

appetizers

wasabi hummus served with pine nuts, sriracha, cilantro oil and naan 7

calamari jerk seasoned, flash fried and served with spicy mayonnaise 8

edamame hot and salty or chilled with sweet soy vinaigrette 4

crab and asiago dip served warm with sriracha and naan 8

calamari salad ponzu marinated squid with seaweed salad 7

miso soup shiro miso with seaweed, tofu and scallion small 4 large 6

nama house salad spring mix, tomato, carrot, cucumber, daikon, wasabi peas and soy-ginger vinaigrette 4

cucumber salad marinated cucumber with daikon radish 4

seaweed salad assorted seaweed with cucumber 4

tempura shiitake spicy tuna 10 spicy scallop 14 combo 12

chef specialties

ceviche your choice of fresh fish, shellfish, or a combination served with salsa fresca, avocado, cilantro crema, masago and fresh blue corn tortilla chips 13

nama fish / shrimp tacos panko whitefish, cilantro-ginger cabbage slaw, pico de gallo, spicy mayo, lime, cilantro chimichurri fish 10 shrimp 12

kimchee and rice spicy marinated korean cabbage with sushi rice 6

tuna tartare sweet chili rice, soy tobiko, salt and vinegar potato chips 14

kama broiled yellowtail collar with crispy vegetable salad, ponzu, sushi rice and scallion 10

fantasy shrimp rock shrimp tossed in candied garlic sauce, scallions, sesame seeds 8

chirashi assorted sashimi served over sushi rice 22

land and sea tempura shrimp, asparagus, snow peas, sweet potato, red onion, zucchini and shiitake mushroom served with soy-ginger vinaigrette 9

ahi/tako poki fresh tuna or octopus, assorted seaweed, masago, scallion, soy sauce and sesame oil 8

snow crab soup snow crab, steamed rice, roasted red pepper, baked shiitake mushroom, snow pea, basil and red curry coconut sauce 13

tekka don tuna and avocado served over sushi rice 21

unagi don eel and avocado served over sushi rice 20

tempura shrimp tempura battered shrimp with nama house vinaigrette 10

avocado and tomato salad fresh avocado slices, tomato, red onion, sesame seeds, lime, cilantro vinaigrette 6

sushi platters chef's choice 25, 50, 75, 100+

please allow our creative chefs to custom design your platter from our extensive selection of the season's finest fresh fish

sashimi four pieces per order

yellowtail hamachi 12

salmon sake 10

flounder hirame 10

scallop hotategai 11

tuna maguro 11

today's feature mkt

albacore tataki shiro maguro 10

tofu 5

octopus tako 10

tuna tataki maguro 10

sweet shrimp ama ebi 15

nigiri two pieces per order

sweet shrimp ama ebi 8

eel unagi 6

yellowtail hamachi 7

flounder hirame 6

scallop hotategai 6

shrimp ebi 5

tuna maguro 7

salmon sake 6

albacore tataki shiro maguro 6

smoked salmon smoked sake 6

today's feature mkt

octopus tako 6

shiitake 4

jerk tofu 4

squid ika 4

avocado 4

crab kani 6

smelt roe masago 4

tofu pocket inari 4

quail egg uzura 3

surf clam hokkigai 4

maki (seaweed outside) eight pieces per order

eel 6

salmon 6

tuna 7

crab 6

negi hama 6

cucumber 4

ume pickled plum 4

avocado 5

te-maki handroll

spicy scallop 6

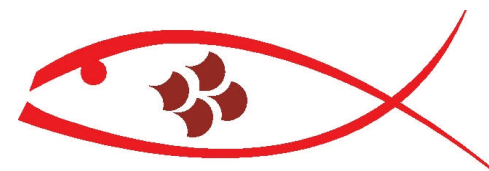
spicy tuna 6

eel and avocado 6

negi hama 6

salmon skin 4

spicy tofu 4



rolls eight to ten pieces per order

ex-girlfriend a royale with eel instead of salmon, spicy scallops, tempura crunchies, eel sauce and fantasy sauce 17

moon special double nori roll with crab, avocado, cucumber, tempura smoked salmon, spicy mayonnaise, cream cheese, wrapped with salmon, avocado and ponzu salad 17

