



203 franklin road, suite 100

615.625.6262

appetizers

wasabi hummus served with pine nuts, sriracha, cilantro oil, daikon, red pepper, naan bread 8

calamari jerk seasoned, flash-fried, with spicy aioli and scallion 10

edamame warm with sea salt or chilled with sweet soy vinaigrette 5 (gs)

crab and asiago dip served warm with sriracha, scallion, naan bread 9

calamari salad marinated squid with seaweed salad, mixed greens, cucumbers 8

kimchee and rice spicy marinated korean cabbage, sushi rice, cucumbers 7

nama shrimp your choice of tempura or panko fried, (5) large shrimp, mixed greens and nama soy-ginger dressing 10

avocado and tomato salad fresh avocado slices, tomato, red onion, cilantro – lime vinaigrette 8 (gs)

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

ebi-jiru spicy garlic miso broth soup with shrimp, carrot, snow pea, shiitake mushroom small 5 large 8

nama house salad mixed greens, tomato, carrot, cucumber, daikon, wasabi peas, sweet soy vinaigrette 5

cucumber salad marinated cucumber, daikon, red pepper 4 (gs)

seaweed salad assorted seaweed with cucumber 6

sampler platter an assortment of shrimp dumplings, pork dumplings and spring rolls with sweet soy vinaigrette 15

fantasy shrimp (5) large panko fried shrimp tossed in a sweet and spicy sauce, sticky rice, carrot, scallion 10

entrée salads

nama house mixed greens, tomato, carrot, cucumber, daikon, wasabi peas, sweet soy vinaigrette 10 (gs)

mixed green and avocado mixed greens, avocado, cucumber, daikon, edamame, tomato, cilantro – lime vinaigrette 12 (gs)

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

chef specialties

\*ceviche your choice of fresh fish, shellfish, or a combination served with pico de gallo, avocado, cilantro crema, masago, cilantro oil, scallion, sriracha, lime, tortilla chips 18 (gs)

land and sea tempura fried shrimp, asparagus, snow peas, sweet potato, red onion, zucchini, shiitake mushroom, served with sweet soy vinaigrette 15

nama fish / shrimp tacos (2) asian slaw, spicy aioli, pico de gallo, lime, cilantro chimichurri, served with kettle chips or asian slaw panko fish 12 panko shrimp 14 fantasy shrimp 14

\*ahi/tako poke marinated tuna or octopus, wakame seaweed, mixed greens, cucumber, avocado, masago, scallion, sprouts, red onion 14 (gs)

\*tuna tartare sweet chili rice, tuna, soy tobiko, salt and vinegar potato chips, sriracha, cilantro oil 18

\*truffle hamachi seared yellowtail, truffle oil, sweet-soy vinaigrette, topped with pico de gallo, soy tobiko, daikon sprouts 19

agedashi tofu cornstarch fried tofu, tentsuyu broth, daikon, bonito flakes, scallion, japanese chili pepper spice, sriracha 13

\*hamachi & serrano sliced yellowtail topped with citrus ponzu, serrano pepper, spun carrot/beets, lime, japanese chili pepper spice 16

\*the don bowls your choice of fish (6 oz) with rice, avocado, spun carrot, ginger, wasabi (gs)

\*ahi crudo sliced tuna sashimi, cucumber, daikon sprout, crispy wonton topped with lemon-wasabi aioli, sweet soy glaze, pickled ginger 19

tekka (tuna) 28 sake (salmon) 22 unagi (eel) 25 chirashi (chef) 30

kama yellowtail collar with mixed green salad, citrus ponzu, sushi rice, scallion- Traditional (fried/broiled) or Nashville Hot Kama 14 (gs)

chef's choice rolls and platters

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

\* chef's choice roll 18

\* chef's roll platter (2 rolls) 32

\* chef's nigiri platter (assorted 8 pieces) 26

\* chef's sashimi platter (assorted 9 oz. cut sashimi) 32

\* chef's sushi platters 32, 60, 90, 120 +

sashimi 3 oz. cut per order (all items in this section gs)

