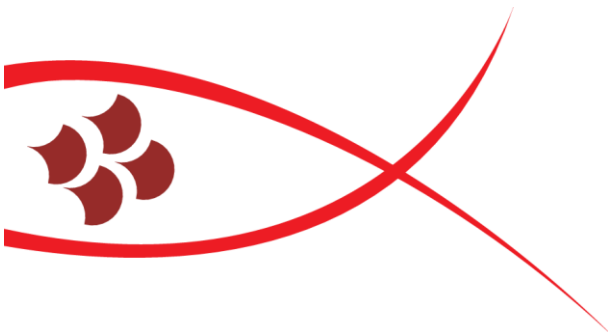


nama



nama nashville

drink and dessert menu



specialty cocktails

kiwi's knees – pickers vodka, kiwi, peach schnapps, lime, agave, sparkling wine 10

nama paloma – camareña silver, agave, lime, sparkling grapefruit 11

lychee saketini – hana lychee sake, pickers vodka, elderflower liqueur 10

elder g&t – roku gin, elderflower liqueur, cucumber sake, lime, tonic 9

japanese 75 – corsair gin, lemon juice, simple syrup, yuzu sparkling sake 10

lavender lemongrass drop – kai lemongrass, crème de violette,
house made sour mix, lemon 12

japanese old fashioned – toki suntory whisky, angostura bitters, simple syrup, orange
peel and luxardo cherry 13

blushing mojito – rum, peach sake, mint, peaches, lime, club soda 9

mule – strawberry mulan / kentucky / moscow – pennington's strawberry rye whiskey,
four roses bourbon or tito's vodka with fresh lime, gosling's ginger beer 9

margarita – blood orange / ginger / strawberry-basil 10

blueberry honey julep – four roses bourbon, blueberries, mint, honey, lemon 10

sangria – sparkling / red – sake, wine, juice, seasonal fruit, ginger, bubbles 10 / 40

floradora – rain cucumber vodka, lime, raspberry, ginger ale 10

flirtini – 360 raspberry vodka, pineapple, cranberry, lime, sparkling wine 9

so fresh & so clean – rain cucumber vodka, cucumber sake, cilantro, lime 10

violet beauregarde – pickers vodka, blueberry, rosemary simple syrup, fresh lemonade,
toasted rosemary 10

spicy sensei – pepper infused vodka, domaine de canton, lime, cucumber,

dessert cocktails

chai white russian – chilled chai tea, pinnacle whipped vodka, kahlua, coconut cream 10

millionaire's coffee – grand marnier, hazelnut, baileys, kahlua and coffee topped with
whipped cream 10

sake

house sake carafes (small/large)

house sake 7 / 11

apple infused 9 / 13

cucumber infused 9 / 13

featured infused 9 / 13

junmai sake carafes (small / large)

ozeki 'champion' dry 9 / 15

hana lychee 9 / 15

ozeki nigori 'unfiltered' 9 / 15

hana white peach 9 / 15

premium sake bottles

bushido 'way of the warrior' *gingo genshu* (180 mL) 8

single-serve can, raspberry, pear, white flowers, spice

gekkeikan zipang sparkling sake *junmai* (250 mL) 15

lightly carbonated, tropical fruit, crisp finish

gekkeikan *junmai nigori* (300 mL) 17

creamy, sweet, medium-bodied, honey, tropical fruit

hakutsuru 'nama' *junmai* (300 mL) 18

light, fresh, smooth, dry

sho shiku bai *junmai nigori* (300 mL) 18

lightly filtered, rich, sweet, melon

hakushika 'snow beauty' *junmai nigori* (300 mL) 24

creamy, sweet, velvety full-bodied

gekkeikan horin 'fragrant ring' *junmai daiginjo* (300 mL) 30

well balanced, smooth, medium-bodied, pear

yuki no bosha *junmai gingo* (300 mL) 32

peach, strawberry, papaya, white pepper spice

wine list

sparkling

house champagne 7 / 28
la marca prosecco *italy* 10 / 40
poema cava rosé *spain* 10 / 40
roederer estate brut *california* 75
veuve clicquot champagne *france* 125
gekkeikan zipang sparkling sake *junmai* 15

