



## D O W N T O W N

506 S. Gay Street  
865.633.8539

## B E A R D E N

5130 Kingston Pike  
865.588.9811

## C E D A R B L U F F

260 N Peters Road  
865.500.6262

## APPETIZERS

**EDAMAME** warm with sea salt or chilled with sweet soy vinaigrette 5

**FANTASY SHRIMP** panko fried shrimp tossed in a sweet chilli aioli served on a bed of rice with scallion 12

**LAND AND SEA TEMPURA** fried shrimp, asparagus, snow peas, sweet potato, red onion, zucchini, shiitake mushroom, and served with sweet soy vinaigrette 15

**NAMA INARI** stuffed tofu pockets with seasoned rice, spicy tuna, yellowtail, sushi ebi, scallion topped with seaweed salad and spicy ponzu 12

**CRAB AND ASIAGO DIP** served warm with sriracha, scallion, and naan 10

**PORK / SHRIMP DUMPLINGS** choice of pork or shrimp dumplings served with sweet soy vinaigrette 8

**MISO SOUP** white miso soup with seaweed, tofu, and scallion sm 4 lg 6

**SHRIMP SOUP** spicy garlic miso broth soup with shrimp, carrot, snow pea, and mushroom 6

**CALAMARI** jerk seasoned, flash-fried, served with spicy aioli and scallion 12

**WASABI HUMMUS** served with sriracha, pine nuts, daikon, cilantro oil, red pepper, and naan 9

## SALADS

**CUCUMBER SALAD** marinated cucumber with daikon and red pepper 5

**AVOCADO & TOMATO SALAD** fresh avocado slices, tomato, red onion, lime, sea salt, & cilantro oil 8

**SEAWEED SALAD** assorted seaweed with cucumber 8

**NAMA HOUSE** mixed greens, tomato, carrot, cucumber, daikon, wasabi peas, and sweet soy vinaigrette sm 6 lg 11

**MIXED GREEN & AVOCADO** mixed greens, avocado, cucumber, daikon, edamame, tomato with cilantro oil, fresh lime juice, & sea salt 13

add: sesame crusted salmon 7 sauteed shrimp 9 \*filet tips 9 candied rock shrimp 8  
\*seared tuna 9 tofu 4

## ASIAN - FUSION

**\*SESAME BEEF** crispy filet tips, tossed with asparagus, red pepper, red onion, shiitake mushroom in a savory sesame sauce served over rice 22

**THE BOWL** sauteed shiitake mushroom, snow peas, carrot, bok choy, red pepper, asparagus, scallion, served with a sweet soy vinaigrette and crispy wonton strips 14

add: \*filet tips 7 shrimp 7 pork 4 tofu 3 \*salmon 6

**\*KABAYAKI SALMON** sauteed broccoli, red pepper, red onion, topped with sweet chili glazed salmon, served with crispy wonton strips and a lemon wedge 23

**SHRIMP EGG DROP SOUP** rice, carrots, snow pea, mushrooms, garlic, scallion, egg, and shrimp served in a spicy miso broth and crispy wonton strips 18

## NIGIRI / SASHIMI

\*FEATURED FISH market

\*TUNA maguro 9/14

\*SALMON sake 7/11

\*YELLOWTAIL hamachi 9/14

\*TUNATAKAI maguro 9/14

\*ESCOLAR shiro maguro 9/14

EEL unagi 8/13

SMOKED SALMON kunsei sake 9/14

## MAKI

\*TUNA 9

\*NEGIHAMA 8

AVOCADO 5

\*SALMON 7

CRAB 7

CUCUMBER 4

## ROLLS

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

\*ATLANTIC crunchy shrimp, avocado, spicy aioli topped with salmon, scallion, ponzu, and chili garlic sauce 15

\*BOSTON crab, avocado, cucumber topped with tuna, avocado, and chili garlic sauce 17

\*RAINBOW crab, avocado, cucumber topped with salmon, tuna, yellowtail, white fish, shrimp, and avocado 16

PHILLY smoked salmon, cream cheese, avocado topped with scallion 9

\*JG panko fried white fish, crab, cucumber topped with tuna tataki, avocado, scallion, and ponzu 17

CALI crab, avocado, and cucumber 9

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

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 tnt sauce and topped with bonito flakes, scallion, and eel sauce 13

\*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, & house-seaweed salad 18

## VEGETARIAN ROLLS

CRISPY VEGGIE tempura fried asparagus, gobo, cucumber, sprouts, kanpyo, topped with tempura sweet potato and avocado 12

PINA pineapple, red pepper, cucumber topped with avocado, coconut milk, and basil 12

## CHEF'S CHOICE ROLLS / PLATTERS / BOWLS

PLEASE ALLOW OUR CREATIVE CHEFS TO CUSTOM DESIGN YOUR PLATTER FROM OUR EXTENSIVE SELECTION OF THE SEASON'S FINEST FRESH FISH

\*CHEF'S ROLL 18

\*ROLL PLATTER (2 rolls) 32

\*CHEF'S NIGIRI PLATTER (assorted 8 pieces) 26

\*CHEF'S SASHIMI PLATTER (assorted 9 oz. cut sashimi) 35

\*CHEF'S SUSHI PLATTERS 35, 65, 90, 130 +

\*DON' BOWLS choice of fish (6 oz) over sushi rice and garnishes

TEKKA (TUNA) 25 SAKE (SALMON) 22 UNAGI (EEL) 25 CHIRASHI (ASSORTED) 28