

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|76

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

OYSTER FOIE GRAS 6|45 12|86

chimichurri, black garlic, sake

+ add-on

Hokkaido Uni 15g | 50

Siberian Osetra Caviar 15g | 55

NAMA JULIENNE 32

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

SEAFOOD DASHI 22

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

50

ORA KING TARTARE

crème fraîche, daikon, ikura, grapefruit, lotus root

38

SHIROMI CARPACCIO

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

34

SIRLOIN TATAKI

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

28

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

36

BRUSSEL SPROUTS

pearl onion, yuzu, soy reduction, furikake

20

SUSHI & SASHIMI

SASHIMI MORIAWASE

12 | 65

20 | 105

34 | 175

50 | 250

NIGIRI OMAKASE

6 | 60

8 | 75

NAMA URAMAKI 42

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

NAMA MAKI 55

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

BLUEFIN & HOKKAIDO FUTOMAKI 60

wasabi, chive, ikura, yuzu, nikiri

MAINS

KINOKO MAZEMEN 34

seasonal local mushroom, seasonal asian mushroom, kombu

LAMB CHOP 50

herb crust, carrot, miso, yuzu kosho, demi-glace

QUEBEC ARCTIC CHAR 45

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

BEEF SHORT RIBS 48

beet, raspberry, yuzu, matcha, parsnip

DUCK & APRICOT 46

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.