

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 23

wakame, cherry tomato, cucumber, arrare, amazu

### ORA KING TARTARE 32

ponzu, wasabi, watermelon radish, tangerine leaf

### SHIROMI CARPACCIO 19

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 22

japanese red snapper, XO sauce, salsa verde, garlic chips

### BLUEFIN TARTARE 36

ponzu, shiso, chive, daikon, tapioca

### OCTOPUS LEG 24

chimichurri, yuzu mayonnaise, nori crisp, katsuobushi

### SOFT SHELL CRAB 26

kimchi, cucumber, salmon roe, spot prawn bisque, lemon

### EGGPLANT KATSU 20

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

### BRUSSEL SPROUTS 16

pearl onion, yuzu, soy reduction, furikake

### MISO CHILEAN SEABASS 34

daikon, miso sauce, balsamic, crispy leek

### WAGYU TOAST 60

sturgeon caviar, egg yolk, brioche, balsamic jam

## HOT STARTERS

## 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 sauce

### NAMA MAMENORI 35

seasonal fish, cucumber, avocado, tempura, soy paper, spicy aioli, teriyaki

### FUTOMAKI BLUEFIN & UNI DE HOKKAIDO 65

wasabi, chive, ikura, yuzu, nikiri soy

## MAINS

### EBI MAZEMEN 38

grilled tiger shrimps, spot prawn bisque, ramen noodle

### DUCK & QUINCE 45

foie gras, celeriac, coffee, amaretto

### BEEF SHORTRIB GALBI-JJIM 38

fennel, red onion, shiso, kimchi, turnip, potato

### KINOKO MAZEMEN 35

truffle, seasonal local mushroom & asian mushroom, kombu

### HALIBUT BEURRE BLANC 38

seasonal mushroom, nut medley, spinach, white wine sauce

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.