

前菜/Starters

枝豆/ Edamame (V)

Green soybeans with rock salt of Guerande

茄子煮浸し/ Nasu Nibitashi (V)

Simmered organic eggplant, spring onion, wasabi nut, chili with sweet soy sauce

ほうれん草胡麻和え/ Gomaae (V)

Spinach and enoki mushroom salad, red shiso with sesame soy dressing

グリーンサラダ/ Green Salad (V)

Green leaves salad, asparagus, avocado, tomato with vinaigrette dressing

蕎麦サラダ/ Soba Salad

Soba, crispy chicken, mixed vegetables, nori, onsen egg, lemon balm with sesame, ponzu dressing

海鮮サラダ/ Kaisen Salad

Marinated salmon, white fish, tuna, prawn, ikura, seaweeds, tomato, mixed salad, cucumber, carrot with wasabi soy dressing

鮪たたき/ Maguro Tataki

Seared tuna, fennel, chili, daikon, wasabi, ponzu, soy and sesame sauce

茶碗蒸し/ Chawan-Mushi

Savoury steamed egg custard with chestnut and truffle

揚げ出し餅/ Agedashi-Mochi (V)

Deep fried mochi, eggplant, bok choy, daikon, spring onion, nori with vegetable tendashi

豚角煮/ Butakakuni

Braised pork belly, taro potato and snow peas with sweet soy sauce

汁物/Soups

カボチャの播り流し/ Surinagashi (V)

Pumpkin and onion soup

味噌汁/ Misoshiru

Miso soup, wakame, tofu, spring onion
Sechuan pepper

巻物/Maki Roll

アマールメレザンロール/ AMAN Melezin

Yellowtail, unagi, avocado, cucumber, Beaufort cheese, dried gourd, salmon roe, spring onion, garlic crumbs

スパイシーツナロール/ Spicy Tuna

Tuna, avocado, spicy mayo

サーモンアボガド巻き/ Salmon Avocado

Salmon, avocado, salmon roe, spicy mayo

クリスピープラウンロール/ Crispy Prawn

Panko prawn, avocado, spicy mayo

カリフォルニアロール/ California

King crab, avocado, cucumber, lettuce

ベジタブルロール/ Vegetable Roll (V)

Avocado, lettuce, pickled daikon radish

寿司と刺身/Sashimi & Nigiri Sushi

Sashimi (5) Nigiri Sushi (2)

サーモン/ Salmon

赤身/ Maguro (tuna)

鰻/ Unagi (eel) ---

海老/ Ebi (prawn) ---

牡丹海老/ Botan Ebi

(Peony Shrimp 2p)

鯛/ Madai (seabream)

イクラ/ Ikura (salmon roe)

ハマチ/Hamachi (yellowtail)

トロ/ Toro (tuna belly)

雲丹/Uni (sea urchin)

鮪タルタル/ Maguro Tartar

Tuna tartar, avocado, seaweeds, tomato, cucumber, wasabi nut

鯛薄造り/ Tai Usuzukuri

Japanese style sea bream "carpaccio" shiso, chili, daikon with ponzu sauce

サーモンアボカドキャビア乗せ/

Salmon avocado salad with caviar

Marinated salmon, avocado, Oscietra caviar mixed salad with soya milk dressing

料理長厳選/Chef selection

氷上お刺身盛り合わせ5種/

Sashimi Moriawase

Selection of sashimi (selection of five x3)

氷上特選刺身盛り合わせ7種/

Tokusen Sashimi Moriawase

Selection of sashimi (selection of seven x3)

特選握り寿司盛り合わせ7貫/

Tokusen Sushi Moriawase

Selection of nigiri sushi (selection of seven)

強肴/Plats

銀鱈西京焼き / **Gindara Saikyo-Yaki**

Grilled black cod marinated in sweet miso, chestnut, shiitake mushroom, snow peas

本日の焼き魚/

Yaki Zakana (Grilled fish of the day)

Plain grilled taro potato, shiitake mushroom, snow peas

grilled, wasabi soy sauce and lime

or

glazed with teriyaki sauce

本日の特選和牛サーロイン/

Tokusen Wagyu Sirloin

Grilled selection of Australian Wagyu sirloin

bok choy, chestnut served with lime

wasabi soy sauce and original miso sauce

鶏照り焼き / **Tori Teriyaki**

Grilled organic chicken glazed with

teriyaki sauce, shiitake mushroom, snow peas

野菜天婦羅盛り / **Yasai Tempura (V)**

Assorted vegetables with chili salt, lime,

daikon and vegetable tendashi Sauce

天婦羅盛り合わせ / **Tempura Moriawase**

Assorted of prawns, fish and mixed

vegetables with chili salt, lime, daikon

and tendashi sauce

鶏唐揚げ / **Tori Karaage**

Crispy organic chicken with cabbage, cherry

tomato, lime, shichimi salt and mayo

デザート/Desserts

白胡麻のブランマンジェ/

White sesame panna cotta with red bean ice cream and tropical fruits

抹茶ロールケーキ/

Green tea roulade, sweet red beans, strawberry

カボチャのブリュレ/

Pumpkin crème brûlée, vanilla ice cream

自家製アイスクリーム

Choices of homemade ice cream:

Vanilla / sake / green tea / red bean miso / chocolate

自家製シャーベット/

Choices of homemade sorbet:

Yuzu / orange / mango / strawberry

餅アイスクリーム /

Choice of mochi ice cream:

Vanilla / chocolate & vanilla / green tea / sakura

Nama, meaning 'raw', places emphasis on the strength of seasonal ingredients, prepared simply and beautifully. With a menu developed by master chef Keiji Matoba.