

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

NIPPON
80



おとら風の盆 岡山県

日本郵便

均衡





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)

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



Naturally
gluten-free
dish.

Gluten-Friendly option
available for
an additional charge.

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!

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!
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)

7

Served with two dipping sauces: yellow chili & ginger.

Salmon Onigiri (2 pieces)

8

Served with two dipping sauces: cilantro mayo & ginger.

Chicken Onigiri (2 pieces)

7

Served with two dipping sauces: sweet chili & chipotle.

Tuna Crush



New!
New!
New!

DELICIOUS TUNA TARTARE.

12

A perfect mix of fresh tuna tossed in a yellow chili,
lime, and mirin sauce.

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

Nigiri Trío



New!
New!
New!

An indulgent trio of perfectly seared nigiris
— a mouthwatering blend of flavors.

12

Tuna, salmon, and shrimp, topped with a touch
of cheese sauce and yellow chili 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) 14

Gyozas

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

- Chicken Gyozas (5 pieces) 12
- Pork Gyozas (5 pieces) 12
- Mixed Gyozas (3 chicken pieces + 3 pork pieces) 12



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. 15



Tacos Laab

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

Tacos wrapped in Batavia lettuce. Choose chicken, beef, or mixed, with scallions and peanuts.

- Laab Chicken Tacos (2 pieces) 13
- Laab Beef Tenderloin Tacos (2 pieces) 14
- Laab Mixed Tacos (2 pieces) 15



Satays

Classic Asian skewers grilled.

- Chicken Satay (2 pieces) 9
- With cilantro and peanut sauce.
- Shrimp Satay (2 pieces) 10
- With Vietnamese peanut sauce.



Cheese Skewer

Breaded gouda cheese skewers, glazed with Teriyaki sauce. (2 pieces) 8



Naturally gluten-free dish.



Shrimp
Satay

Temaki Vibes

New
New!

2 delicious temaki cones filled with rice, avocado, cucumber, and cream cheese, wrapped in mamenori.

Salmon	12
Shrimp	12
Tuna	12
Crab	12
Mixed	13



Rice Paper Rolls



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

Vegetable 7 Chicken 8 Salmon 8

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.

Edamames



Classic Edamames 8

Steamed soybeans with sea salt and lemon.

Thai Edamames 8.50



Sautéed in sesame oil, togarashi, and salt.

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) 12

with cilantro and sesame seeds, served with Cambodian black pepper and lime sauce.

Chicken Spring Rolls (2 pieces) 10

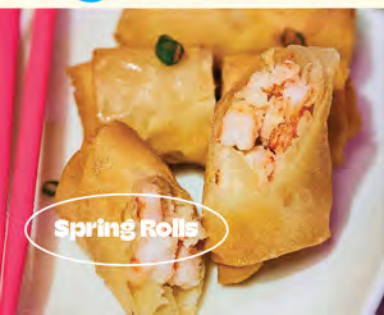
with vegetables served with sweet paprika sauce.

Vegetable Spring Rolls (2 pieces) 9

Served with sweet paprika sauce.



Appetizers - Gluten Friendly Option available for an additional charge (+1)



TWO
CONES.
DOUBLE
FLOW.

NEW
NEW!

Temaki
Vibes



A CLASSIC FROM
SOUTHERN VIETNAM.

Rice
Paper Rolls



Tuna Tataki



Thai
Edamame

Classic
Edamame

Crispy

TEMPURAS

CRAVING
THE CRUNCH?



