

FRESH•ASIAN•FUSION

nama catering menu



Platter A (All Nigiri) 120

4 pieces each Tuna, Salmon, White Fish, Shrimp, Albacore, Tuna Tataki, Yellowtail and Eel Nigiri



Platter D (All Sashimi) 120

6 oz. each Tuna, Salmon, White Fish, Yellowtail, and Albacore Sashimi



Platter B (All Rolls) 110

2 Cali, 1 Tempura, Crunchy Shrimp, Soy Joy, Boston, Atlantic and Rainbow



Platter E (Rolls, Nigiri, Sashimi) 160

1 Cali, 1 Soy Joy, 1 Tempura, 4 pieces each Tuna, Salmon, Yellowtail Nigiri, 3 oz. each Tuna, Salmon and White Fish Sashimi



Platter C (Rolls & Nigiri) 110

1 Cali, Crunchy Shrimp, Boston, Atlantic, 4 pieces each Tuna, Salmon, White Fish and Shrimp Nigiri



Platter F (Appetizer & Hot Nama) 70

Edamame(Cold and Dressed), 6 Pork, Shrimp Dumpling, 8 Spring Rolls, Full Dinner Portion of Sesame Beef and Pork Katsu.

Each platter can serve 3 to 4 people. Disposable plates and silverwares are included.

Each platter includes 4 bowls each of rice and miso soup. Gallon of Sweet or Unsweet tea is available upon request for 5.5.

To place party platter pick up orders, please contact the restaurant nearest you and ask for a manager or send email to inquire your event.

Downtown: 865.633.8539 / Joseph Grant: jgrant@namasushibar.com

Bearden: 865.588.9811 / Becca Sklander: bsklander@namasushibar.com

Cedar Bluff: 865.500.6262 / David Bruce: dbruce@namasushibar.com

Private Chef to Hire – Jeek Kim: jkim@namasushibar.com

*Must order 12 hours in advance during business hour. No substitutions. Applicable sales tax will be added.

**Delivery service in Knoxville area is available upon request with 15% service charge (Minimum 3 platters / 48 hours in advance).

