

DINNER



ディナー

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**NAMI FOR ALL SENSES****OMAKASE**おまかせ  
\$200**SUSHI OMAKASE**寿司おまかせ  
\$240

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**SMALL BITES****Poached Vegetables with Bonito Sauce**季節のお浸し  
\$10**Poached Hiroshima Oyster Marinated with Sesame Oil**牡蠣時雨煮オイル漬  
\$22**Japanese Omelette**出し巻玉子  
\$15**Salmon Roe Marinated in Soy Sauce**イクラ醤油漬  
\$35**Kagoshima Fried Fish Cake**鹿児島産薩摩揚げ  
\$20**Soy Marinated Fried Chicken, Lemon Confit**地鶏立田揚げ  
\$18**Assorted Pickles**香の物盛合わせ  
\$15**Boiled Green Soybean with Salt**枝豆  
\$15**Homemade Garlic Miso Dip and Vegetable Sticks**自家製味噌と生野菜  
\$15**Deep-Fried White Fish in Vinegar Sauce and Vegetables**白身魚南蛮漬  
\$18

MORIAWASE

**Assorted Sashimi**

Serves 1 to 2 persons

3 種盛り

1 ~ 2 人前

**\$80**

**Deluxe Assorted Sashimi**

Serves 3 to 4 persons

7 種盛り

3 ~ 4 人前

**\$220**

**Deluxe Assorted Sushi**

8 pieces of sushi and 2 pieces of

Gunkan-maki

寿司盛

8 かん + 軍艦, 2 かん

**\$95**

**Daily Market Sashimi**

Serves 2 to 3 persons

5 種盛り

2 ~ 3 人前

**\$150**



Sashimi

## SUSHI / SASHIMI

**Tuna**

鮪  
\$15 (Sushi)  
\$50 (Sashimi)

**Chutoro**

中トロ  
\$22 (Sushi)  
\$70 (Sashimi)

**Otoro**

大トロ  
\$30 (Sushi)  
\$100 (Sashimi)

**Sea Bream**

鯛  
\$12 (Sushi)  
\$40 (Sashimi)

**Yellow Jack**

縞鯻  
\$15 (Sushi)  
\$50 (Sashimi)

**Amberjack**

勘八  
\$15 (Sushi)  
\$50 (Sashimi)

**Sea Urchin**

雲丹  
\$20 (Sushi)  
\$60 (Sashimi)

**Salmon**

鮭  
\$8 (Sushi)  
\$40 (Sashimi)

**Salmon Belly**

鮭腹  
\$10 (Sushi)  
\$50 (Sashimi)

**Sweet Shrimp**

甘海老  
\$15 (Sushi)  
\$50 (Sashimi)

**Squid**

烏賊  
\$17 (Sushi)  
\$65 (Sashimi)

**Flounder**

平目  
\$15 (Sushi)  
\$60 (Sashimi)

**Fresh Water Eel**

鰻  
\$18 (Sushi)

**Tamago**

玉子  
\$8 (Sushi)

**Salmon Roe**

いくら  
\$13 (Sushi)

**Scallop**

帆立  
\$15 (Sushi)  
\$50 (Sashimi)

**Golden Eye Red Snapper**

金目鯛  
\$18 (Sushi)  
\$60 (Sashimi)

**Aburi Scallop**

炙り帆立  
\$15 (Sushi)

**Aburi Sea Eel**

炙り穴子  
\$15 (Sushi)

**Aburi Salmon**

炙りサーモン  
\$8 (Sushi)