**Yasai
Tempura**

Yasai Tempura

Assorted tempura vegetables: onion, green bell pepper, eggplant, plantain, broccoli, and zucchini. Served with teriyaki sauce. **12**

Nacion Tempura

Mixed vegetables with tempura shrimp. Served with teriyaki sauce. **16**

Plátano Tempura

8 pieces of crispy tempura plátano. Served with teriyaki sauce. **12**

Ebi Tempura

8 pieces of tempura shrimp. Served with teriyaki sauce. **16**



**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	19
Fresh Salmon Pizza	19
Tuna Pizza	19
Vegetable Pizza	15
Crab Pizza	17
Mixed Pizza	20



Gluten Friendly Pizza Options
available for an additional charge (+1)

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)

13

Pork Baos

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

14

Shrimp Baos

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

15

Chicken Baos

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

13

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

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

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



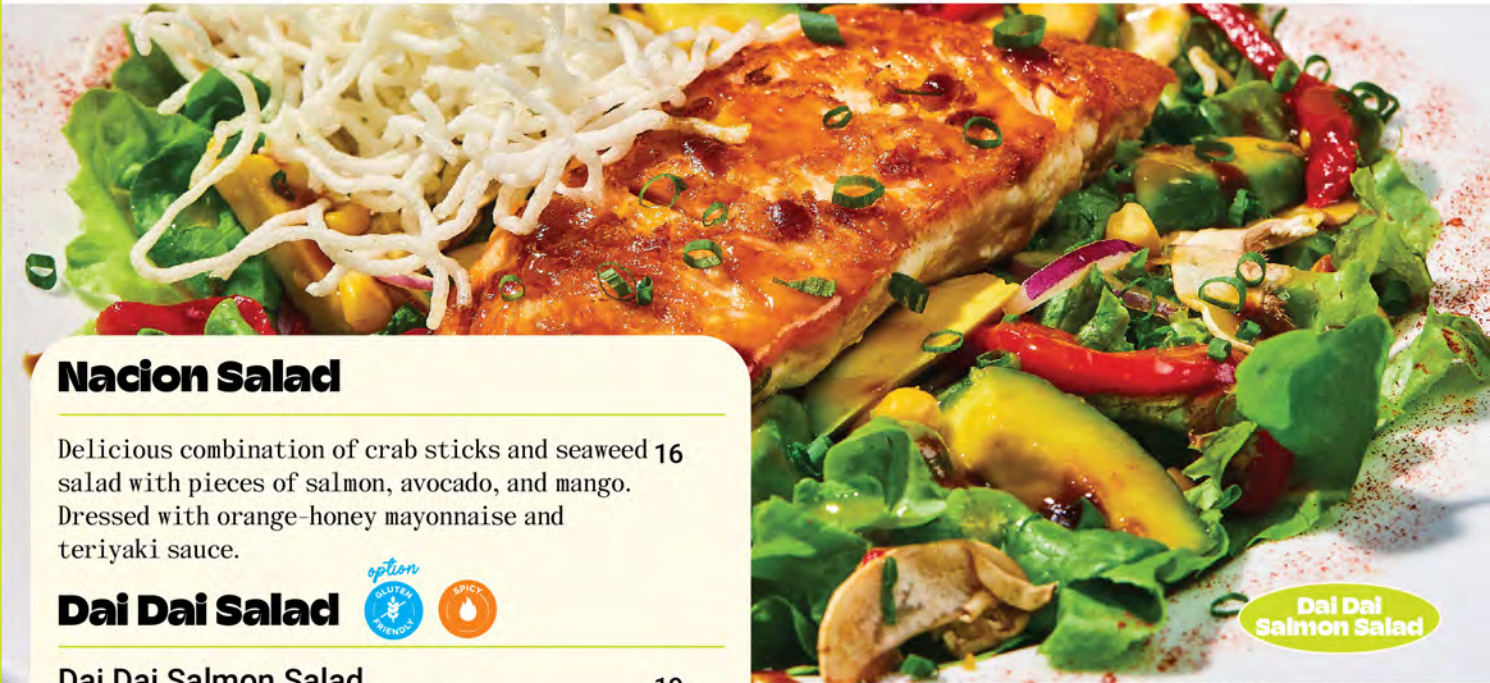
Beef Fillet Wrap



Salmon Wrap

SALADS

Fresh



Nacion Salad

Delicious combination of crab sticks and seaweed 16 salad with pieces of salmon, avocado, and mango. Dressed with orange-honey mayonnaise and teriyaki sauce.