\*today's feature mkt

\*seared albacore shiro maguro 11

\*scallop hotategai 15

\*salmon sake 11

octopus tako 11

\*tuna tataki spicy-seared maguro 14

\*striped bass suzuki 11

\*yellowtail hamachi 11

\*tuna maguro 14

smoked salmon kun-sei sake 11

\*sweet shrimp ama ebi 17

\*eel unagi 11

nigiri two pieces per order (all items in this section gf except those marked ngs)

\*today's feature mkt

octopus tako 6

shrimp ebi 5

tofu pocket inari 8 (ngs)

eel unagi 6 (ngs)

\*tuna tataki maguro 7

crab kani 5 (ngs)

\*seared albacore shiro maguro 6

\*yellowtail hamachi 6

\*tuna maguro 7

\*quail egg uzura 6

\*striped bass suzuki 6

smoked salmon smoked sake 6

squid ika 6

\*smelt roe masago 5 (ngs)

\*scallop hotategai 4

avocado 8

\*salmon sake 6

\*sweet shrimp ama ebi 11

\*ikura salmon roe 7 (ngs)

\*\*"sunrise" quail egg and masago 11

maki (seaweed on outside) eight pieces per order / te-maki seaweed hand roll

eel 7

\*negi hama 7 (gs)

crab 6

\*spicy scallop 7

salmon skin 6 (gs)

\*salmon 7 (gs)

cucumber 4 (gs)

avocado 5 (gs)

spicy tofu 4 (gs)

ume and shiso pickled plum 4 (gs)

\*tuna 8 (gs)

\*spicy tuna 7 (gs)

\*tuna tataki 8

\*advisory: served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*\* most menu items are served with sesame seeds, please inform server if you have an allergy (gs) - can be prepared gluten sensitive

**rolls eight to ten pieces per order** ( all gluten sensitive items (gs) served on brown rice for additional 1.50 )

**\*ex-girlfriend** crab, panko shrimp, cream cheese, cucumber topped with eel, avocado, spicy scallops, eel sauce, fantasy sauce, tempura flakes 18

**\*moon special** double nori roll with crab, avocado, cucumber, tempura fried smoked salmon, spicy aioli, cream cheese topped with salmon, avocado topped with a house-seaweed salad 18

**\*secret garden** tuna, salmon, crab, sprouts, cucumber topped with avocado 15 (\*top with masago 16)

**\*atlantic** crunchy shrimp, avocado, spicy aioli topped with salmon, scallion, citrus ponzu, chili garlic sauce 15 (gs)

**\*soy joy** spicy tuna, seared albacore, cucumber, tempura crunchies, wrapped in soy paper topped with fantasy sauce, eel sauce, wasabi aioli, scallion 15

**\*maui wowie** crunchy shrimp, avocado, spicy aioli topped with yellowtail, avocado, pineapple salsa 16

**crabby eel** double nori roll with panko fried soft shell crab, crab, cucumber, avocado topped with eel, avocado, eel sauce 18

**caterpillar** eel, crab, cucumber topped with avocado, eel sauce 15

**\*boston** crab, avocado, cucumber topped with tuna, avocado, chili garlic sauce 17

**\*royale** panko fried shrimp, cream cheese, crab, cucumber topped with salmon, avocado, eel sauce 16

**\*orange crush** rice wrapped with salmon topped with spun carrot, candied rock shrimp, fantasy sauce, scallion 16

**dragon** crunchy shrimp, avocado, spicy aioli topped with eel, avocado, eel sauce 16

**bombshell** tempura shrimp, avocado, roasted red pepper topped with crab, tempura flakes, scallion, fantasy sauce, sweet chili sauce 16

**vegetarian rolls eight to ten pieces per order**

**crispy veggie** tempura fried asparagus, gobo, cucumber, sprouts, kanpyo topped with tempura sweet potato, avocado 12

**spicy shiitake** shiitake mushroom, cucumber, chili garlic sauce, sweet soy vinaigrette 8 (gs)

**tofu caprese** cornstarch fried tofu, cream cheese, tomato, cucumber, basil topped with avocado and gluten free soy sauce 12 (gs)

**marley** tofu, asparagus, mango, roasted red pepper, sweet chili sauce 9 (gs)

**hot nama substitute brown rice 1.5**

**\*scallop-crab cake** handmade scallop-crab cake served with asian slaw, carrots, snow pea, sriracha, spicy aioli, seasonal micro greens, toasted ciabatta bread 19

