



nama
sushi bar

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 11

EDAMAME warm with sea salt or chilled with sweet soy vinaigrette 6 (gs)

CRAB AND ASIAGO DIP served warm with sriracha, scallion, and naan 13

AVO KANI panko fried soft shell crab and avocado served with pico de gallo, bonito flakes and tonkatsu sauce 12

PORK / SHRIMP DUMPLINGS choice of pork or shrimp dumplings served with sweet soy vinaigrette 12

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 8

FANTASY SHRIMP large panko fried shrimp tossed in a sweet chili aioli sauce served on a bed of rice with scallion 14

LAND AND SEA TEMPURA fried shrimp, asparagus, snow peas, sweet potato, red onion, zucchini, shiitake mushrooms served with sweet soy vinaigrette 18

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 9

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 9

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 (2) your choice of panko fried cod, or shrimp, asian slaw, spicy aioli, pico de gallo, lime, and cilantro chimichurri fish 16 shrimp 16 combo 16
add avocado 1 add cilantro crema .35

***TUNA TARTARE** sweet chili rice, tuna, soy tobiko, salt and vinegar potato chips, sriracha, and cilantro oil 20

***SERRANO MACHI** sliced yellowtail topped with sliced serrano pepper and microgreens served with garlic ponzu 16

***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 20 (gs)

***STUFFED MAGURO** spicy snow crab mix wrapped in fresh tuna, topped with avocado, candied rock shrimp, wasabi aioli, eel sauce, and micro greens 20

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

***TODAY'S FEATURE** mkt

***EEL unagi** 17

***SALMON sake** 15

***TUNA maguro** 17

***TUNA TATAKI maguro** 17

***YELLOWTAIL hamachi** 17

SMOKED SALMON smoked sake 17

OCTOPUS tako 16

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

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

OCTOPUS tako 11

SHRIMP ebi 9

TOFU POCKET inari 10 (ngs)

***SALMON sake** 10

CRAB kani 9 (ngs)

***TUNA TATAKI maguro** 12

AVOCADO 8

***SMELT ROE masago** 8 (ngs)

***TUNA maguro** 11

EEL unagi 12 (ngs)

***YELLOWTAIL hamachi** 11

SMOKED SALMON smoked sake 11

IKURA salmon roe 13 (ngs)

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

(add avocado 1)

***NEGI HAMA** 11 (gs)

CRAB 10

***SPICY SCALLOP** 11

SPICY TOFU 7 (gs)

***SALMON** 10 (gs)

CUCUMBER 7 (gs)

AVOCADO 8 (gs)

***SPICY TUNA** 11 (gs)

EEL 11

SALMON SKIN 11 (gs)

***TUNA** 11 (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)

***CALI** crab, avocado, and cucumber 14

CRUNCHY SHRIMP crunchy shrimp, avocado, spicy aioli topped with tempura crunchies 14

PHILLY smoked salmon, cream cheese, avocado topped with scallion 14 (gs)

***SECRET GARDEN** tuna, salmon, crab, sprouts, cucumber topped with avocado 18 (*with masago 19)

***ATLANTIC** crunchy shrimp, avocado, spicy aioli topped with salmon, scallion, ponzu, and chili garlic sauce 18 (gs)

***MAUI WOWIE** crunchy shrimp, avocado, spicy aioli topped with yellowtail, avocado, and pineapple salsa 19

CRABBY EEL double nori roll with panko fried soft shell crab, crab, cucumber, and avocado topped with eel, avocado, and eel sauce 20

CATERPILLAR eel, crab, cucumber topped with avocado and eel sauce 18

***BOSTON** crab, avocado, cucumber topped with tuna, avocado, and chili garlic sauce 19

***ROYALE** panko fried shrimp, cream cheese, crab, cucumber topped with salmon, avocado, and eel sauce 19

***ORANGE CRUSH** rice wrapped with salmon topped with spun carrot, candied rock shrimp, and scallion 19

***SPIDER** panko fried soft shell crab, crab mix, mixed green, avocado, cucumber, gobo, sprouts, spicy aioli topped with masago (5 pieces) 17

***SOY JOY** spicy tuna, seared albacore, cucumber, tempura crunchies, wrapped in soy paper topped with fantasy sauce, eel sauce, wasabi aioli, and scallion 18

***YOGA** yellowtail, tuna tataki, cucumber, daikon sprout topped with avocado, snow peas, and cilantro oil 19 (gs)

BB ROLL tempura shrimp, avocado, cream cheese, asparagus topped with crab, fantasy sauce, eel sauce, and tempura crunchies 18

***RAINBOW** crab, avocado, cucumber topped with salmon, tuna, yellowtail, white fish, shrimp, and avocado 18

DRAGON crunchy shrimp, avocado, spicy aioli topped with eel, avocado and eel sauce 19

***JG** panko fried white fish, crab, cucumber topped with tuna tataki, avocado, scallion, and ponzu 19

***CRAZY TUNA** spicy tuna and cucumber topped with seared albacore, avocado, scallion, and ponzu 18

***TEMPURA** crab, smoked salmon, cream cheese, avocado – tempura fried and topped with fantasy sauce, eel sauce, masago, and scallion 18

***PIZZA** crab, smoked salmon, avocado baked with tnt sauce and topped with bonito flakes, scallion, and eel sauce 16

***EX-GIRLFRIEND** crab, panko shrimp, cream cheese, cucumber topped with eel, avocado, spicy scallops, eel sauce, and fantasy sauce 22

***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 22

+*top any roll with masago or flavored tobiko 2 +candied rock shrimp 6 +additional side order of sauce .50

VEGETARIAN ROLLS eight to ten pieces per order

CRISPY VEGGIE tempura fried asparagus, gobo, cucumber, sprouts, kanpyo topped with tempura sweet potato and avocado 16

SPICY SHIITAKE shiitake mushroom, cucumber, chili garlic sauce, and sweet soy vinaigrette 11 (gs)

TOFU CAPRESE cornstarch fried tofu, cream cheese, tomato, cucumber, basil topped with avocado and wheat-free soy sauce 16 (gs)

PINA pineapple, red pepper, cucumber topped with avocado, coconut milk, and basil 15 (gs)

TWISTED INARI futo style roll, inari, cucumber, kanpyo, asparagus, gobo, ponzu, and chili garlic sauce 15

MEDITERRANEAN mixed greens, tomato, red onion, cream cheese, cucumber topped with wasabi hummus, cilantro oil, and toasted pine nuts 16

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** 22

***ROLL PLATTER** (2 rolls) 40

***CHEF'S SASHIMI PLATTER** (assorted 9 oz. cut sashimi) 40

***CHEF'S NIGIRI PLATTER** (assorted 8 pieces) 36

***DON' BOWLS** 6 oz. of fish served over sushi rice and garnishes tekka (tuna) 32 sake (salmon) 32 unagi (eel) 32 chirashi (assorted) 36

***CHEF'S SUSHI PLATTERS** 42, 76, 105, 150+

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 24 (nama top chef winner)

***FIERY TUNA** pan-fried rice with chili garlic sauce and pico de gallo, topped with seared tuna, and crispy onion, served with kabayaki sauce, sweet chili aioli, and Japanese 7 pepper 26

***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 26 (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 16 (gs)
with: salmon 25 *filet tips 27 shrimp 26 pork 25 tofu 22

***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 26

SHRIMP EGG DROP SOUP rice, carrots, snow peas, mushrooms, garlic, scallion, egg, and shrimp served in a spicy miso broth and crispy wonton strips 18 (gs) (nama top chef winner)