



Nama follows Japan's Unesco-recognised tradition of Washoku, a Phuket, vibrant organic produce, and with specialist ingredient style of cuisine that elevates cooking to an art form that takes years to perfect. Every Nama dish is imbued with a strong sense of its locale, focusing on the finest ingredients available nearby. At Amanpuri, this concept is brought alive with just-caught seafood from the waters surrounding its sourced direct from the markets of Osaka and Kyoto.

# Nama

## Starters

Edamame  
Green Soybeans with Moshio  
Mineral Salt (V, S)

Edamame Spicy  
Green Soybeans with Spicy Sauce  
(V, S, G, Se)

Nasu Nibitashi  
Simmered Organic Eggplant with  
Sweet Soy Sauce (V, G, S)

Gomaae  
Spinach and Enoki Mushroom  
Salad, Sesame Soy Dressing (V, S,  
G, N, Se)

Tofu and Seaweed Salad  
Tofu, Mix Vegetable, Seaweed,  
Miso and Soy Dressing, Mixed  
Crunch  
(VG, S, G, Se, Ce)

Kaisen Salad  
Salmon, White Fish, Tuna, Prawn,  
Seaweed, Wakame, Tomato,  
Lettuce, Cucumber, Carrot with  
Wasabi Soy Dressing (F, S, G, C)

Maguro Tartare  
Tuna, Avocado Tartare  
(F, N, G, Ce)

Tori Karaage  
Organic Chicken Cabbage Roll,  
Mustard Mayo (G, Se, E)

Tuna Tataki  
Yellow fin Tuna served with  
Sesame Dressing (F, S, G, Se)

Yasai Gyoza  
White Cabbage, Firm Tofu,  
Shitake Mushroom, Chives,  
Ginger (G, S, VG, Se)

Tokusen Wagyu Gyoza  
Chinese Cabbage, Shiitake  
Mushroom (S, G, Se)

## Sashimi & Nigiri Sushi

Salmon (F)

Maguro (Yellow Fin Tuna) (F)

Madai (Seabream) (F)

Kampachi (Amberjack) (F)

Kinmedai (Alfonsino) (F)

Ikura (Salmon Roe) (F, G)

Ebi (Sashimi) (C)

Unagi (F, G)

Chu Toro (F)

Otoro (F)

## Assorted Sashimi & Sushi

Tai Usuzukuri  
Japanese Style Sea Bream 'Carpaccio'  
with Ponzu Sauce (F, G, S)

Sashimi Moriawase  
Selection of Sashimi on Ice  
Selection of five (C, F, G, S)

Tokusen Sashimi Moriawase  
Premium Selection of Sashimi on Ice  
Selection of Seven (C, F, G, S)

Tokusen Sushi Mori  
House Selection of Nigiri Sushi  
Selection of Seven (C, F, G, S)

(VG) Vegan, (N) Nuts, (G) Gluten, (D) Dairy,

(C) Crustacean, (F) Fish, (P) Peanuts, (E) Egg, (Se) Sesame Seeds, (S) Soy, (PK) Pork, (V) Vegetarian, (Ce) Celery

All prices are in Thai Baht and subject to a 10% service charge and 7% government tax.

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

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## Sushi Rolls

Amanpuri Roll  
Toro, Amberjack, Salmon Roe, Spring Onion  
Chive, Avocado, Garlic Chips (F, S, G, E)

California King Crab Roll  
King Crab, Avocado, Cucumber, Lettuce  
(C, G, E)

Spicy Tuna & Avocado Roll  
Tuna, Avocado, Mixed Crunch, Spring Onion  
(F, G, E, Se, S)

Salmon Avocado Roll  
Salmon, Avocado, Ikura, Spicy Mayo  
(F, G, E, S, Se)

Crispy Prawn Roll  
Tempura Prawn, Avocado, Spicy Mayo  
(C, E, Se, G)

Vegetable Roll  
Avocado, Lettuce, Pickled Daikon Radish (V, Se)

Negi Toro Roll  
Chopped Tuna Belly, Spring Onion, Kizami  
Wasabi (F, G, S)

## Soup

Misoshiru  
Miso Soup (S, F)

Tan Tan Ramen  
Braised Kurobuta Pork, Egg Noodles, Marinated  
Egg, Black Miso, Leek (S, E, G, PK, Se)

## Hot Dishes

Gindara Saikyo-yaki  
Grilled Black Cod Marinated in  
Sweet Miso (F, S, G)

Tokusen Wagyu  
100g of Grilled Premium Japanese  
Wagyu Sirloin A5 served with Moshio  
Mineral Salt, Wasabi-soy and Original  
Miso Sauces (S, G, Se)

Tori Teriyaki  
Grilled Organic Chicken Glazed with  
Teriyaki Sauce (S, G)

Yasai Tempura  
Assorted Vegetables (V, G, S, Se)

Tempura Moriawase  
Assortment of Prawns, Fish,  
Vegetables (C, G, S, Se)

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## Dessert

Matcha Tiramisu  
Green Tea Tiramisu served  
with Green Tea Brownie (G, E, D, N)

Oyaizu Mari Fuku Matcha  
(G, E, D)

Gyuhi Strawberry  
(G, E, D)

Fruit Platter

Matcha Mille Crepes  
Crème Fraîche and Strawberry  
Chantilly (G, E, D)

Miso Banoffee  
Banana-Yuzu Compote,  
Dulce Miso Foam, Banana Sorbet  
(Pecan, S, G, E, D)

Homemade Ice Cream  
A selection of Green Tea,  
Vanilla, Chocolate,  
Rice Ice Cream (D, E)

Homemade Sorbet  
Yuzu, Strawberry, Passion Fruit

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