**\*sesame beef** crispy and tender filet tips, tossed with asparagus, red pepper, red onion, shiitake mushrooms, crispy wonton strips, sesame sauce served over rice 22

**currydon** red onion, carrot, apple, red pepper, honey, scallion, and japanese curry sauce served over rice with your choice of protein: \*filet tips 20 shrimp 21 pork 18 fried tofu 16

**tofu burger** cornstarch fried tofu with mixed greens, tomato, onion, avocado, chimichurri, spicy aioli served on a toasted ciabatta roll with choice of chips or asian slaw 13

**pineapple pork tenderloin** sautéed pineapple, red pepper, onion, scallion, bok choy, carrot served over rice with a sweet and sour sauce and fried pork 18

**\*asian bbq salmon** sautéed broccoli, red pepper, red onion, topped with seared asian bbq salmon, served over rice with crispy wonton strips 23

**\*yoga** yellowtail, tuna tataki, cucumber, daikon sprout topped with avocado, snow peas, cilantro – lime vinaigrette 17 (gs)

**\*bahama mama** ebi shrimp, crab, cucumber topped with white fish, avocado, scallion, coconut milk, japanese chili pepper spice 15

**\*triple sea** ebi shrimp, spicy tuna, cucumber, carrot topped with salmon, avocado, japanese chili pepper spice 16 (gs)

**\*sweet ahi diablo** double nori roll with spicy tuna, cucumber, mango, serrano pepper topped with tuna, avocado, sweet chili sauce 17 (gs)

**\*rainbow** crab, avocado, cucumber topped with salmon, tuna, yellowtail, white fish, shrimp, avocado 16

**\*jg** panko fried white fish, crab, cucumber topped with tuna tataki, avocado, scallion, citrus ponzu 17

**\*crazy tuna** spicy tuna & cucumber topped with seared albacore, avocado, scallion, citrus ponzu 16 (gs)

**\*tempura** crab, smoked salmon, cream cheese, avocado - tempura fried and topped with fantasy sauce, eel sauce, masago, scallion 16

**\*pizza** crab, smoked salmon, avocado baked with tnt sauce and topped with bonito flakes, scallion, eel sauce 13

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

**philly** smoked salmon, cream cheese, avocado topped with scallion 9 (\*top with masago 10) (gs)

**crunchy shrimp** tempura shrimp, avocado, spicy aioli topped with tempura crunchies 9

**cali** crab, avocado, cucumber 9 (\*top with masago 10)

+ \*top any roll with masago or flavored tobiko 1

+ additional side order of sauce .35 + top with candied rock shrimp 5

+ substitute brown rice 1.5

**pina** pineapple, roasted red pepper, cucumber topped with avocado, coconut milk, fresh basil 12 (gs)

**veggie futo** asparagus, snow peas, carrot, tomato, mixed greens, avocado, kanpyo, cucumber, zucchini, gobo, sprouts, wakame wrapped in soy paper and topped with sweet soy vinaigrette (5 pieces) 12

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

**\*miso glazed cod** sautéed snow peas, carrot, shiitake mushroom with miso sauce served over udon noodle with pine nuts and fresh basil 21

**\*sweet & spicy garlic beef** sautéed red onion, asparagus, carrot, snow peas, shiitake mushroom, zucchini, wakame, sprout, sweet chili garlic sauce, served over rice topped with filet tips, scallion, fried egg 24

**\*spicy tuna burger** handmade tuna burger with mixed greens, tomato, onion, spicy aioli, served on a toasted ciabatta roll with choice of chips or asian slaw 15

**the bowl** sautéed shiitake mushroom, snow peas, carrot, bok choy, red pepper, asparagus, scallion served on your choice of somen noodles, udon noodles or rice, with a sweet soy vinaigrette sauce, crispy wonton strips 14 (gs) add: \*filet tips 20 shrimp 21 pork 18 fried tofu 16

**katsudon** sautéed red pepper, asparagus, red onion, scallion served over rice with a sweet soy omelet and your choice of protein: \*grilled filet tips 20 fried shrimp 21 fried pork 18 fried tofu 16

**shrimp egg drop soup** rice, carrots, snow pea, mushrooms, garlic, scallion, egg, shrimp served in a spicy miso broth with crispy wonton strips 14 (gs)