Dai Dai Salad



Dai Dai Salmon Salad

19

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

16

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.



Dai Dai Chicken Salad

Wakame Seaweed Salad



Cucumber, seaweed, house sauce, sesame oil, and sesame seeds. 9



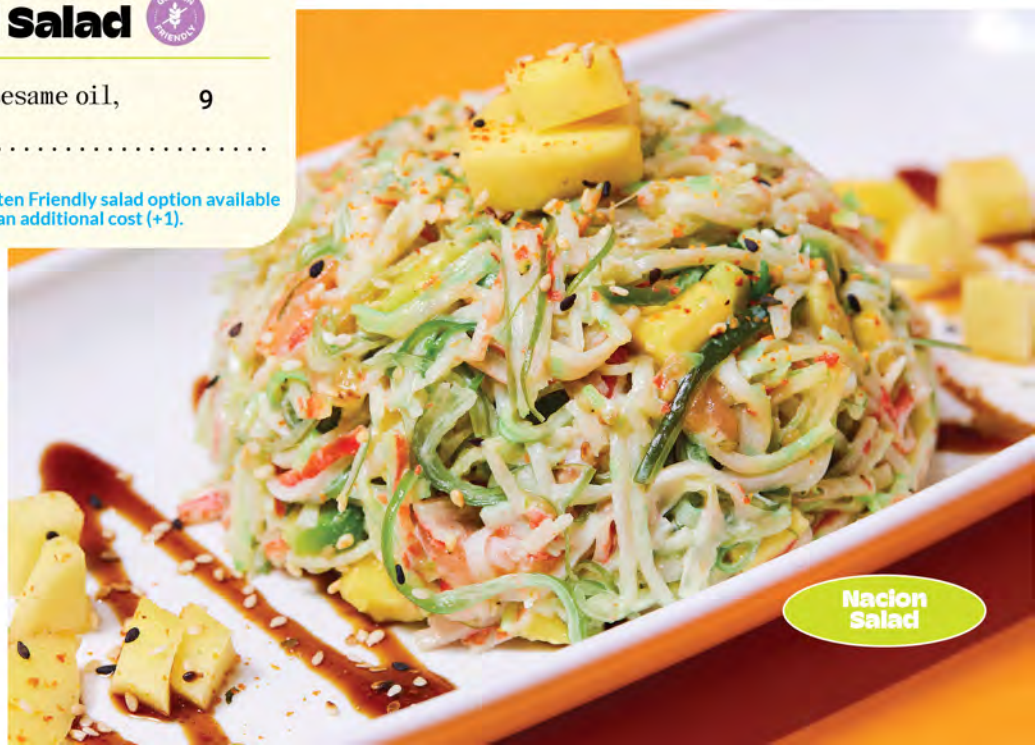
Naturally gluten-free dish.



Gluten Friendly salad option available for an additional cost (+1).



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, 20 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 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 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 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



Thai chicken soup with rice noodles, nam-pla 9
(Thai fish sauce), coconut milk, ginger, mushrooms,
mixed vegetables, lemongrass, cilantro,
and a touch of spice.

Lay Homa



Pieces of chicken, mixed vegetables, rice noodles, 8
and white beans. An exotic Asian broth drizzled
with sesame oil and bok choy.

