

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, flash-fried, served with spicy aioli & scallion 10

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

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

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

**seaweed salad** assorted seaweed with cucumber 8

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

**ebi-jiru** spicy garlic miso broth soup with shrimp, carrot, snow pea and mushroom 5.5

**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 (gs)

**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, lime, sea salt, cilantro oil 8 (gs)

## 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 with cilantro oil, lime juice, & sea salt 10 (gs)

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, sriracha, and tortilla chips 16 (gs)

**nama fish / shrimp tacos** your choice of panko fried cod, shrimp, or bbq albacore, asian slaw, spicy aioli, pico de gallo, lime, and cilantro chimichurri **fish** 12 **shrimp** 14 **bbq albacore** 14 **combo** 15 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 (gs)

**\*wasabi salmon** shredded carrot and daikon wrapped in nigiri cut salmon. garnished with ponzu, yuzu tobiko, ikura, kizami wasabi, and alfalfa sprout 14

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

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

**\*ahi/tako poke** fresh tuna or octopus, assorted seaweed, masago, scallion, sprouts, and sesame oil 13 (gs)

**\*tekka don** tuna and avocado served over sushi rice 25 (gs)

**\*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

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

## 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) 18

\* 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

**octopus tako** 12

**\*tuna maguro** 14

**\*seared albacore** shiro maguro 12

**\*tuna tataki** maguro 14

**smoked salmon** smoked sake 14

**\*scallop hotategai** 14

**\*striped bass** suzuki 11

**\*sweet shrimp** ama ebi 20

**\*salmon sake** 11

**\*yellowtail hamachi** 14

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

**\*today's feature** mkt (ngs)

**eel unagi** 8 (ngs)

**\*yellowtail hamachi** 9

**smoked salmon** smoked sake 9

**avocado** 4

**\*tuna tataki** maguro 9

**octopus tako** 9

**shiitake** 4

**\*tuna maguro** 9

**squid ika** 6

**\*salmon sake** 7

**shrimp ebi** 5

**crab kani** 6 (ngs)

**\*quail egg** uzura 4

**\*smelt roe** masago 4 (ngs)

**\*sweet shrimp** ama ebi 13

**tofu pocket inari** 4 (ngs)

**\*seared albacore** shiro maguro 6

**\*striped bass** suzuki 7

**\*scallop hotategai** 10

**ikura salmon roe** 10 (ngs)

## maki (seaweed outside) eight pieces per order

**eel** 8

**\*negi hama** 8 (gs)

**crab** 7

**\*salmon** 7 (gs)

**cucumber** 4 (gs)

**avocado** 5 (gs)

**\*tuna** 9 (gs)

**ume pickled plum** 4 (gs)

## te-maki handroll

**\*spicy scallop** 7

**\*spicy tuna** 7 (gs)

**eel and avocado** 9

**\*negi hama** 8 (gs)

**salmon skin** 6 (gs)

**spicy tofu** 4 (gs)

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

all menu items are served with sesame seeds (gs) can be prepared gluten sensitive

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## rolls eight to ten pieces per order

**\*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** double nori roll with panko fried soft shell crab, crab, cucumber & 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 (gs)

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

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

## hot nama substitute brown rice or any gluten sensitive item 1.5

**\*scallop-crab cake** handmade scallop-crab cake served with asian slaw, carrots, snow pea, sriracha, spicy aioli, seasonal micro greens, and toasted ciabatta bread 16

**\*sesame beef** crispy and tender filet tips, tossed with asparagus, red pepper, 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 18 shrimp 19 pork 15 tofu 13

**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 11

**pineapple pork tenderloin** sautéed pineapple, red pepper, onion, scallion, bok choy, carrot served over rice with a sweet and sour sauce and fried pork 15

**\*asian bbq salmon** sautéed broccoli, red pepper, red onion, topped with seared asian bbq salmon, served over rice with crispy wonton strips and a lemon wedge 17

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

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

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

**shrimp tortilla** cornstarch fried shrimp, spicy aioli, avocado topped with crushed corn tortilla chip crumbs 10 (gs)

**\*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 (gs)

**\*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 trt 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) (gs)

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

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

**substitute brown rice or any gluten sensitive item** 1.5

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

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

**\*miso glazed cod** sautéed snow peas, carrot, shiitake mushroom with miso glazed seared cod 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 19 (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 14

**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 11 (gs) add: \*filet tips 18 shrimp 19 pork 15 tofu 13

**katsudon** sautéed red pepper, asparagus, red onion, and scallion served over rice with a sweet soy omelet and your choice of protein:  
\*filet tips 18 shrimp 19 fried pork 15 fried tofu 13

**shrimp egg drop soup** rice, carrots, snow pea, mushrooms, garlic, scallion, egg, & shrimp served in a spicy miso broth and crispy wonton strips 13 (gs) (nama top chef winner)