secret garden tuna, salmon, crab, daikon sprouts, cucumber, wrapped in avocado 14 (with masago 15)

atlantic crunchy shrimp roll topped with spicy salmon, ponzu and scallion 13

soy joy spicy tuna, seared albacore, cucumber, tempura crunchies, wrapped in soy paper topped with fantasy sauce, eel sauce, wasabi mayonnaise and scallion 14

maui wowie crunchy shrimp roll wrapped with yellowtail, avocado and pineapple salsa 16

crabby eel soft shell crab, snow crab, cucumber and avocado topped with eel, avocado and eel sauce 16

caterpillar eel, crab, cucumber wrapped with avocado and eel sauce 14

boston spicy cali roll topped with tuna and avocado 14

royale panko shrimp, cream cheese, snow crab, cucumber topped with fresh salmon, avocado and sweet garlic sauce 15

orange crush rice wrapped with salmon topped with candied garlic shrimp and scallion 16

dragon crunchy shrimp roll wrapped with eel, avocado and eel sauce 15

cali snow crab, avocado and cucumber 8 (top with masago 9)

sweet / hot eel, crab, sambal, cucumber topped with yellowtail and sweet soy vinaigrette 15

bahama mama shrimp, snow crab, cucumber topped with halibut, avocado, scallion, coconut milk and Japanese chili pepper spice 15

fancy scallop snow crab, avocado, sprouts, cucumber topped with tempura crunchies, spicy scallops and fantasy sauce 16

ocean commotion tuna, cucumber, daikon sprouts, gobo topped with tuna, avocado and spicy scallop salad 17

rainbow cali roll topped with tuna, yellowtail, avocado, flounder, salmon and shrimp 16

jg panko whitefish, snow crab, cucumber wrapped with seared tuna tataki, avocado, garlic ponzu and scallion 15

crazy tuna spicy tuna roll wrapped with seared albacore, avocado, garlic ponzu and scallion 15

tempura snow crab, smoked salmon, cream cheese, avocado - tempura fried with fantasy sauce, eel sauce, masago and scallion 14

pizza snow crab, smoked salmon, avocado baked with tnt sauce and topped with eel sauce, bonito flakes and scallion 11

spider soft shell crab, spring mix, avocado, cucumber, gobo, daikon sprouts, spicy mayonnaise topped with masago (5 pieces) 11

philly smoked salmon, cream cheese, avocado topped with scallion 8 (top with masago 9)

crunchy shrimp tempura shrimp, avocado, spicy mayonnaise topped with tempura crunchies 9

* top any roll with masago or flavored tobiko 1

chef's choice allow our chefs to create a unique roll from our daily fresh selections mkt

vegetarian rolls eight pieces per order

crispy veggie tempura asparagus, gobo, cucumber, daikon sprouts, kanpyo, wrapped with tempura sweet potato and avocado 11

spicy shiitake shiitake mushroom, cucumber and sriracha with soy-ginger vinaigrette 7

marley tofu, asparagus, mango, roasted red pepper with pineapple-Jamaican jerk sauce 8

hot nama

scallop-crab cake cilantro-lime cabbage slaw, carrot, sautéed snow pea, sambal mayonnaise, garlic ponzu, sriracha 14

filet yaki somen filet mignon tips, Japanese chili pepper spice, sautéed shiitake mushroom, asparagus, red pepper, somen noodle, sweet soy sauce, crisp wonton straws 17

orange-sesame shrimp sesame oil, orange, cilantro, mint, carrot, snow pea, bok choy, crushed peanut, somen noodle 16

cilantro-ginger portabella sandwich chimichurri, spicy mayonnaise, tomato, avocado, red onion, marinated portabella cap, on toasted ciabatta roll with sea salt kettle chips 9

entrée salads

**add: sesame crusted salmon 6 sautéed shrimp 6 filet tips 7 fantasy rock shrimp 5 smoked salmon 7 seared tuna 7

citrus and strawberry mixed greens, asparagus, red onion, strawberry, orange, toasted pinenuts & citrus vinaigrette 11

orange-basil somen noodle red pepper, orange segments, somen noodle, basil, asparagus, soy-ginger vinaigrette 10