Miso Nacion

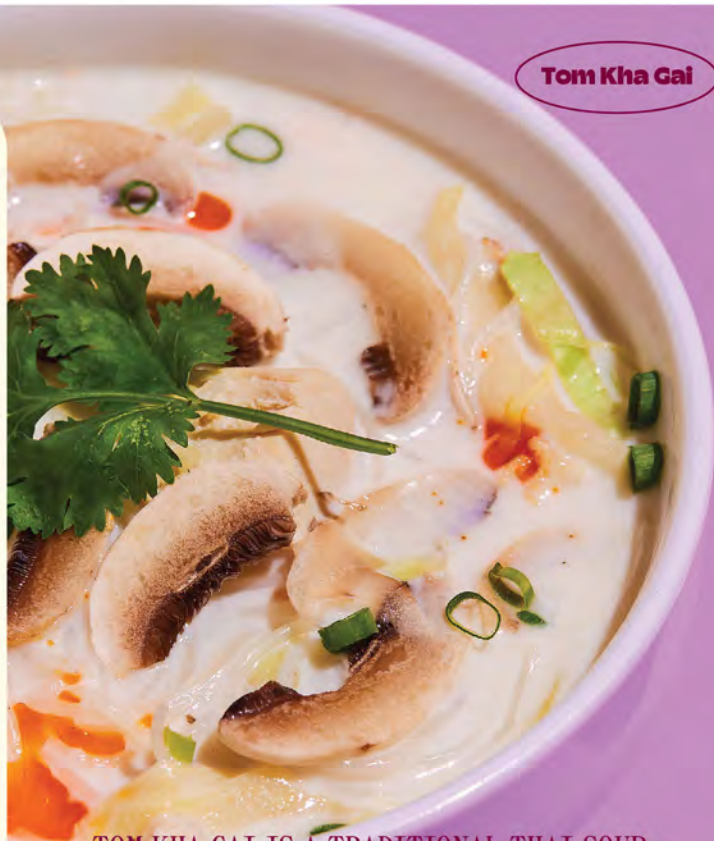


Traditional Japanese miso soup with bok choy, 8
mushrooms, rice noodles, and tofu. Topped with
scallions.

Carrot soup



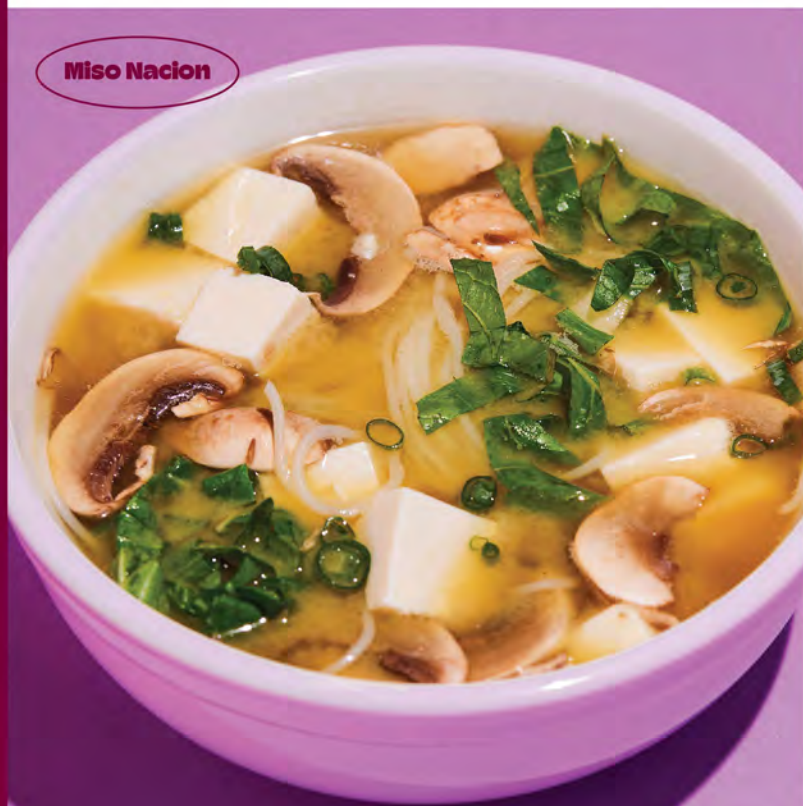
Carrot soup with ginger, fresh cilantro, nam-pla 6
(Thai fish sauce), and coconut milk.



