



nama
sushi bar

late night menu

2300 elliston place 615.933.6262

appetizers

wasabi hummus served with pine nuts, sriracha, cilantro oil, daikon, red pepper, naan 8

nama house salad mixed greens, tomato, carrot, cucumber, daikon, wasabi peas, sweet soy vinaigrette 5

edamame warm with sea salt or chilled with sweet soy vinaigrette 5 (gs)

crab and asiago dip served warm with sriracha, scallion, naan bread 9

calamari jerk seasoned and flash-fried, served with spicy aioli and scallion 10

miso soup white miso, seaweed, tofu and scallion 4 sm / 6 lg

ebi-jiru spicy garlic miso soup, shrimp, carrot, snow pea, shiitake mushroom 5 sm / 8 lg

cucumber salad marinated cucumber, daikon, red pepper 4 (gs)

seaweed salad assorted seaweed with cucumber 6

avocado and tomato salad fresh avocado slices, tomato, red onion, cilantro-lime vinaigrette 8 (gs)

sashimi 3 oz. cut per order *(all items in this section "gs"- "gluten sensitive")*

today's feature mkt

*salmon sake 11

*striped bass suzuki 11

*sweet shrimp ama ebi 17

*seared albacore shiro maguro 11

*tuna tataki maguro 14

octopus tako 11

*yellowtail hamachi 11

*scallop hotategai 15

*tuna maguro 14

smoked salmon smoked sake 11

nigiri two pieces per order *(all items in this section "gs" except those marked "ngs"- "not gluten sensitive")*

today's feature mkt

eel unagi 6 (ngs)

*yellowtail hamachi 6

*striped bass suzuki 6

*scallop hotategai 8

**"sunrise" quail egg and masago 11 (ngs)

octopus tako 6

crab kani 5 (ngs)

*tuna maguro 7

squid ika 6

avocado 4

shrimp ebi 5

*tuna tataki maguro 7

*quail egg uzura 6

*smelt roe masago 5 (ngs)

*salmon sake 6

tofu pocket inari 8 (ngs)

*seared albacore shiro maguro 6

*ikura salmon roe 7 (ngs)

smoked salmon smoked sake 6

*sweet shrimp ama ebi 11

maki (seaweed outside) eight pieces per order / **te-maki** seaweed handroll

eel 7 *negi hama 7 (gs) crab 6 *salmon 7 (gs) cucumber 4 (gs) avocado 5 (gs)

*tuna 8 (gs) *tuna tataki 8 spicy tofu and cucumber 4 (gs) *spicy scallop and cucumber 7

ume and shisho pickled plum 4 (gs) *spicy tuna and cucumber 7 (gs) salmon skin and cucumber 6 (gs)

hot nama

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, crispy wonton 14 (gs)

add: filet tips 20 shrimp 21 pork 18 fried tofu 16

(gs) - can be prepared gluten sensitive

**Advisory: The consumption of raw or undercooked foods such as meats, fish and eggs, which may contain harmful bacteria, may cause serious illness or death.*

late night menu

rolls eight to ten pieces per order

***ex-girlfriend** snow crab, panko shrimp, cream cheese, cucumber, topped with eel, avocado, spicy scallops, eel sauce, fantasy sauce, tempura flakes 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)

***bombshell** tempura shrimp, avocado, red pepper topped w/ crab, tempura flakes, scallion, fantasy & sweet chili sauce 16

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

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

crabby eel double nori roll with soft shell crab, snow crab, cucumber and avocado, topped with eel, avocado, eel sauce 18

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

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

***spider** fried soft shell crab, mixed greens, avocado, cucumber, gobo, sprouts, spicy aioli topped with masago (5 pieces) 13

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

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

vegetarian rolls

pina pineapple, roasted red pepper, cucumber, topped with avocado, coconut milk, fresh basil 12

crispy veggie tempura fried asparagus, gobo, cucumber, sprouts, kanpyo topped with tempura sweet potato, avocado 12

spicy shiitake shiitake mushroom, cucumber, chili garlic, sweet soy vinaigrette 8

marley tofu, asparagus, mango, roasted red pepper, sweet chili sauce 9

***sweet ahi diablo** double nori roll with spicy tuna, cucumber, mango, serrano pepper topped with tuna, avocado, japanese chili pepper spice 17 (gs)

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

***atlantic** crunchy shrimp, avocado, spicy aioli topped with salmon, scallion, ponzu, chili garlic sauce 15 (gs)

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

***crazy tuna** spicy tuna, cucumber topped with seared albacore, avocado, scallion, citrus ponzu sauce 16 (gs)

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

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

philly smoked salmon, cream cheese, avocado topped with scallion 9 (gs) (with masago 10)

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

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

triple sea ebi shrimp, spicy tuna, cucumber, carrot topped w/ salmon, avocado, chili pepper spice 16 (gs)

***top any roll with masago or flavored tobiko** 1 **additional side order of sauce** .35 **substitute brown rice** 1.5 **candied rock shrimp** 5

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