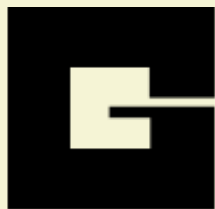




VOTED "BEST JAPANESE RESTAURANT"...TENNESSEAN
VOTED "BEST SUSHI BAR"...NASHVILLE SCENE



GOTEN



LUNCH
 Monday – Friday
 11:00AM – 2:00PM

DINNER
 Sunday – Thursday
 5:00PM – 9:30PM

Friday & Saturday
 4:30PM – 10:30PM

HOME PAGE

LUNCH MENU

DINNER MENU

DIRECTIONS

DINNER

all dinners come with...

- shrimp appetizer (not with the Vegetable Dinner)
- soup, salad (choice of onion, mustard, or raspberry dressing)
- white rice, vegetables, and dessert
- green tea (upon request)

for an additional charge...

- fried rice (2.5 extra)
- fried potato (3 extra)

REGULAR TABLE SIDE

HIBACHI DINNER

The original dinners which have been traditional favorites in Nashville table-side dining since 1986.

Sirloin	18.5
Vegetable Dinner	11
Tofu (Soybean Curd) Teriyaki	12.5
Swordfish	16.5
Salmon	15.5
Hibachi Chicken	15
Teriyaki Steak	15.5
Petite Filet Mignon	16.5
Filet Mignon Steak	19.5
For the hearty appetite	
Special Samurai cut	add 8
Shrimp and Chicken	18.5
Shrimp and Scallops (also served as Shrimp only)	19.5
Filet Mignon and Chicken	21
Filet Mignon and Shrimp	22

CREAMY WINE SAUCE

Your choice of entrée prepared on the grill and served in a piping-hot rarebit in our special creamy wine sauce.

Chicken	15
Salmon	15.5
Swordfish	16.5
Shrimp and Chicken	18.5
Shrimp and Scallops (also served as Shrimp only)	19.5
Lobster and Shrimp	25

GOTEN JAPANESE STEAK & SUSHI BAR
1719 WEST END AVE
NASHVILLE, TN 37203
TEL: 615-321-4537
FAX: 615-321-3105

INNOVATIVE MENU
ELEGANT, yet
INFORMAL

GOTEN SPECIAL DINNERS

Served with full dinner accompaniments and Goten Special Dessert

Teriyaki Steak and Hibachi Chicken with California Roll	21
Shrimp, Scallops, Hibachi Chicken and Filet Mignon	27
Lobster, Chicken and Filet Mignon	32
Lobster, Shrimp and Scallops	29.5

CHILDREN'S DINNER

(12 years & under)

Chicken	8
Teriyaki Steak	9
Shrimp	9

SIDE ORDERS

Soup	1.5
Miso soup Soy Bean	1.5
Tossed Salad	2.0
Vegetable Item	1.5
Shrimp	6
Scallop	6
Chicken	5

APPETIZERS

Combination Pickles	3
Edamame boiled soybeans	2.5
Oshitashi cold boiled spinach	3
Spinach gomaae spinach in a sesame sauce	4
Green beans gomaae green beans in a sesame sauce	4
Hikai-Yakko cold diced soybean curd	2.5
Age-Dofu deep fried soybean curd	3
Sunomono Sliced Cucumber in sweet vinegar sauce with following seafood:	
Kani-Su snowcrab	6
Mori-Su crabstick, octopus, shrimp	5
Tako-Su octopus	5
Yakitori barbecued chicken and green onion with teriyaki sauce on skewer	4
Gyoza fried dumplings, 6 pieces	3.5
Harumaki Japanese egg rolls	3
Negima-Yaki beef and scallion roll baked in teriyaki sauce	4
Tempura deep fried in light fluffy batter	
Chicken	4.5
Shrimp	5
Vegetable	4
Ika-Natto sticky soybean with thinly sliced squid	6
Katsu deep fried in special bread crumb mixture	
Chicken	4.5
Shrimp	6
Pork	5
Oyster	6
Chicken Karaage boneless chicken marinated in a sauce and deep fried	5

Karamari deep fried squid	5
Soft Shell Crab deep fried soft shell crab	7.5
Baked Shrimp and Scallops shrimp and scallops, mushroom, onion, baked in special sauce	6
Salmon teriyaki or shioyaki	5
Hamachi-kama	7
Beef tataki beef sashimi	8
Oyster sashimi raw oyster	7

