

d o w n t o w n  
506 s. gay st.  
865.633.8539



b e a r d e n  
5130 kingston pk.  
865.588.9811

## appetizers

**wasabi hummus** served with pine nuts, sriracha, cilantro oil, daikon, red pepper and naan 7

**calamari** jerk seasoned and flash-fried, served with spicy aioli 9

**edamame** warm with sea salt or chilled with sweet soy vinaigrette 4

**crab and asiago dip** served warm with sriracha, scallion and naan 8

**calamari salad** marinated squid with seaweed salad, mixed greens and cucumbers 10

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

**nama house salad** mixed greens, tomato, carrot, cucumber, daikon, wasabi peas and sweet soy vinaigrette 4

**cucumber salad** marinated cucumber with daikon and red pepper 4

**seaweed salad** assorted seaweed with cucumber 8

**sampler platter** an assortment of shrimp dumplings, pork dumplings and spring rolls with sweet soy vinaigrette 13

## entrée salads

**nama house** mixed greens, tomato, carrot, cucumber, daikon, wasabi peas, sweet soy vinaigrette 10

**mixed green and avocado salad** mixed greens, avocado, cucumber, daikon, edamame, tomato with cilantro oil, lime juice and sea salt 10

add: \*sesame crusted salmon 7 sautéed shrimp 8 \*filet tips 8 fantasy shrimp 8 smoked salmon 8 \*seared tuna 9 tofu 3

## chef specialties

**\*ceviche** your choice of fresh fish, shellfish or a combination served with pico de gallo, avocado, cilantro crema, masago, cilantro oil, scallion and fresh blue corn tortilla chips 15

**nama fish / shrimp tacos** panko fried cod, Asian slaw, pico de gallo, spicy aioli, lime, cilantro chimichurri  
fish 10 shrimp 12 add avocado 1 add cilantro crème .25

**kimchee and rice** spicy marinated korean cabbage with sushi rice and cucumbers 6

**\*tuna tartare** sweet chili rice, tuna, soy tobiko, salt and vinegar potato chips, sriracha and cilantro oil 16

**kama** broiled yellowtail collar with mixed green salad, ponzu, sushi rice and scallion 12

**fantasy shrimp** rock shrimp tossed in fantasy and eel sauce served on a bed of rice with mixed greens, carrots and scallion 10

**\*chirashi** assorted sashimi served over sushi rice 25

**land and sea tempura** fried shrimp, asparagus, snow peas, sweet potato, red onion, zucchini and shiitake mushroom served with sweet soy vinaigrette 13

**\*ahi/tako poke** fresh tuna or octopus, assorted seaweed, masago, scallion and sesame oil 12

**shrimp egg drop soup** rice, carrots, snow peas, mushrooms, garlic, egg and shrimp served with a spicy miso broth 13 **(Nama Top Chef Winner)**

**\*tekka don** tuna and avocado served over sushi rice 24

**unagi don** eel and avocado served over sushi rice 22

**tempura shrimp** tempura battered shrimp served on a bed of mixed greens with sweet soy vinaigrette 10

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

**agedashi tofu** corn starch fried tofu, tentsuyu broth, daikon, bonito flakes scallion, Japanese chili pepper spice and sriracha 12

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

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

## chef's choice rolls and platters

**\*chef's choice roll** 18

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

**\*chef's nigiri platter (3 orders nigiri / 6 pieces)** 18

**\*chef's sashimi platter (3 orders sashimi / 9 oz)** 32

**\*chef's combo platter (1 roll, 1 order nigiri, 1 order sashimi)** 32

## sashimi 3 oz. cut per order

**\*today's feature** mkt

**\*seared albacore** shiro maguro 12

**\*scallop** hotategai 13

**\*salmon** sake 11

**tofu** 5

**\*tuna tataki** maguro 14

**\*flounder** hirame 11

**octopus** tako 12

**\*tuna** maguro 14

**\*sweet shrimp** ama ebi 20

**\*yellowtail** hamachi 14

**smoked salmon** smoked sake 14

## nigiri two pieces per order

**\*today's feature** mkt

**octopus** tako 9

**shrimp** ebi 5

**tofu pocket** inari 4

**eel** unagi 8

**shiitake** 4

**crab** kani 6

**\*seared albacore** shiro maguro 6

**\*yellowtail** hamachi 9

**jerk** tofu 4

**\*tuna** maguro 9

**\*quail egg** uzura 4

**\*flounder** hirame 7

**squid** ika 5

**\*smelt roe** masago 4

**smoked salmon** smoked sake 9

**\*scallop** hotategai 9

**avocado** 4

**\*salmon** sake 7

**\*surf clam** hokkigai 4

**\*sweet shrimp** ama ebi 13

**\*tuna tataki** maguro 9

## maki (seaweed outside) eight pieces per order

**eel** 8

**\*negi hama** 8

## te-maki handroll

**\*spicy scallop** 7

**\*negi hama** 8

**\*salmon** 7

**cucumber** 4

**\*spicy tuna** 7

**salmon skin** 6

**\*tuna** 9

**ume** pickled plum 4

**eel and avocado** 9

**spicy tofu** 4

**crab** 7

**avocado** 5

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## rolls eight to ten pieces per order