Tom Kha Gai

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



Lay Homa



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 20

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 16

Chicken Pad Thai 19

Beef Steak Pad Thai 21

Bangkok Pork Wok



SLOW-COOKED THAI PORK WOK!
DELICIOUS THAI RICE NOODLE PASTA
WITH TENDER PORK. 18

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

Beef Steak Pad Kee Mao 22

Seafood Pad Kee Mao 21

Pad Kee Mao

Bangkok
Pork Wok



Gluten-Friendly Noodles Option
Available for an additional cost (+2)



Nasi Goreng

Nasi Goreng



Street Food
Fav!
INDONESIA

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	16
Vegetable Nasi Goreng	14
Seafood Nasi Goreng	20
Mixed Nasi Goreng	19
Beef, chicken, and shrimp.	

Mixed Yakimeshi 焼き飯



Japanese fried rice with vegetables, chicken, beef, and shrimp, soy sauce, sesame oil, egg tortilla spiral, and chives. 19

King Pork



FRIED RICE WITH PORK 16

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



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

Yakimeshi Mixto

King Pork

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 17
with cashew nuts

Beef Stir-Fry 18

Shrimp Stir-Fry 19

Thai Stir-Fry



Wok-sautéed ground chicken or beef filet 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 16
Thai Beef Stir-Fry 17



Gluten-Friendly Stir-Fry Option Available upon request for an additional charge (+2)

Street Food Fav!

THAILAND
VIETNAM
INDONESIA
MALAYSIA



Beef Stir-Fry



Shrimp Stir-Fry



Thai Beef Stir-Fry

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

Chicken Filet Teriyaki
Beef Filet Teriyaki
Salmon Filet Teriyaki

17
19
21

DON Classic BURI

Donburi Chicken Curry



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

17



Gluten-Friendly Teriyaki and Donburi Options Available for an additional charge (+2)

Donburi
Chicken Curry

Mamenori
STAR INGREDIENT

OUR NEW ROLLS ARE WRAPPED IN MAMENORI
(SOYBEAN SHEET).

ROLL orig



New!
New!

1-Cosmic Roll



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

21



New!
New!

2- Tsunami



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

21



New!
New!

3- Umami



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

21

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



Gluten-Friendly Roll Option
Available for an additional charge (+1)



4- Kobe Roll



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

21



5- Kikiriki



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

21



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

21



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



8. Soy Nacion



— BREADED —

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

18



9. Zensación



— BREADED —

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

19



10. Sushita Roll

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

19



**11. Mao Tse
Atún**



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

19



12. Amor Disco



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

19



Gluten-Friendly Rolls Option
Available for an
additional charge (+1)

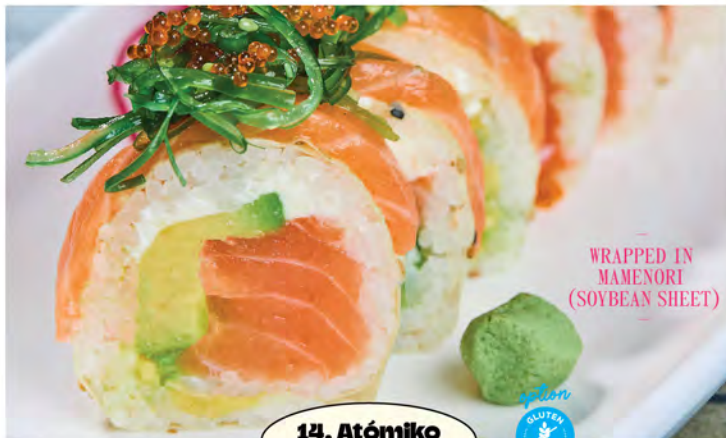
You can request your roll
wrapped in Mamenori
(soybean sheet)
for an additional charge
(+1.50)



13. Roll Roys

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

21



14. Atómiko

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

21



15. Poke Roll

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

17



16. Dinamita Vietnamita

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

18



17. Tao Roll

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

17



18. God Suki

Breaded fish - breaded shrimp - scallions - cream cheese
avocado topping - Nacion mix (crab sticks, wakame - fresh salmon bits
masago - orange & honey sauce) - Teriyaki sauce

19



Reloaded!
Reloaded!
Reloaded!

