



203 Franklin Road

615.625.6262

sushi
bar

Gluten Sensitive Menu

appetizers

wasabi hummus served with pine nuts, sriracha, cilantro oil, daikon, red pepper and sliced cucumbers 8

nama house salad mixed greens, tomato, carrot, cucumber, daikon, wasabi peas and cilantro-lime vinaigrette 5

edamame warm with sea salt, or hot and spicy with Japanese 7 pepper spice 5

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

cucumber salad marinated cucumber with daikon and red pepper 4

entrée salads

nama house mixed greens, tomato, carrot, cucumber, daikon, wasabi peas, cilantro oil, lime juice and sea salt 10

mixed green and avocado mixed greens, avocado cucumber, daikon, edamame, tomato with cilantro oil, lime juice and sea salt 12

add: *sesame crusted salmon 7 sautéed shrimp 9 *filet tips 8 candied rock shrimp 8
smoked salmon 8 *seared tuna 9 tofu 4

chef specialties

***ceviche** assorted fresh fish served with pico de gallo, avocado, cilantro crema, cilantro oil, scallion and fresh corn tortilla chips 18

kama broiled yellowtail collar with mixed green salad gluten free ponzu, sushi rice and scallion 14

spicy shrimp panko shrimp tossed in spicy mayo served on a bed of rice with mixed greens, carrots and scallion 12

***ahi/tako poke** fresh tuna or octopus, assorted seaweed, scallion, gluten free soy sauce and sesame oil 14

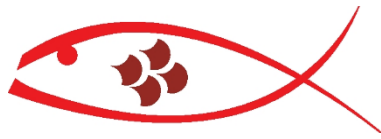
shrimp egg drop soup rice, carrots, snow peas, mushrooms, garlic, egg and shrimp served with a spicy miso broth 14 **(Nama Top Chef Winner)**

avocado and tomato salad fresh avocado slices, tomato, red onion, sesame seeds, lime, sea salt, cilantro oil 8

sashimi / nigiri / maki / te-maki

please see regular menu - *smelt roe (masago), crab (kani) and tofu pocket (inari) are not gluten free

**Advisory: The consumption of raw or undercooked foods such as meats, fish and eggs, which may contain harmful bacteria, may cause serious illness or death.*



rolls eight to ten pieces per order

++ all "fried" items are fried in corn starch.
 All of our sauces in this menu are gluten free.
 * brown rice may be substituted for each roll for 1.50.

***moon special** double nori roll with avocado, cucumber, salmon, spicy aioli, cream cheese topped with salmon avocado and house salad with gluten free ponzu 18

***bahama mama** ebi shrimp, cucumber topped with white fish avocado, scallion, coconut milk and Japanese 7 pepper spice 15

***atlantic** crunchy shrimp, avocado, spicy aioli topped with salmon, scallion, gluten free ponzu and chili garlic sauce 15

***soy joy** spicy tuna, seared albacore, cucumber, wrapped in soy paper topped with wasabi aioli, and scallion 15

***boston** spicy tuna, avocado, cucumber topped with tuna, avocado and chili garlic sauce 17

***spider** fried soft shell crab, mixed greens, avocado, cucumber, gobo, sprouts, spicy aioli (5 pieces) 13

***royale** fried shrimp, cream cheese, cucumber, topped with salmon, avocado 16

+ additional side order of sauce .35

+ substitute brown rice (gluten free) 1.5

***thai stick** crunchy shrimp, roasted red peppers, cream cheese, topped with tuna tataki, avocado coconut milk and fresh basil 17

***secret garden** tuna, salmon, flounder, sprouts, cucumber topped with avocado 15

***rainbow** spicy tuna, avocado, cucumber topped with salmon, tuna, yellowtail, white fish, shrimp and avocado 16

***crazy tuna** spicy tuna, cucumber topped with seared albacore, avocado, scallion and and gluten free ponzu 16

philly smoked salmon, cream cheese, avocado topped with scallion 9

***orange crush** rice wrapped with salmon, topped with spun carrot, spicy rock shrimp and scallion 16

crunchy shrimp shrimp, avocado, spicy aioli 9

vegetarian rolls eight to ten pieces per order

mediterranean mixed greens, tomatoes, red onion, cream cheese, cucumber topped with wasabi hummus, cilantro oil and toasted pine nuts 13

spicy shiitake shiitake mushroom, cucumber, chili garlic sauce and gluten free ponzu 8

pina pineapple, roasted red pepper, cucumber topped with coconut milk and basil 12

marley tofu, asparagus, mango, roasted red pepper with pineapple-Jamaican jerk sauce 10

hot nama

***sesame beef** crispy and tender filet tips, tossed with asparagus, red onion, shiitake mushrooms in a gluten free soy sauce served over rice 22

***honey-ginger salmon** sautéed broccoli, red pepper, red onion, topped with honey-ginger glaze, served over rice 23

the bowl sautéed shiitake mushroom, snow pea, carrot, bok choy, asparagus, red pepper, scallion, served on rice, with garlic and gluten free soy sauce 11

add: *filet tips 18 shrimp 19 pork 15 tofu 13

+ substitute brown rice 1.5

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