



2300 elliston place

615.933.6262

appetizers

- wasabi hummus served with pine nuts, sriracha, cilantro oil, daikon, red pepper, and naan 7
calamari jerk seasoned, flash-fried and served with spicy aioli 10
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
fantasy shrimp large panko fried shrimp tossed in a sweet and spicy sauce served on a bed of rice with scallion 12
panko shrimp panko fried shrimp served on a bed of mixed greens with sweet soy vinaigrette 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
kimchee and rice spicy marinated korean cabbage with sushi rice and cucumbers 6
avocado and tomato salad fresh avocado slices, tomato, red onion, sesame seeds, lime, sea salt, cilantro oil 8

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 9 *filet tips 8 candied rock shrimp 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 16
nama fish / shrimp tacos panko fried cod, Asian slaw, pico de gallo, spicy aioli, lime, and cilantro chimichurri fish 11 shrimp 13 add avocado 1 add cilantro crème .35
*tuna tartare sweet chili rice, tuna, soy tobiko, salt and vinegar potato chips, sriracha, and cilantro oil 17
*chirashi assorted sashimi served over sushi rice 28
*wasabi salmon shredded carrot and daikon wrapped in nigiri cut salmon. garnished with ponzu, yuzu tobiko, ikura, kizami wasabi, and alfalfa sprout 14
*alba-q albacore two ways – seared with a sweet and spicy garlic sauce and with a tnt sauce 17
unagi don eel and avocado served over sushi rice 22

- 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 13
*tekka don tuna and avocado served over sushi rice 25
*truffle hamachi yellowtail seared in a white truffle oil and sweet soy vinaigrette. topped with pico de gallo, soy tobiko, and alfalfa sprouts 19
agedashi tofu corn starch fried tofu, tentsuyu broth, daikon, bonito flakes scallion, Japanese chili pepper spice, and sriracha 12
*aburi sake with avo-yuzu creme fresh cut salmon seared rare and served on a bed of avocado-yuzu crème. garnished with ikura, yuzu tobiko, roma tomato, alfalfa sprouts, and asiago cheese 17
kama broiled yellowtail collar with mixed green salad, ponzu, sushi rice, and scallion 12

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) 22
*chef's sashimi platter (assorted 9 oz. cut sashimi) 32 *chef's sushi platters 32, 60, 90, 120 +

sashimi 3 oz. cut per order

- *today's feature mkt *seared albacore shiro maguro 12 *scallop hotategai 14
*salmon sake 11 tofu 5 *tuna tataki maguro 14
*striped bass suzuki 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
*striped bass suzuki 7 squid ika 6 *smelt roe masago 4 smoked salmon smoked sake 9
*scallop hotategai 10 avocado 4 *salmon sake 7 *surf clam hokkigai 4
*sweet shrimp ama ebi 13 ikura salmon roe 10 *tuna tataki maguro 9

maki (seaweed outside) eight pieces per order

- eel 8 *negi hama 8 crab 7 *spicy scallop 7 *negi hama 8
*salmon 7 cucumber 4 avocado 5 *spicy tuna 7 salmon skin 6
*tuna 9 ume pickled plum 4 eel and avocado 9 spicy tofu 4

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



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rolls eight to ten pieces per order substitute brown rice 1.5

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

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

***secret garden** tuna, salmon, 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 panko fried soft shell crab, crab, cucumber and avocado topped with eel, avocado, and eel sauce 18

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

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

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

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

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

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

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 sauce, and sweet soy vinaigrette 7

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

hot nama substitute brown rice 1.5

***scallop-crab cake** handmade scallop-crab cake served with Asian slaw, carrots, snow pea, sriracha, and spicy aioli 17

***sesame beef** crispy and tender filet tips, tossed with asparagus, red onion, shiitake mushrooms in a savory sesame sauce served over rice 19 (nama top chef winner)

currydon red onion, carrot, apple, red pepper, honey, scallion, and Japanese curry sauce served over rice with your choice of protein: *filet tips 19 shrimp 20 pork 16 tofu 14

tofu burger corn starch fried tofu with mixed greens, tomato, onion, avocado, chimichurri, spicy aioli, served on a toasted ciabatta roll with choice of chips or Asian slaw 12

pineapple pork tenderloin sautéed pineapple, red pepper, onion, scallion, bok choy, carrot served over rice with a sweet and sour sauce and fried pork 16

***asian bbq salmon** sautéed broccoli, red pepper, red onion, topped with seared Asian bbq salmon, served over rice 19

shrimp egg drop soup rice, carrots, snow pea, mushrooms, garlic, egg, and shrimp served in a spicy miso broth 14 (nama top chef winner)

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

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

***fancy scallop** 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 18

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

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

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

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

***pizza** crab, smoked salmon, avocado baked with tnt sauce and topped with bonito flakes, scallion, and 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 (*with masago 10)

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

+ *top any roll with masago or flavored tobiko 1 + candied rock shimp 5
+ additional side order of sauce .35

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

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) 11

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

***miso glazed salmon** sautéed snow peas, carrot, shiitake mushroom with miso glazed seared salmon and served over udon noodle garnished with pine nuts and basil 19 (nama top chef winner)

***sweet & spicy garlic beef** rice, sautéed red onion, asparagus, carrot, snow peas, shiitake mushroom, zucchini, wakame, sprout & chili garlic sauce topped with filet tips, scallion, & a fried egg 21 (nama top chef winner)

***spicy tuna burger** a handmade tuna burger with mixed greens, tomato, onion, and 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, asparagus, red pepper, scallion, served on your choice of somen noodles, udon noodles or rice with a sweet soy vinaigrette sauce
add: *filet tips 19 shrimp 20 pork 16 tofu 14

katsudon sautéed red pepper, asparagus, red onion, and scallion served over rice with a sweet soy omelet and your choice of protein:
*filet tips 19 shrimp 20 fried pork 16 fried tofu 14

- all proteins may be grilled or fried, please specify with your server

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