**19-Unagi
Shanghai**

UPDATED VERSION!

FLAMBÉED

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

21



**20. Yosi Toy
Bueno**

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

20



**21. La Gran
Muralla**

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

19



22. Kyoto

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

19



23. Filipina



- BREADED -

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

18



**24. Good
Morning Vietnam**



Breaded fish - breaded shrimp - avocado - scallion
cream cheese - ginger mayonnaise - teriyaki sauce

18



25. Godzilla

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

21



26. Komodo Crocante

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

17

option
GLUTEN FRIENDLY
Gluten-Friendly Rolls Option
Available for
an additional cost (+1)
You can request
your roll wrapped in Mamenori
(soy leaf)
for an additional cost
(+1.50).



27. Spicy Tuna

Tuna - chives - avocado topping - chipotle mayonnaise

18



28. Filadelfia

Fresh salmon - cream cheese - avocado topping - sesame seeds

18



29. Emperador

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

20



30. Salmon Crunch

Marinated salmon in ponzu reduction (panko-crusted)
avocado - cream cheese - tempura crunch - scallions
avocado topping - carrot crunch - crispy quinoa
rice crispy masago - eel sauce - chipotle sauce

17

VEGGIE ROLLS

Zen



31. Fuji Deli

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

14



32. Haru No Maki

Mamenori – tempura broccoli – heart of palm
avocado – cucumber – tempura crunch
teriyaki sauce – ginger mayo

14



33. Hummuse Roll

Mamenori – edamame hummus – avocado
red onion – sweet plantain – bell pepper
carrot crunch – cucumber
crispy rice masago – sesame

14



34. Crispy Green

Mix of fresh crunchy vegetables – avocado – cream cheese
scallion – avocado topping – carrot crunch
crispy quinoa – crispy rice masago
eel sauce – chipotle sauce

14



35. Tofu Much

Mamenori – breaded tofu – ripe plantain – avocado – carrot
rice noodles – orange-honey sauce – teriyaki sauce – sprouts

14

SASHIMI

Delicious



Sashimi

Sashimi Combination 24

Tuna, fresh salmon, crab sticks, and shrimp.

Fresh Salmon Sashimi 21

Fresh Tuna Sashimi 21

Nigiris



>> 1 PICE

Fresh Salmon Nigiri 3

On ginger mayonnaise.

Tuna Nigiri 3

In yellow chili mayonnaise.

Shrimp Nigiri 3

In teriyaki sauce.

Eel Nigiri >> FLAMBÉED! 3

In teriyaki sauce.

NIGIRIS

Exquisite



KETO ROLLS

Balanced

OUR KETO ROLLS ARE WRAPPED IN MAMENORI SOY PAPER.



