



Reflecting the palpable tranquility of Aman's Asian roots in select Aman destinations worldwide, Nama draws on the principles of washoku – Japan's culinary tradition recognized by Unesco as an Intangible Cultural Heritage – with the finest ingredients.

Meaning 'raw' in Japanese, Nama at Aman New York brings the precision, finesse and artistry of this revered tradition to the heart of Manhattan, beautifully shaped by the season.

Chefs Tasting Menu

Setsugekka: A Japanese expression and theme in art representing snow, moon, and the flowers and their beauty in nature. The Nama Chefs will hand curate a family style menu for your table featuring Nama staples alongside seasonal dishes composed of the freshest products available this week at Toyosu Market in Tokyo, Japan.

雪

Yuki/Snow

A menu focused on seasonal produce, vegetables, a variety of raw and cooked fish, and seasonal dessert for those looking to remain on the delicate side.

月

Tsuki/Moon

A menu featuring Nama Classics and seasonal plates. A substantial offering featuring traditional Washoku style appetizers, sushi, entrée and dessert.

花

Hana/Flower

A comprehensive menu inspired by Chef Takuma's experience working in Japan with a modern luxury touch, featuring the most seasonal raw fish.

椀物

Soup

Miso Soup (gf)

Awase Miso, Seaweed, Tofu, Chives

Tomorokoshi Surinagashi (gf)

Chilled Corn Soup, Shallots

前菜

Small Plates

Chamame (v) (gf)

Edamame, Shichimi Salt

Shishito Pepper

Bonito Flakes

Goma Ae (v)

Spinach, Shimeji Mushrooms, Sesame Soy

Tsukemono Moriawase (v) (gf)

Housemade Pickles

Hamachi Usuzukuri

Yellowtail, Yuzu Sesame Ponzu, Crispy Garlic

Nama Tofu

Housemade Tofu, Dashi Shoyu

A5 Wagyu Tataki

A5 Miyazaki Wagyu, Grated Daikon Ponzu

Suzuki Carpaccio (gf)

Branzino, Kyuri, Okinawa Citrus

サラダ

Salad

Greenmarket Salad (v) (gf)

Summer Vegetables, Goma Miso

with Tofu (v) (gf)

with Warm Mushrooms (v) (gf)

Nama Caesar Salad (d) (gf)

Yuzu Sesame, Ontama, Katsuo Bushi, Aonori

with Warm Mushrooms (gf)

with Hokkaido "Unibushi"

(v) vegan (n) nuts (d) dairy (gf) gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Kindly inform server of any dietary restriction.

揚げ物

Fried

Yasai Tempura ^(v)

Summer Vegetables

Tempura Moriawase

Ebi, Summer Vegetables

Ebi Tempura

Shrimp Tempura

Soft Shell Crab ^(gf)

Fried Soft Shell Crab, Kani Miso Aioli

魚

Fish

Gindara ^(gf)

Miso Black Cod

Hamachi Kama

Charcoal Grilled Yellowtail Collar

Lobster & Uni Ogonyaki ^(gf)

Grilled Lobster, Uni Miso, Lobster Oil

Suzuki Ankake ^(gf)

Branzino, Corn, Summer Vegetables

肉

Meat

Shio Koji Jidori Sumibi Yaki

Charcoal Grilled Chicken

Yuzu Sesame Ponzu, Daikon Oroshi

Kakuni

Braised Pork, Nitamago, Tokyo Negi

A5 Kobe Charcoal Grilled Tenderloin ^(gf)

A5 Kobe Charcoal Grilled Sirloin ^(gf)

A5 Kobe Sukiyaki ^(gf)

Summer Vegetables, Tofu, Ontama

野菜

Market

Tofu Miso Yaki ^(v) ^(gf)

Charcoal Grilled Tofu, Aka Shiso Miso

Maitake Sumibi Yaki ^(v)

Grilled Maitake Mushrooms

Natsu Yasai Shiraae ^(d)

Summer Vegetables, Tofu Dip

^(v) vegan ⁽ⁿ⁾ nuts ^(d) dairy ^(gf) gluten free

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握り / 刺身

Nigiri & Sashimi

Hamachi (Yellowtail)
Madaï (Red Snapper)
Kinme Dai (Golden Eye Snapper)
Akami (Lean Tuna)
Chutoro (Medium Fatty Tuna)
Otoro (Fatty Tuna)
Ora King Salmon
Unagi (Eel)
Hotate (Scallop)
Suzuki (Branzino)
Tachiuo (Belt Fish)
Botan Ebi (Shrimp)
Santa Barbara Uni (Sea Urchin)
Hokkaido Uni (Japanese Sea Urchin)
Chef's Selection of 5
Chef's Selection of 8

巻物

Sushi Roll

Kappa Maki (v)

Cucumber

Oshinko Maki (v)

Pickled Daikon Radish

Ume Shiso Maki (v)

Sour Plum, Shiso, Cucumber

Avocado Maki (v)

Vegetable Roll (v)

Napa Cabbage, Japanese Burdock

Tekka Maki

Tuna

Spicy Tuna Roll

Spicy Sesame Aioli, Asparagus, Chives

Negi Hama Roll

Hamachi, Scallion

Salmon Avocado Roll

Salmon, Avocado

King Crab California Roll

Avocado, Cucumber

Spider Roll

Fried Soft Shell Crab, Spicy Aioli, Nappa

Aman New York Roll

Toro, King Crab, Uni

with 10 grams of Ossetra Caviar

Kobe Wagyu Roll

Seared Wagyu Beef, Nama Garlic Chili, Sesame Oil

御飯 / 麵類

Rice & Noodle

Yakimeshi ^(v)

Vegetable Mixed Rice
with Braised Pork
with Onsen Tamago

Unagi Gohan

Charcoal Grilled Eel

Zaru Soba

Cold Soba, Yakumi, Karajiru
with Tempura Moriawase
with Vegetable Tempura

A5 Kobe Kamatama Udon

Ontama, Mushrooms, Non-Soup Udon Noodles

A5 Kobe Yakishabu Gohan

Ontama, Takana