

Nama Bento Box Menu

Pick one option from each category below.

Please contact restaurant to receive a bento box order form for large orders!

(Please be advised - all allergy requests must be submitted at time of order)

Plain - \$11 Filet Tips - \$15 Fried Tofu - \$12
Grilled Shrimp - \$16 Grilled Pork - \$13

Green:

House Salad - mixed greens, tomato, carrot, cucumber, wasabi peas with a side of sweet soy vinaigrette dressing

Cucumber Salad - daikon, red pepper

Edamame - soy beans with sea salt

Appetizer (2pcs):

Veggie Spring Roll
Pork Dumpling
Shrimp Dumpling



Rice:

Steamed White Rice
Steamed Brown Rice
Sushi Rice

Sushi Roll (4pcs):

Cali Roll - crab, avocado, cucumber

Spicy Tuna Roll - spicy tuna, cucumber

Crunchy Shrimp Roll - tempura shrimp, avocado, spicy aioli, topped with tempura flakes

Philly Roll - smoked salmon, avocado, cream cheese, scallion

Nama Stir Fry:

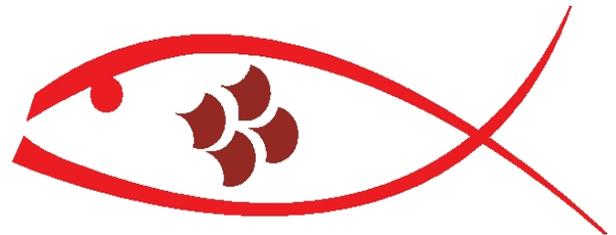
Sautéed broccoli, snow peas and carrots with your choice of protein:

* Plain * Filet Tips * Fried Tofu
* Grilled Shrimp * Grilled Pork

nama
to go

sushi / asian fusion party platter and bento box menu

must order 12 hours in advance during business hour.
no substitutions. Applicable sales tax will be added.
delivery service in Nashville area is available upon request with 15% service charge (minimum 3 platters / 48 hours in advance).



Elliston/West End: 615.933.6262
nashvilleelliston@namasushibar.com

Brentwood: 615.625.6262
brentwood@namasushibar.com

namasushibar.com

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

***premium sushi party platters (serve 3 to 4 people)**

***sushi platter a (all nigiri / 4 bowls of rice and miso soup) 132**



4 pieces each tuna, salmon, white fish, ebi shrimp, seared albacore, tuna tataki, yellowtail and eel nigiri

***sushi platter b (all rolls / 4 bowls of rice and miso soup) 120**



2 cali, 1 tempura, crunshy shrimp soy joy, boston, atlantic, and rainbow

***sushi platter c (rolls and nigiri combo / 4 bowls of rice and miso soup) 120**



1 cali, crunchy shrimp, boston, atlantic, 4 pieces each tuna, salmon, white fish, and ebi shrimp nigiri

***sushi platter d (all sashimi / 4 bowls of rice and miso soup) 132**



6 oz. each tuna, salmon, white fish, yellowtail, and seared albacore sashimi

***sushi platter e (roll, nigiri, and sashimi / 4 bowls of rice and miso soup) 176**



1 cali, soy joy, tempura, 4 pieces each tuna, salmon, yellowtail nigiri, 3 oz. each tuna salmon, and white fish sashimi

***premium asian fusion party platters (serve 5 to 6 people)**

appetizer platter 52



Edamame (cold and dressed), 6 pork & shrimp dumplings, 8 spring rolls, fantasy shrimp, fried calamari, wasabi hummus and toasted naan

***salad platter**



with: plain 40 / sauteed shrimp 76 / filet tips 72 / candied rock shrimp 72 / seared tuna 76 / fried tofu 56

mixed greens, tomato, carrot, cucumber, daikon, wasabi peas, and sweet soy vinaigrette

***the bowl platter**



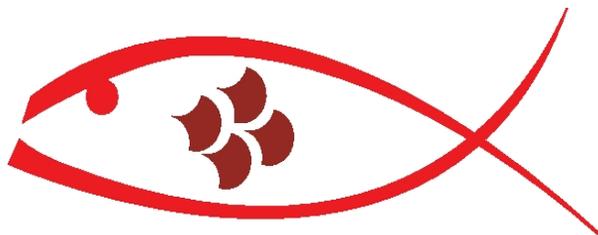
with: plain 56 / sauteed shrimp 80 / filet tips 84 / sauteed pork 72 / fried tofu 56

sauteed shiitake mushroom, snow peas, carrot, bok choy, asparagus, red pepper, scallion served on your choice of udon, somen noodle or rice with sweet soy vinaigrette & wonton strips

***sesame beef platter 88**



crispy filet tips, tossed with asparagus, red onion, shiitake mushroom, and red pepper in a savoriesesame sauce served over rice



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