

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 18

cucumber, carrot, watermelon radish, cherry tomato, orange, taro, wild rice

### SCALLOP LECHE DE TIGRE 21

scallop from Japan, pomegranate, avocado, shiso, lemon

## COLD STARTERS

### KAMPACHI SALAD 26

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

### ORA KING TARTARE 32

ponzu, wasabi, watermelon radish, tagerine leaf

### SHIROMI CARPACCIO 23

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

### BEEF TARTARE 26

kumquat, asian pear, shiitake, egg yolk, sesame, nori chip

### MADAI TATAKI X.O 26

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

### BLUEFIN TARTARE 42

ponzu, shiso, chive, hanaho, tapioca

## HOT STARTERS

### OCTOPUS LEG 26

cauliflower, chestnut, shiso, tomato

### SOFT SHELL CRAB 28

kimchi, cucumber, salmon roe, bisque

### EGGPLANT KATSU 20

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

### BRUSSEL SPROUTS 16

pearl onion, yuzu, soy reduction, furikake

### MISO BLACK COD 28

jerusalem artichoke, daikon, saffron, shiso

### WAGYU TOAST 60

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 | 75  
20 | 125  
34 | 215  
50 | 300

### NIGIRI OMAKASE

6 | 45  
8 | 60

### NAMA MAKI 55

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

### NAMA MAMENORI 35

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

### FUTOMAKI BLUEFIN & UNI DE HOKKAIDO 65

wasabi, chive, ikura, yuzu, nikiri soy

## MAINS

### EBI MAZEMEN 38

giant tiger shrimps, bisque

### DUCK & QUINCE 48

foie gras, celeriac, coffee, amaretto

### BEEF SHORTRIB GALBI-JJIM 38

fennel, kimchi, potato, shiso

### KINOKO MAZEMEN 35

truffle, seasonal local mushroom & asian mushroom, kombu

### HALIBUT BEURRE BLANC 48

wild mushrooms, sturgeon caviar, salmon roe, gingko nut

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.