red wine 5oz/8oz/btl

house cabernet or pinot noir 7 / 10
mark west pinot noir *california* 9 / 12 / 36
meiomi pinot noir *california* 12 / 15 / 48
apothic red blend *california* 9 / 12 / 36
velvet devil merlot *washington* 9 / 12 / 36
trapiche malbec *argentina* 9 / 12 / 36 
louis martini cabernet *california* 10 / 13 / 40 
charles & charles cabernet/syrah blend *washington* 10 / 13 / 40 

white wine 5oz/8oz/btl

house pinot grigio, chardonnay, rosé 7 / 10
oyster bay sauvignon blanc *new zealand*
 12 / 16 / 48
leese fitch chardonnay *california*
 9 / 12 / 36
josh chardonnay *california*
10 / 13 / 40
242 sauvignon blanc *california*
 9 / 12 / 36
relax riesling *germany*
9 / 12 / 36
chloe pinot grigio *italy*
9 / 12 / 36
yes way rosé *france*
9 / 12 / 36

plum wine 5oz/8oz/btl

kikkoman plum wine 8 / 12 / 32

join us every wednesday (4-10) for nama wine night -
half price on select bottles!



organic. biodynamic. natural. fair trade. philanthropic. sustainable.

flights

sake

house – house, apple, cucumber, feature 10

nigori – ozeki, gekkeikan, sho shiku bai, snow beauty 12

japanese whisky 20

toki suntory – ginger, honey, grapefruit, thyme

iwai – sweet, red fruit, vanilla

akashi white oak – malt, citrus, black cherry, toffee, oak

sensei – oak, caramel, spice

taste of the south 20

buffalo trace – sweet, brown sugar, spice, oak, toffee

belle meade – Caramel, vanilla, rye spice, apricot, long, smooth finish

weller special reserve – honey, butterscotch, soft woodiness

basil hayden's – rye, pepper, honeysuckle, brown sugar, smooth, quick finish

taste of nashville 6 / 11

*choose either 4 or 8 of our local draft beers –
each choice served as a 3 oz sample*

beer list

import/craft 6

angry orchard, stella artois, founders all day ipa, boulder shake chocolate porter, stiegl radler grapefruit, asahi, tiger, tecate, yazoo dos perros

domestic 5

bud light, coors light, michelob ultra, miller lite, beck's non-alcoholic

draft

**ask your server about our seasonal selection*

non-alcoholic beverages

pepsi, diet pepsi, mountain dew, tropicana lemonade, mug root beer, sierra mist, dr pepper, iced tea, seasonal hot teas, aqua panna, san pellegrino

nama nashville weekly specials

- monday** – lunch menu 11-3; happy hour 3-7 ½ price select sushi 4-close
- tuesday** – lunch menu 11-3; happy hour 3-7 ½ off select beer 4-10
\$6 fish tacos all day & trivia night
- wednesday** – lunch menu 11-3; happy hour 3-7 ½ off select bottles of wine 4-10
\$6 candied rock shrimp appetizer
- thursday** – lunch menu 11-3; happy hour 3-7 ½ price select sushi 4-close
- friday** – lunch menu 11-3; happy hour 3-7 weekend chef features
- saturday** – happy hour 11-7 weekend chef features
- sunday** – happy hour all day kids eat free 12-4 (10 and under, *one child per adult entrée)
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\$6 happy hour food specials

pork dumplings – served with sweet soy vinaigrette

shrimp dumplings – served with sweet soy vinaigrette

vegetable spring rolls – served with sweet soy vinaigrette

maki or te-maki – choice of crab, salmon, spicy scallop and cucumber, spicy tuna and cucumber, negi-hama, salmon skin (\$4- cucumber, avocado, ume or spicy tofu and cucumber)

2-4-1 happy hour drink specials

sake:

- \$7 small house
- \$9 small house feature

\$7 house wines:

- sparkling, chardonnay, pinot grigio, cabernet, pinot noir, rosé

\$6 draft beers:

- hap & harry's, kirin, blue moon, yuengling

\$10 speciality cocktails:

- floradora
- spicy sensei
- ginger margarita
- violet beauregard
- red or white sangria

\$7 well drinks:

- bourbon, vodka, gin, tequila, rum
-

sweet nama

nama truffles – chocolate truffles with raspberry sauce, golden pineapple, kiwi and mango, fried gyoza, coconut milk and pocky sticks 7

nama nanners – tempura battered bananas, chocolate and raspberry sauce 9

salted caramel cheesecake – caramel & raspberry sauce, whipped cream and sugared crispy gyoza 9

mochi – cookies n' cream, chocolate, strawberry, mango, mint chocolate chip, or green tea 7