



downtown

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bearden

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cedar bluff

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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 6 (gs)

CRAB AND ASIAGO DIP served warm with sriracha, scallion, and naan 12

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 16

SALADS

NAMA HOUSE mixed greens, tomato, carrot, cucumber, daikon, wasabi peas, sweet soy vinaigrette sm 6 lg 12 (gs)

CUCUMBER SALAD marinated cucumber with daikon and red pepper 6 (gs)

SEAWEED SALAD assorted seaweed with cucumber 8

MIXED GREEN AND AVOCADO mixed greens, avocado, cucumber, daikon, edamame, and tomato with cilantro oil, lime juice, and sea salt 14 (gs)

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

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

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 14

***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**)