

In the end, the simplicity of Japanese cuisine and the elegance of French cuisine can create something truly remarkable. Experience this harmony at Nama Omakase.

TO BEGIN WITH

OYSTER PONZU 6|40 12|78

ponzu, ikura, green onion, shiso, ginger, yuzusco

OYSTER FOIE GRAS 6|46 12|90

chimichurri, black garlic, sake

+ add-on
Hokkaido Uni 15g | 50
Siberian Osetra Caviar 15g | 55

NAMA JULIENNE 35

seasonal sashimi, sesame, cucumber, carrot, daikon, watermelon radish, green papaya, taro, summer vinaigrette

SEAFOOD DASHI 18

seasonal shellfish, carrot, myoga, kinome, kelp, yuzu

COLD STARTERS

ENDIVE & HONEYCRISP

walnut, yuzu, miso

24

BLUEFIN TARTARE

ponzu, wasabi, chive, hanaho, siberian osetra caviar, tapioca

60

ORA KING TARTARE

crème fraîche, daikon, ikura, grapefruit, lotus root

38

SHIROMI CARPACCIO

seasonal shiromi, white ponzu, ginger, myoga, chive, miso

35

SIRLOIN TATAKI

tsukemono, green onion, chili, garlic, yakiniku, mizuna

26

HOT STARTERS

WAGYU TOAST

siberian osetra caviar, egg yolk, microgreen, brioche, balsamic jam

60

KING CRAB

bisque, tarragon, arare, nasturtium

38

EGGPLANT KATSU

panko, chicory, cherry tomato, miso, teriyaki, pine nut

26

MISO BLACK COD

jerusalem artichoke, daikon, saffron, shiso

42

BRUSSEL SPROUTS

pearl onion, yuzu, soy reduction, furikake

20

SUSHI & SASHIMI

Our chefs meticulously select only the finest premium Japanese fish, paired with three-year-aged Marunaka shoyu and fresh wasabi to elevate your dining experience.

SASHIMI MORIAWASE

12 | **84**
20 | **138**
34 | **232**
50 | **340**

NIGIRI OMAKASE

6 | **60**
8 | **78**

NAMA URAMAKI 45

ora king, bluefin tuna, red king crab, cucumber, tobiko, spicy sauce

WAGYU MAKI 55

seasonal fish, A5 wagyu, avocado, cucumber, yuzu emulsion, yakiniku

BLUEFIN & HOKKAIDO FUTOMAKI 65

wasabi, chive, ikura, yuzu, nikiri

MAINS

KINOKO MAZEMEN 35

seasonal local mushroom, seasonal asian mushroom, kombu

LAMB CHOP 52

herb crust, carrot, miso, sake, demi-glace

QUEBEC ARCTIC CHAR 45

brussels sprouts, snow peas, arugula, wasabi, banana, matcha

BEEF SHORT RIBS 46

beet, raspberry, yuzu, matcha, parsnip

DUCK & APRICOT 48

kabocha, pollen, rapini, black garlic, red wine reduction

If you feel indecisive, immerse yourself in our Omakase option, where our skilled chefs and attentive waitstaff collaborate to curate a truly unforgettable dining experience.