Mao Tse Atún

KETO

19

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



Kyoto Roll

KETO

19

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



Sushita Roll

KETO

18

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

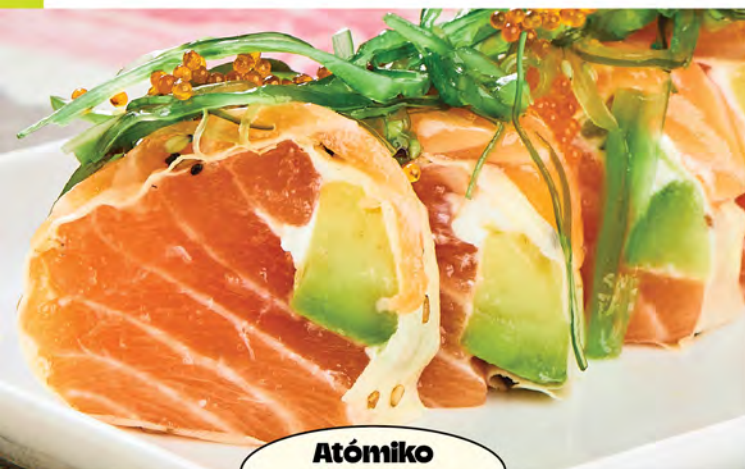


Roll Roys

KETO

19

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

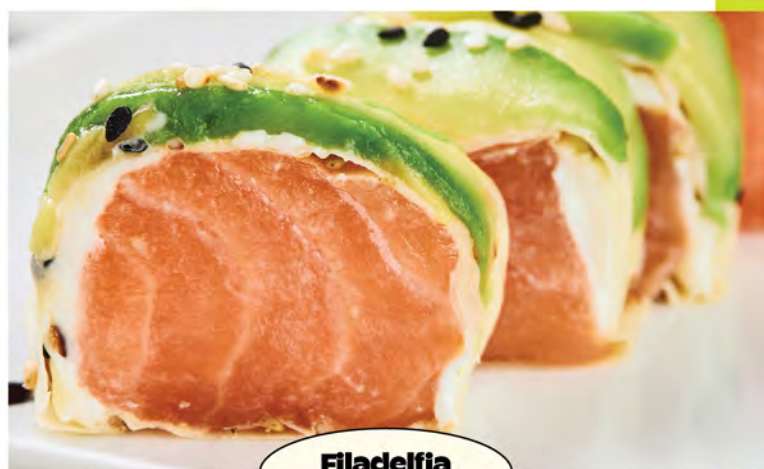


Atómiko

KETO

19

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



Filadelfia

KETO

18

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.

9

Salmon Temaki



>> 2 CONES

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

12

Sashimi



Sashimi Combination

Tuna, fresh salmon, and shrimp.

24

Fresh Salmon Sashimi

21

Fresh Tuna Sashimi

21

Satays

Shrimp Satay

With Cambodian sauce. (2 pieces)

13

Chicken Satay

With Cambodian sauce. (2 pieces)

12.50



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

+
French Fries

+
A skewer of cheese glazed with teriyaki sauce.

Szechuan Chicken

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

12

+
French Fries

+
A skewer of cheese glazed with teriyaki sauce.

El Pequeño Samurai Roll

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

11



Szechuan Chicken



El Pequeño Samurai

OUR NATURAL
JUICES ARE
SWEETENED WITH
HONEY.

JUICES

Natural



Strawberry Juice

6

Nacion Juice

7

Orange, pineapple, basil & honey

Spearmint Lemonade

6

Lemonade with Honey

6

Pineapple, Lemon & Coconut Juice

7

Passion Fruit Juice with Ginger

6



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



Mochis Ice cream



ice dough filled with ice cream. (2 pieces) 10

Banano Tempura

Served with vanilla ice cream. 8

Chocolate Brownie

This is not just any brownie. It's THE brownie. 12
Served with vanilla ice cream.

Dulce de Leche Wonton

Cheese and dulce de leche wonton. 10
Served with vanilla ice cream and berry sauce.



SOFT ON THE OUTSIDE,
CREAMY ON THE INSIDE.

THESE JAPANESE
RICE DOUGH BITES
FILLED WITH ICE CREAM
ARE THE PERFECT BALANCE
OF TEXTURE AND FLAVOR.

Mochis
Ice cream

WARNING:
IMPOSSIBLE TO EAT JUST ONE.