sweet nama

nama truffles chocolate truffles with raspberry sauce, golden pineapple, kiwi and mango, fried gyoza and pocky sticks 7

pīña pineapple, roasted red pepper, cucumber, wrapped with avocado, topped with coconut milk and sweet basil 11

veggie futo asparagus, snow pea, carrot, tomato, spring mix, avocado, kanpyo, cucumber, zucchini, gobo, daikon sprout, wakame wrapped in soy paper with soy-ginger vinaigrette (5 pieces) 8

mediterranean spring mix, tomatoes, red onion, cream cheese, cucumber, topped with wasabi hummus, cilantro oil and pine nuts 12

sweet-chili ahi tuna and noodles seared tuna steak, udon noodle, carrot, snow pea, asparagus, red pepper, spicy garlic cream 16

asian bbq salmon broccoli, red pepper, red onion, steamed rice 16

pineapple pork tenderloin pineapple, red pepper, red onion, scallion, bok choy, carrot, steamed rice 14

the bowl your choice of rice, somen or udon noodles, shiitake mushroom, snow pea, carrot, bok choy, asparagus, red pepper, scallion tossed in soy-ginger sauce 10 Add: **tofu** 13 **pork** 14 **filet tips** 17 **shrimp** 16

spicy ahi tuna "burger" spring mix, tomato, onion, spicy mayonnaise, on toasted ciabatta roll with cilantro-lime cabbage slaw 10

spinach and avocado baby spinach, avocado, cucumber, tomato, edamame, daikon, cilantro-lime vinaigrette 11

nama house mixed greens, tomato, carrot, cucumber, daikon, wasabi peas, soy-ginger vinaigrette 10

nama nanners tempura battered banana with chocolate and raspberry sauce 7

mochi red bean, chocolate, vanilla, coffee, strawberry, mango or green tea 7



EXPRESS LUNCH MENU

Roll 8

served with miso soup and your choice of seaweed, cucumber, or house salad
(substitute edamame add 1)

Rooster – avocado, eel, zucchini & crab served with side of sriracha

California – snow crab, avocado & cucumber

Spicy Tuna – spicy tuna, cucumber & sesame seeds

Pizza – snow crab, smoked salmon, avocado baked with tnt sauce & topped with eel sauce, bonito flakes & scallion

Crunchy Shrimp – tempura shrimp, avocado, spicy mayonnaise topped with tempura crunchies

Kama – broiled yellowtail collar with crispy vegetable salad, ponzu & scallion

Philly – smoked salmon, cream cheese, avocado topped with scallion

Soy Joy – spicy tuna, seared albacore, cucumber, tempura crunchies, wrapped in soy paper, topped with fantasy sauce, eel sauce, wasabi mayonnaise & scallion

Marley – tofu, asparagus, mango, roasted red pepper with pineapple–Jamaican jerk sauce

Spicy Shiitake – shiitake mushroom, cucumber & sriracha with soy–ginger vinaigrette

Salad

Grande Nama House Salad

spring mix, tomato, carrot, cucumber, daikon, wasabi peas, soy–ginger vinaigrette 7

*add smoked salmon 5 *add seared ahi tuna 6

Sandwich

served on toasted ciabatta bread with choice of cilantro–ginger slaw or sea salt kettle chips

Spicy Tuna “Burger” – cilantro, mixed greens, tomato, red onion, spicy mayo 9

Scallop–Crab Cake – mixed greens, tomato, red onion, spicy mayo 9

Nama Po’ Boy – tempura shrimp, mixed greens, tomato, Japanese mayo, Old Bay 9

Nama Fish Taco’s – panko fried whitefish, asian slaw, pico de gallo, spicy mayo, chimichurri 8

Cilantro–Ginger Portabella – marinated portabella, cilantro vinaigrette, red onion, mixed greens, tomato, spicy mayo 7