UDON, SOBA NOODLES

Udon-Thick white wheat noodle. Soba-Thin brown buckwheat noodle

Kitsune Udon or Soba noodles in soup with deep fried soybean curd	6
Tempura Udon or Soba noodles in soup with shrimp tempura	7
Zaru Udon or Soba cold noodles with special sauce	6
Nabeyake-Udon noodles, shrimp tempura, and egg cooked in Nabeyaki bowl	8.5
Seafood Udon	9

YAKIZAKANA

Salmon Teriyaki or Shioyaki	4.95
Komochi Shishamo broiled smelt with roe	4.95
Yanagi Karei broiled turbot	5.95
Sanma	4.5
Hamachi-Kama	6.95
Saba Shioyaki broiled mackerel	5.75
Hokke	5.95

SOUP and SALAD

Clear Soup chicken broth soup	1.5
Miso Soup soybean soup	1.5
Tossed Salad	2
Grilled Chicken Salad	6
Seafood Salad topped with shrimp, salmon, and crabstick	9
Okinawa Tropical Salad topped with avocado, mango and fruit	7.5
California Salad topped with avocado, crabstick	7
Seaweed Salad	4
Squid Salad	5

ENTREES

Tofu Teriyaki deep fried "tofu" (soybean curd) with special sauce and rice	6.5
Chicken Teriyaki broiled boneless chicken marinated with our special teriyaki sauce with rice	7
Beef Teriyaki broiled tenderloin marinated with our special teriyaki sauce with rice	7.5
Shrimp Teriyaki broiled shrimp marinated with our special teriyaki sauce with rice	7.5
Salmon Teriyaki sautéed teriyaki salmon with rice	8
Steamed Vegetables with Rice	6
Stir Fried Vegetables with Rice	6
Chicken Bowl bowl of rice topped with sautéed chicken with sweet soy sauce	6.5

Beef Bowl bowl of rice topped with sautéed beef and onion	7
Ten Ju bowl of rice topped with Shrimp Tempura with special Ten Ju sauce	6.5
Katsu Ju bowl of rice topped with Pork Katsu, egg, and onion with sweet soy sauce	8.5
Una Ju bowl of rice topped with broiled eel with eel sauce	9.5
Fried Rice	
with vegetable	5.5
with chicken and vegetables	6
with beef and vegetables	6.5
with shrimp and vegetables	7.5

SPECIAL DINNERS

All come with soup, salad, rice, and green tea

Tempura deep fried in light fluffy batter

Chicken and Vegetables	9
Shrimp and Vegetables	10.5
Shrimp	12.5
Vegetables	7.5
Seafood and vegetables	14

Ishi-Yaki (Stone Grill) shrimp, beef, and salmon with vegetables on a hot rock 14

Shabu-Shabu for two Japanese fondue with sliced rib eye beef and vegetables 29.5

Sukiyaki for two sliced rib eye beef and vegetables cooked in a special sauce 29

Bento Box shrimp and vegetable tempura. California Roll (6 pieces), Fried Egg Rolls, and Sunomono (crabstick, shrimp and sliced cucumber in sweet vinegar sauce)

with Chicken Teriyaki	14
with Beef Teriyaki	14.5
with Shrimp Teriyaki	15
with Salmon Teriyaki	14.5

Chicken with creamy wine sauce 9.5

Shrimp and Scallops with creamy wine sauce 12.5

Filet Mignon Steak 13

SPECIAL DRINKS

Plum Wine	5
Sake (Regular)	4.5
Sake (Large)	8.5

Imported Japanese Beers

Kirin Beer, Kirin Light, Kirin Ichiban, Sapporo Beer 16 oz.
Asahi

** Ask about our Wine Selection **

Haru Special (Spring) 4.75
(A creamy melon flavored colada)

Natsu Special (Summer) 4.75
(Peach schnapps, vodka, fruit juices)

Aki Special (Fall) 4.75
(Amaretto, orange juice, cream)

Fuyu Special (Winter) 4.75
(Apricot brandy, vodka, fruit juices)

Sake Martini 6.5
(4 oz. of gin or vodka with sake served in a decanter with pickled cucumber slice)

Goten Special 7.75
(Rum brandy, triple sec, sweet-n-sour)

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