



downtown

506 s. gay st.  
865.633.8539

bearden

5130 kingston pk.  
865.588.9811

cedar bluff

260 n. peters rd.  
865.500.6262

## APPETIZERS

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

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

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

**KAKI PANKO** deep fried panko breaded oysters served on a bed of mixed greens, soy tobiko, with sweet chili aioli 13

**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, carrots, snow peas, and mushrooms 6

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

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

## SALADS

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

**CUCUMBER SALAD** marinated cucumber with daikon and red pepper 5 (gs)

**SEAWEED SALAD** assorted seaweed with cucumber 8

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

**MIXED GREEN AND AVOCADO** mixed greens, avocado, cucumber, daikon, edamame, and tomato with cilantro oil, lime juice, and sea salt 13 (gs)

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

## CHEF SPECIALTIES

**NAMA FISH / SHRIMP TACOS** your choice of panko fried cod, shrimp, or bbq albacore, asian slaw, spicy aioli, pico de gallo, lime, and cilantro chimichurri fish 12 shrimp 14 combo 15  
add avocado 1 add cilantro crema .35

**\*TUNA TARTARE** sweet chili rice, tuna, soy tobiko, salt and vinegar potato chips, sriracha, and cilantro oil 18

**\*SERRANO MACHI** sliced yellowtail topped with sliced serrano pepper and microgreens served with garlic ponzu 12

**\*CEVICHE** your choice of fresh fish, shellfish, or a combination served with pico de gallo, avocado, cilantro crema, masago, cilantro oil, scallion, sriracha, and tortilla chips 18 (gs)

**KAMA** broiled yellowtail collar with mixed green salad, ponzu, sushi rice, and scallion 14 (gs)

**NAMA INARI** stuffed tofu packet with seasoned rice, spicy tuna, sushi ebi, snow crab mix, eel, and scallion topped with house salad, house dressing, and tempura flakes 13

## SASHIMI 3 oz. cut per order (all items in this section gs)

**\*TODAY'S FEATURE** mkt

**\*EEL** unagi 16

**\*SALMON** sake 12

**\*TUNA** maguro 15

**\*TUNA TATAKI** maguro 15

**\*YELLOWTAIL** hamachi 15

**SMOKED SALMON** smoked sake 10

**OCTOPUS** tako 13

## NIGIRI two pieces per order (all items in this section gs except those marked ngs)

**\*TODAY'S FEATURE** mkt (ngs)

**OCTOPUS** tako 10

**SHRIMP** ebi 6

**TOFU POCKET** inari 9 (ngs)

**\*SALMON** sake 8

**CRAB** kani 7 (ngs)

**\*TUNA TATAKI** maguro 10

**AVOCADO** 6

**\*SMELT ROE** masago 6 (ngs)

**\*TUNA** maguro 10

**EEL** unagi 10 (ngs)

**\*YELLOWTAIL** hamachi 10

**SMOKED SALMON** smoked sake 10

**IKURA** salmon roe 11 (ngs)

## MAKI (SEAWEED OUTSIDE) eight pieces per order / TE MAKI (HANDROLL)

(add avocado 1)

**\*NEGI HAMA** 9 (gs)

**CRAB** 8

**\*SPICY SCALLOP** 8

**SPICY TOFU** 5 (gs)

**\*SALMON** 8 (gs)

**CUCUMBER** 5 (gs)

**AVOCADO** 6 (gs)

**\*SPICY TUNA** 8 (gs)

**EEL** 9

**SALMON SKIN** 7 (gs)

**\*TUNA** 10 (gs)

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

*all menu items are served with sesame seeds  
(gs) can be prepared gluten sensitive*

**ROLLS** eight to ten pieces per order (all items marked (gs) can be made gluten sensitive on request. served on brown rice for additional 1.50)

**\*EX-GIRLFRIEND** crab, panko shrimp, cream cheese, cucumber topped with eel, avocado, spicy scallops, eel sauce, and fantasy sauce 19

**\*MOON SPECIAL** double nori roll with crab, avocado, cucumber, tempura fried smoked salmon, spicy aioli, cream cheese topped with salmon, avocado, and house-seaweed salad 19

**\*SECRET GARDEN** tuna, salmon, crab, sprouts, cucumber topped with avocado 16 (\*with masago 17)

**\*ATLANTIC** crunchy shrimp, avocado, spicy aioli topped with salmon, scallion, ponzu, and chili garlic sauce 16 (gs)

**\*MAUI WOWIE** crunchy shrimp, avocado, spicy aioli topped with yellowtail, avocado, and pineapple salsa 17

**CRABBY EEL** double nori roll with panko fried soft shell crab, crab, cucumber, and avocado topped with eel, avocado, and eel sauce 19

