



2300 elliston place

615.933.6262

## 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 shisho 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)