
FOR
A VINO!

White & Rosé Wine

	<i>Glass</i>	<i>Bottle</i>
LAMBERTI – PINOT GRIGIO	8.95	
CA' PRELLA LAMBERTI – PINOT GRIGIO		39.95
CHATEAU STE. MICHELLE – RIESLING		35.95
NOBILO – SAUVIGNON BLANC		
MAREMEL – ALBARIÑO	8.95	29.95
CRAFTWORK – CHARDONNAY	8.95	25.95
SONOMACUTRER – CHARDONNAY		39.95
KURTATSCH - ITALIA – PINOT GRIGIO		44.95
VEIGA SERANTES – ALBARIÑO		59.95

Sparkling Wine

LAMBERTI – PROSECCO	9.95	
LAMARCA – PROSECCO		29.95
SEGURA VIUDAS – CAVA		34.95
MOET & CHANDON – CHAMPAGNE		54.95



Must-have beers

BEERS



Red Wine

	<i>Glass</i>	<i>Bottle</i>
CRAFTWORK – PINOT NOIR	8.95	25.95
AU BON CLIMAT – PINOT NOIR		49.95
IZADI CRIANZA – TEMPRANILLO	8.95	29.95
TEÓFILO REYES CRIANZA – TEMPRANILLO		44.95
TROUBLEMAKER – RED BLEND		39.95
MURPHY GOODE – MERLOT		29.95
CRAFTWORK – CABERNET SAUVIGNON	9.95	25.95
LOUIS MARTINI – CABERNET SAUVIGNON		39.95

Grand Ambassador

	<i>Glass</i>	<i>Bottle</i>
MALDONADO – CHARDONNAY		59.95
BELLE GLOS – PINOT NOIR		79.95
THE PRISONER – RED BLEND		84.95
CATERWAUL – CABERNET SAUVIGNON		84.95
ALPHA OMEGA II – CABERNET SAUVIGNON		84.95
MUGA – RIOJA		74.95

Local Beers

MEDALLA LIGHT	5.50
MAGNA	5.50

Foreign Beers

MICHELOB ULTRA	6.95
CORONA	6.95
MODELO	6.95
HEINEKEN	6.95
HEINEKEN SILVER	6.95
STELLA ARTOIS	6.95

Asian Beer

ASAHI	8.95
TSINGTAO	8.95
LUCKY BUDDAH	7.95



NACIONPEDIA

THE ASIAN GLOSSARY



DAIDAI 橙 🍊

A Japanese citrus fruit similar to bitter orange. Its juice is commonly used in sauces like ponzu. The name also means "through generations" in Japanese, because the fruit can stay on the tree for several years without falling—symbolizing continuity and prosperity in Japanese culture.

DONBURIS 丼 🍣

Donburi is a classic Japanese dish featuring a bowl filled with fish, meat, vegetables, and other ingredients, all cooked together and served over a bed of rice.

FURIKAKE ふりかけ 🌱

It's a seasoning made from thin, delicate strands of seaweed, fish, eggs, or dried vegetables.

Used to enhance all kinds of soups and traditional Japanese dishes, it's packed with flavor and nutrition.

GYOZA 餃子

Delicate dumplings stuffed with meat and vegetables. A staple across Asia, they're the most served dish during Chinese New Year — symbolizing good fortune.

HOISIN 海

A thick, sweet Chinese sauce crafted from soy, vinegar, and spices.

KAMPAI 乾杯 🍷

A Japanese word meaning "health" or "cheers." It's said when raising a glass to celebrate or toast with others. Literally, it means "empty the glass" and is spoken just before taking a drink together.

KANI 力二 🦀

Japanese term for crab.

MAKISU 巻き簾

A bamboo mat used in Japanese cuisine to roll sushi. The mat helps shape the sushi roll, ensuring it stays compact and uniform.

MAMENORI 豆のり

Soybean sheets, also known as mame-nori-san, are thin wrappers used as a substitute for nori in sushi.

MANDARIN

A Mandarin was an official or bureaucrat in Imperial China.

The term "Mandarin" is also used to refer to Mandarin Chinese—the dialect spoken in northern China.

MAO TSE TUNG 毛泽东 🌟

He was the top leader of the Communist Party of China and the People's Republic of China.

MASAGO 魚卵

It's Icelandic caviar, yet a daily staple in Japanese cuisine.

Masago is the roe of the capelin fish, widely used in sushi and sashimi for its vibrant color and delicate flavor of tiny eggs.

MIRIN 味醂 🍶

An essential seasoning in Japanese cuisine with a subtly sweet flavor.

It's a type of rice wine similar to sake.

MISO 味噌 🍲

A fermented aromatic paste made from soybeans and/or grains and sea salt.

For centuries, it has been regarded as a healing food in China and Japan.

NAM-PLA น้ำปลา

A fermented fish sauce typical of Thai cuisine.

It's used to flavor a variety of dishes, such as soups and sauces, adding salty and umami notes. A key ingredient in Southeast Asian gastronomy.

NASI GORENG

A classic rice dish from Indonesian and Malaysian cuisine.

It's a version of fried rice, which is exactly what the name means in both Indonesian and Malay languages.

NORI 海苔 🌱

Edible seaweed commonly used in Japanese cuisine.

It's used to wrap sushi and also as a seasoning for soups or rice, with a salty and umami flavor.

ONIGIRI おにぎり 🍙

A delicate hand-shaped Japanese rice piece, molded into a triangle and filled with select ingredients. A traditional Japanese snack.

PONZU ポン酢 🍋

Sweet or tangy juice made from various citrus fruits like daidai, sudachi, kabosu, or lemon.

SAKE 酒 🍶

A Japanese word meaning an alcoholic beverage made from an infusion brewed from rice.

SASHIMI 刺身

A Japanese dish primarily consisting of finely sliced raw seafood or fish—though not as thinly sliced as carpaccio.

SRIRACHA

A spicy sauce from Southeast Asia, named after the city of Si Racha.

STIR FRY 🍳

(Also called stir-fry, toss-fry, or wok-fry).

An English term used to refer to either of the two Chinese cooking techniques involving quick, high-heat cooking with constant stirring.

SZECHUAN

It's a province in the southwest of the People's Republic of China.

TATAKI タタキ

A Japanese method of cooking fish or meat.

TEMPURA 天ぷら 🍤

A classic Japanese cooking technique where food is coated in a light flour batter and then deep-fried.

TERIYAKI 照り焼き 🍖

It's a compound of two words: "teri," referring to the shine the sauce gives, and "yaki," which means grilling or roasting as a cooking method.

TOGARASHI 唐辛子

A spicy condiment very typical of Japanese cuisine, made from a blend of seven spices.

YAKIMESHI 焼き飯 🍚

In Japan, the word "meshi" means food or cooked rice, and when combined with the prefix "yaki" (to fry or cook), it forms the word "yakimeshi."

YASAI 野菜

Vegetables.

YUZU 柚子 🍋

A variety of lemon from Japan.

ZEN 禅

It's a school of Buddhism that emphasizes meditation and mindfulness as paths to enlightenment.



thank you for visiting
nacionoushi!





FROM PANAMA
TO THE WORLD

nacionsushi



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