Brownie



Banano
Tempura



Dulce de Leche
Wonton

INFUSIONS

Magical



Red Berries & Aromatic Herbs 6



Ginger & Honey 6



Apple & Aromatic Herbs 6

Aromatic COFFEES



Americano	3.50
Espresso	4.50
Cappuccino	4.50

DRINKS

Classic

dasani

DASANI WATER 3

SODA (CAN) 3

Coca-Cola



PERRIER 4

ICE TEA 4

Seductive

COCKTAILS



Sangria Bubbles

Tokyo Rose

Sake, lychee, lime, rose

10

Japanese Mule

Sake, lime, ginger beer

10

Golden-Gai

Sake, passion fruit, wine

10

Tangy Ginger Fizz

Sake, mandarin, lime, ginger

10

Chinoland

Sake, lime, passion fruit, rosemary, ginger

10

Kyoto Sour

Sake, grapefruit, lime, green tabasco

10

Samurai Punch

Sake, pineapple, lime, cinnamon

10

Sangria Nacion

Red wine sangria

Mango sangria

glass 8 pitcher 40

Sangria Bubbles

Tropical fruits + fruit-infused sparkling wine

glass 10

Sakerina

Sake, lime

10

Cranberry Sakerina

Sake, cranberry, lime

10

Sake Mojito

Sake, passion fruit, lime

10



Tokyo Rose

Japanese Mule



Golden Gai



Tangy Ginger Fizz



Chinoland



Kyoto Sour



Samurai Punch



FEDERAL AND STATE LAWS REQUIRE THAT PURCHASERS OF ALCOHOLIC BEVERAGES BE AT LEAST TWENTY-ONE (21) YEARS OF AGE. USERS AGREE TO PROVIDE VALID PHOTO IDENTIFICATION AT THE TIME OF THE ORDER.



WINES

Seductive

TIME
FOR
A VINO!

White Wine

Glass Bottle

KIM CRAWFORD SAUVIGNON BLANC - USA	10	35
LA CREMA CHARDONNAY - USA		60
EMMOLO SAUVIGNON BLANC - USA		45
PACO Y LOLA ALBARIÑO - SPAIN		50
RELAX RIESLING - GERMANY		25
CHABLIS FRANCE		60
MARTIN CODAX ALBARIÑO - SPAIN		40

Sparkling Wine

LAMARCA PROSECCO - ITALY		40
CHANDON SPARKLING WINE - ARGENTINA		50
CHANDON ROSE SPARKLING WINE - ARGENTINA		50
GUIDA PROSECCO - ITALY		35
MOET BRUT IMPER CHAMPAGNE - FRANCE	100	

Sake

Glass Bottle

SOTO SAKE JAPAN	6	40
HAKUTSURU SHO JAPAN		60
TOZAI SNOW MAIDEN		45
CHOYA YUZU JAPAN		60
TYKU JAPAN		45
HIRO JAPAN		35

Red Wine

Glass Bottle

TORO DE PIEDRA CABERNET SAUVIGNON - CHILE	10	40
DECOY CABERNET SAUVIGNON - USA		50
MEIOMI PINOT NOIR - USA		50
LA CREMA PINOT NOIR - USA		50
EMILIO MORO RIBERA DEL DUERO - SPAIN		65
JUAN GIL JUMILLA - SPAIN		35
EL ENEMIGO MALBEC - ARGENTINA		70
LUIGI BOSCA MALBEC - ARGENTINA		45
LA CONSULTA MALBEC - ARGENTINA		45
CABALLO LOCO GRAND CRU MAIPO - CHILE		75

Rosé Wine

83 RUE GRENACHE FRANCE	8	28
MIRAVAIL FRANCE		45
WHISPERING ANGEL FRANCE		55



Must-have beers

BEERS



Beers

BUDWEISER	7
MILLER LITE	7
CORONA	7
HEINEKEN	7
MODELO ESPECIAL	7
SAPPORO	7
SAPPORO LIGHT	7
ASHI	7
LUCKY BUDDHA	7



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.

MOCHI 餅 🍡

A Japanese rice cake made from mochigome, a small-grain glutinous rice. The rice is pounded into a sticky paste and shaped into the desired form.

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!



since 2014

FROM PANAMA
TO THE WORLD

nacionsushi



DORAL – MIAMI, FL

PANAMA
ARGENTINA
COLOMBIA
COSTA RICA
EL SALVADOR
SPAIN
UNITED STATES
GUATEMALA
HONDURAS
PARAGUAY
PUERTO RICO
REP. DOMINICANA

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