**CATERPILLER** eel, crab, cucumber topped with avocado and eel sauce 16

**\*BOSTON** crab, avocado, cucumber topped with tuna, avocado, and chili garlic sauce 18

**\*ROYALE** panko fried shrimp, cream cheese, crab, cucumber topped with salmon, avocado, and eel sauce 17

**\*ORANGE CRUSH** rice wrapped with salmon topped with spun carrot, candied rock shrimp, and scallion 17

**\*SPIDER** panko fried soft shell crab, crab mix, avocado, cucumber, gobo, sprouts, spicy aioli topped with masago (5 pieces) 15

**\*SOY JOY** spicy tuna, seared albacore, cucumber, tempura crunchies, wrapped in soy paper topped with fantasy sauce, eel sauce, wasabi aioli, and scallion 16

**\*YOGA** yellowtail, tuna tataki, cucumber, daikon sprout topped with avocado, snow peas, and cilantro oil 18 (gs)

**BB ROLL** tempura shrimp, avocado, cream cheese, asparagus topped with crab, fantasy sauce, eel sauce, and tempura crunchies 16

**\*RAINBOW** crab, avocado, cucumber topped with salmon, tuna, yellowtail, white fish, shrimp, and avocado 17

**DRAGON** crunchy shrimp, avocado, spicy aioli topped with eel, avocado and eel sauce 17

**\*JG** panko fried white fish, crab, cucumber topped with tuna tataki, avocado, scallion, and ponzu 18

**\*CRAZY TUNA** spicy tuna and cucumber topped with seared albacore, avocado, scallion, and ponzu 17 (gs)

**\*CALI** crab, avocado, and cucumber 10

**\*TEMPURA** crab, smoked salmon, cream cheese, avocado – tempura fried and topped with fantasy sauce, eel sauce, masago, and scallion 17

**\*PIZZA** crab, smoked salmon, avocado baked with tnt sauce and topped with bonito flakes, scallion, and eel sauce 14

**CRUNCHY SHRIMP** crunchy shrimp, avocado, spicy aioli topped with tempura crunchies 10

**PHILLY** smoked salmon, cream cheese, avocado topped with scallion 10 (gs)

**+\*top any roll with masago or flavored tobiko 1    +candied rock shrimp 6    +additional side order of sauce .35**

**VEGETARIAN ROLLS** eight to ten pieces per order

**CRISPY VEGGIE** tempura fried asparagus, gobo, cucumber, sprouts, kanpyo topped with tempura sweet potato and avocado 13

**SPICY SHIITAKE** shiitake mushroom, cucumber, chili garlic sauce, and sweet soy vinaigrette 9 (gs)

**TOFU CAPRESE** cornstarch fried tofu, cream cheese, tomato, cucumber, basil topped with avocado and wheat-free soy sauce 13 (gs)

**PINA** pineapple, red pepper, cucumber topped with avocado, coconut milk, and basil 13 (gs)

**TWISTED INARI** futo style roll, inari, cucumber, kanpyo, asparagus, gobo, ponzu, and chili garlic sauce 13

**MEDITERRANEAN** mixed greens, tomato, red onion, cream cheese, cucumber topped with wasabi hummus, cilantro oil, and toasted pine nuts 14

**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** 19

**\*ROLL PLATTER** (2 rolls) 34

**\*CHEF'S SASHIMI PLATTER** (assorted 9 oz. cut sashimi) 37

**\*CHEF'S NIGIRI PLATTER** (assorted 8 pieces) 28

**\*DON' BOWLS** 6 oz. of fish served over sushi rice and garnishes  
tekka (tuna) 27 sake (salmon) 24 unagi (eel) 27 chirashi (assorted) 30

**\*CHEF'S SUSHI PLATTERS** 37, 67, 92, 132+

**ASIAN - FUSION**

**\*SESAME BEEF** lightly fried and tender filet tips, tossed with asparagus, red pepper, red onion, shiitake mushrooms in a savory sesame sauce served over rice 22 (nama top chef winner)

**CURRYDON** red onion, carrot, apple, red pepper, honey, scallion, and Japanese curry sauce served over rice with your choice of protein: \*filet tips 21 shrimp 21 pork 18 tofu 16

**\*SWEET & SPICY GARLIC BEEF** rice, sauteed red onion, asparagus, carrot, snow peas, shiitake mushrooms, zucchini, wakame, sprouts and chili garlic sauce topped with filet tips, scallion, and a fried egg 24 (nama top chef winner)

**THE BOWL** sauteed shiitake mushrooms, snow peas, carrot, bok choy, red pepper, asparagus, scallion, served on your choice of egg noodles, udon noodles, or rice with a sweet soy vinaigrette sauce and crispy wonton strips 14 (gs)  
add: salmon 20 \*filet tips 21 shrimp 21 pork 18 tofu 16

**\*KABAYAKI SALMON** sauteed broccoli, red pepper, red onion topped with seared asian bbq salmon, served over rice with crispy wonton strips and a lemon wedge 23

**SHRIMP EGG DROP SOUP** rice, carrots, snow peas, mushrooms, garlic, scallion, egg, and shrimp served in a spicy miso broth and crispy wonton strips 15 (gs) (nama top chef winner)