

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|36 12|70

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

NAMA GARDEN 35

seasonal sashimi, cucumber, carrot, watermelon radish, cherry tomato, orange, cranberry, wasabi, wild rice

HOKKAIDO SCALLOP AGUACHILE 28

granny smith, cucumber, avocado, shiso

COLD STARTERS

KAMPACHI SALAD

wakame, cherry tomato, cucumber, green grape, arrare, amazu

ORA KING TARTARE

shiro dashi, wasabi, watermelon radish, micro tangerine

SHIROMI CARPACCIO

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

SIRLOIN TATAKI

tsukemono, green onion, chili, garlic, yakiniku

MADAI TATAKI X.O.

japanese red snapper, XO sauce, french shallot, jalapeno, coriander, crispy garlic

BLUEFIN TARTARE

ponzu, shiso, chive, hanaho, tapioca

HOT STARTERS

OCTOPUS LEG

cauliflower, chestnut, shiso, tomato

SOFT SHELL CRAB

kimchi, cucumber, salmon roe, bisque

EGGPLANT KATSU

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

BRUSSEL SPROUTS

pearl onion, yuzu, soy reduction, furikake

MISO BLACK COD

jerusalem artichoke, daikon, saffron, shiso

WAGYU TOAST

sturgeon caviar, egg yolk, brioche, balsamic jam

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 | **45**
8 | **60**

NAMA MAMENORI 45

bluefin tuna, ora king, shiromi, cucumber, avocado, tempura, soy paper, spicy aioli, miso teriyaki

NAMA MAKI 55

seasonal fish, A5 wagyu, avocado, cucumber, yuzu mayonnaise, yakiniku, hanano

BLUEFIN & HOKKAIDO FUTOMAKI 65

wasabi, chive, ikura, yuzu, nikiri soy

MAINS

KINOKO MAZEMEN 35

truffle, seasonal local mushroom, & asian mushroom, kombu

HALIBUT BEURRE BLANC 48

matsutake, sturgeon caviar, salmon roe, ginkgo nut

DUCK & FIGS 48

foie gras, celeriac, coffee, amaretto

LAMB CHOP 50

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

BEEF SHORT RIBS 46

beet, raspberry, yuzu, matcha, parsnip

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