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

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

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

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

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

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

**crabby eel** soft shell crab, snow crab, cucumber and avocado topped with eel, avocado and eel sauce 18

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

**\*boston** snow crab, avocado, cucumber topped with tuna, avocado and chili garlic sauce 16

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

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

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

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

**\*thai stick** crunchy shrimp, roasted red peppers, cream cheese topped with tuna tataki, avocado, coconut milk and fresh basil 16

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

**\*fancy scallop** snow crab, avocado, sprouts, cucumber topped with tempura crunchies, spicy scallops and fantasy sauce 16

**\*ocean commotion** tuna, cucumber, sprouts, gobo topped with tuna, avocado and spicy scallop salad 17

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

**\*jg** panko fried white fish, snow crab, cucumber topped with tuna tataki, avocado, scallion and ponzu sauce 16

**\*crazy tuna** spicy tuna, cucumber topped with seared albacore, avocado, scallion and ponzu sauce 16

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

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

**\*spider** 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 (\*with masago 10)

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

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

+ **additional side order of sauce** .25

+ **substitute brown rice** 1.5

+ **candied rock shimp** 5

## vegetarian rolls eight to ten pieces per order

**crispy veggie** tempura fried asparagus, gobo, cucumber, sprouts, kanpyo topped with tempura sweet potato and avocado 11

**spicy shiitake** shiitake mushroom, cucumber, chili garlic and sweet soy vinaigrette sauces 7

**marley** tofu, asparagus, mango, roasted red pepper with pineapple-Jamaican jerk sauce 9

**pina** pineapple, roasted red pepper, cucumber topped with avocado, coconut milk and basil 11

**veggie futo** asparagus, snow pea, carrot, tomato, mixed greens, avocado, kanpyo, cucumber, zucchini, gobo, sprouts, wakame wrapped in soy paper and topped with sweet soy vinaigrette (5 large pieces) 11

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

## hot nama

**\*scallop-crab cake** handmade scallop-crab cake served with Asian slaw, carrots, snow peas, sriracha and spicy aioli 15

**\*filet yaki somen** filet tips, with Japanese chili pepper spice, sautéed shiitake mushroom, asparagus, red pepper, somen noodle, eel sauce, crisp wonton straws 19

**currydon** red onion, carrot, apple, red pepper, honey, scallion and Japanese curry sauce served over rice with your choice of protein: \*filet tips 18 shrimp 18 pork 14 tofu 13

**tofu burger** corn starch fried tofu with mixed greens, tomato, onion, avocado, chimichurri, spicy aioli, served on a toasted ciabatta roll 11

**pineapple pork tenderloin** sautéed pineapple, red pepper, onion, scallion, bok choy, carrot, served over steamed rice with a sweet and sour sauce and fried pork 14

**\*asian bbq salmon** sautéed broccoli, red pepper, red onion topped with pan seared asian bbq salmon and served over rice 17

**\*sweet-chili tuna and noodles** sautéed carrot, snow pea, asparagus, red pepper, served over udon noodle with a sweet garlic cream sauce and topped with seared tuna and scallion 17

**\*sweet & spicy garlic beef** rice, sautéed red onion, asparagus, carrot, snow pea, shiitake mushroom, zucchini, chili garlic sauce then topped with filet tips, scallion and a fried egg 19 (nama top chef winner)

**\*spicy tuna burger** a handmade tuna burger with mixed greens, tomato, onion, spicy aioli, served on a toasted ciabatta roll with chips or asian slaw 13

**the bowl** sautéed shiitake mushroom, snow pea, carrot, bok choy, asparagus, red pepper, scallion, served on your choice of somen, udon noodles or rice with a sweet soy vinaigrette sauce 11  
add: \*filet tips 18 shrimp 18 pork 14 tofu 13

**katsudon** sautéed red pepper, asparagus, red onion, scallion served over rice with a sweet soy omelet and your choice of protein  
\*filet tips 18 fried shrimp 18 fried pork 14 fried tofu 13

+ **substitute brown rice** 1.5

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