## ROLLED SUSHI

**Cucumber**  
かっぱ巻  
\$10

**Salmon**  
鮭巻  
\$13

**Simmered Gourd**  
かんぴょう巻  
\$10

**Pickled Radish**  
お新巻  
\$10

**Fermented Soybean**  
納豆巻  
\$14

**Minced Prime Tuna and  
Spring Onion**  
ねぎとろ巻  
\$27

**California Inside-Out**  
加州裏巻  
\$20

**Tuna**  
鉄火巻  
\$15

**Tuna Belly**  
とろ巻  
\$25

**Shrimp Tempura  
Inside-Out**  
海老天巻  
\$22

**Eel and Egg  
Inside-Out**  
鰻玉裏巻  
\$30

NAMI - Not To Be Missed 

**Pan-fried Tuna Head with  
Chef Akiba's Sweet Soy Sauce**  
鮪ノーテン焼  
\$60

**Tilefish with Grated Radish  
Sauce**  
甘鯛オイル焼きみぞれ餡仕立て  
\$85

**Tuna Belly, Sea Urchin,  
Salmon Roe, White shrimp  
on Rice**  
贅沢丼  
\$95

**Unagi-eel, Salmon Roe,  
on Rice with Soup**  
鰻、いくら茶漬  
\$70

**Japanese Saga Wagyu Beef  
Sirloin A4, Sea Urchin, Rice,  
Chef Akiba's Special Sauce and  
Seasonal Truffle**  
佐賀牛ステーキご飯  
雲丹・温玉・トリュフをのせて  
\$75

## MAINS

**Grilled Salmon  
with Yuzu Pepper Sauce**  
サーモン 桑焼き  
\$30

**Grilled Halibut with  
Miso Sauce and Yuzu**  
カレイ 柚庵 味噌焼  
\$35

**Grilled Silver Cod Marinated  
in Saikyo Miso**  
銀鱈 西京焼  
\$35

**Grilled Eel with  
Sweet Soy Sauce**  
鰻蒲焼  
\$100

**Pan-Fried Sliced Miyazaki  
Wagyu Beef Striploin A5,  
Sweet Onion Soy Sauce**  
宮崎牛 A5 和牛 香味焼  
\$120

**Miyazaki Wagyu Beef Sirloin A5**  
宮崎牛 A5 和牛ステーキ  
\$150

**Japanese Saga Wagyu Beef  
Sirloin A4**  
佐賀牛ステーキ  
\$200

## TEMPURA

**Daily Market Assortment**  
本日鮮魚天ぷら盛合せ  
\$36

**Prawn**  
才巻海老天ぷら  
\$50

**Soft Shell Crab**  
ソフトシェルクラブ  
\$25

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**FROM THE POT**

**Miyazaki Wagyu Beef Striploin  
A5 Sukiyaki**  
宮崎牛 A5 和牛すき焼き  
\$200

**Japanese Saga Wagyu Beef  
Sirloin A4 Sukiyaki**  
佐賀産和牛すき焼き  
\$250

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**SLOW COOKED AND STEAMED**

**Steamed Egg Custard  
with Crab**  
蟹茶碗蒸し  
\$10

**Truffle Egg Custard**  
トリュフ茶碗蒸し  
\$20

**Simmered Vegetables**  
野菜炊き合せ  
\$17

**Kinki Fish,  
Sweet Soy Sauce**  
きんき煮付け  
Market Price

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**SALAD**

**Chilled Japanese Tomato**  
冷やしトマト  
\$17

**Fresh Green Salad  
with Crispy Baby Sardines**  
和風カリカリサラダ  
\$15

**Crab Roe Salad**  
蟹子サラダ  
\$20

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**SOUP**

**Miso Soup**  
田舎味噌汁  
\$8

**Red Miso Soup**  
赤出汁  
\$10

**Seasonal Clear Soup**  
季節の吸い物  
\$20

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**NOODLE**

**Buckwheat Noodles**  
蕎麦  
\$26

**Thick White Udon Noodles**  
うどん  
\$24

**Inaniwa Thin White Udon Noodles**  
稲庭うどん  
\$24

**Buckwheat Noodles with Sliced Raw Australian Wagyu Beef In Broth**  
肉蕎麦  
\$56

**Thick White Udon Noodles with Sliced Raw Australian Wagyu Beef in Broth**  
肉うどん  
\$54

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**RICE**

**Sea Urchin and Salmon Roe**  
雲丹いくら丼  
\$65

**Rice and Miso Soup Set**  
ご飯セット  
\$16