

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

HOKKAIDO SCALLOP AGUACHILE 28

granny smith, cucumber, avocado, shiso

COLD STARTERS

ENDIVE & HONEYCRISP 24

walnut, mesclun, radicchio, yuzu, miso

BLUEFIN TARTARE 42

ponzu, shiso, chive, hanaho, tapioca

ORA KING TARTARE 34

shiro dashi, wasabi, watermelon radish, micro tangerine

SHIROMI CARPACCIO 28

seabass, white pomzu, olive oil, ginger, myoga, chive, miso

SIRLOIN TATAKI 26

tsukemono, green onion, chili, garlic, yakiniku

NAMA TATAKI MP

japanese fish of the day, XO sauce, salsa, tomato

HOT STARTERS

WAGYU TOAST 60

siberian osetra caviar, egg yolk, brioche, balsamic jam

KING CRAB 38

bisque, tarragon, arare, nasturtium

EGGPLANT KATSU 18

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

MISO BLACK COD 42

jerusalem artichoke, daikon, saffron, shiso

BRUSSEL SPROUTS 16

pearl onion, yuzu, soy reduction, furikake

XO FINGERLING POTATO 15

homemade XO sauce, sour cream, shiso

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 | **50**

8 | **65**

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

truffle, seasonal local mushroom, & asian mushroom, kombu

QUEBEC ARCTIC CHAR 45

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

DUCK & APRICOT 48

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

LAMB CHOP 52

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

BEEF SHORT RIBS 46

beet, raspberry, yuzu, matcha, parsnip

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.