Sweet Chili BBQ Pork – pork tenderloin, chili BBQ sauce, cilantro–ginger slaw 8

nama Kids

(10 and under)

shrimp n' chips (4) 7
tempura fried shrimp and
kettle chips

fish n' chips 7
served with kettle chips

tropical fruit and rice 6
fresh pineapple spears,
fried banana and coconut rice

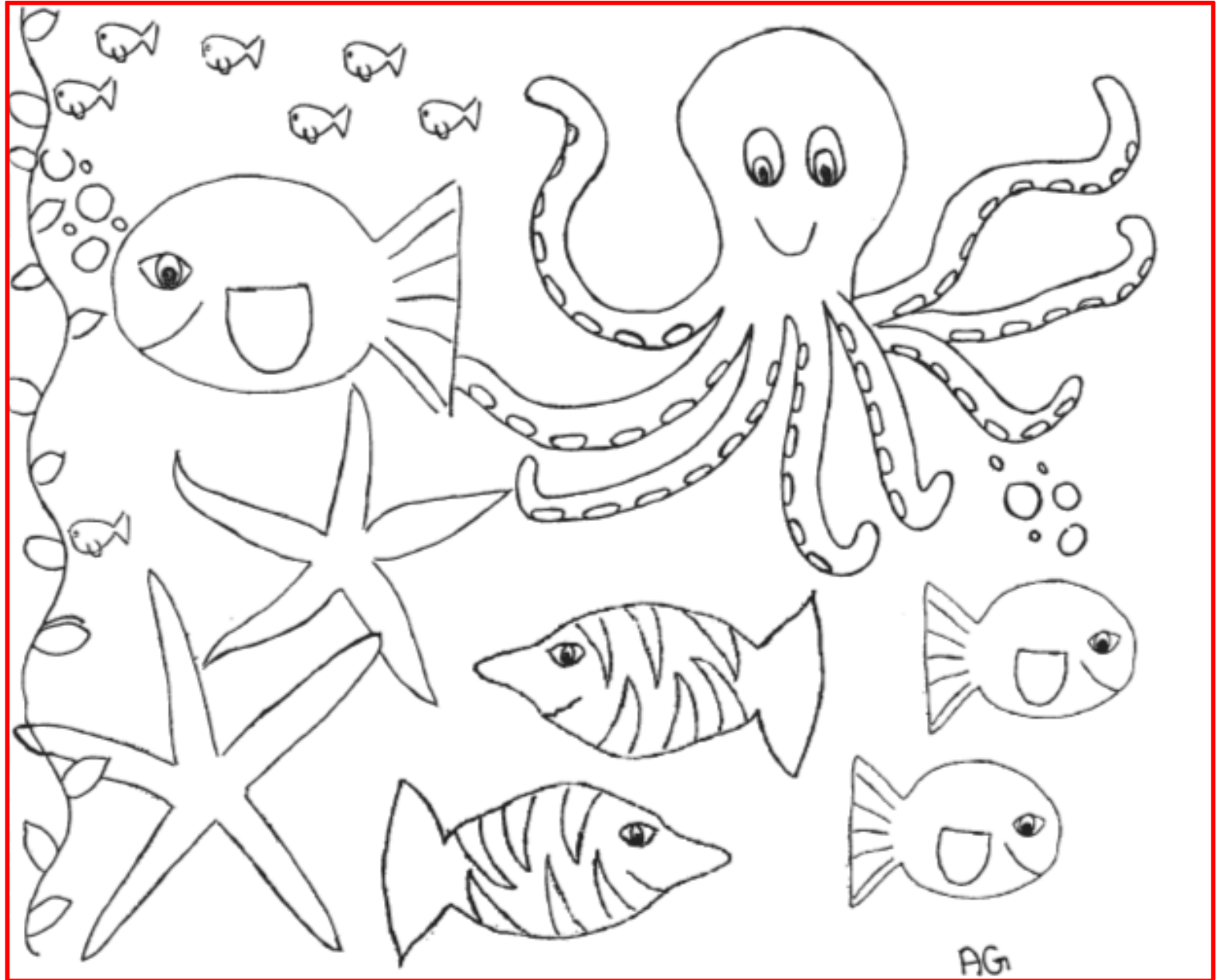
nama noodles 5
somen noodles tossed with
butter and asiago cheese
add shrimp 7
add steak 6

peanut butter and raspberry
roll 5
served with apple slices

shrimp dumplings 6
served with orange slices

white grape juice

all items served with your choice of
either ketchup or sweet soy vinaigrette



KIDS EAT FREE ON SUNDAY !

(offer applies to one child per adult)