

Nama means "raw".

*This menu is elaborated and designed
for sharing and conviviality: he was inspired by
the traditional Japanese cuisine "Washoku"
based on balance and harmony of flavours.*

スナック - Snacks

枝豆 - Edamame (vg)

Green soybeans with rock salt of Guerande

Nama スタイル握り - Nama style Nigiri (g)

Crispy sushi rice with spicy tuna
or salmon tartar

和牛ミニバーガー - Wagyu beef slider (g, d)

Wagyu beef mini burger
lettuce and tomato, spicy mayonnaise

銀だら餃子 - Gyoza black cod (g)

Miso marinated black cod, ginger, garlic, layu no tare

野菜餃子 - Yasai gyoza (vg, g)

Vegetables filled gyoza, ginger, garlic, layu no tare

サラダ - Salads

グリーンサラダ - Green Salad (vg, g)

Green leaves salad, asparagus, avocado,
tomato with tosa vinaigrette

水菜 - Mizuna Salad (g)

Daikon, shiso, myoga, ponzu-ume,
bonito flakes and ikura

ほうれん草／トリュフ - Spinach & truffle (v, d)

Baby spinach salad with Parmesan
yuzu lemon dressing, fresh black truffle

しらたきサラダ - Shirataki noodle salad (v)

Tamagoyaki, cucumber, tomato, coriander
honey sesame dressing

前菜 - Starters

まぐろのたたき - Tuna tataki (g)

Kimisu sauce, padron pepper

はまち薄造り - Hamachi usuzukuri (g)

Yellowtail carpaccio, yuzu ponzu
shiso, radish and crispy garlic

タルタルキャビアのせ - Tartar and caviar (g)

Salmon or tuna tartar with Caviar, wasabi sauce

和牛たたきトリュフ

Truffled Wagyu tataki (g)

Shiso, chili, daikon, spicy miso sauce, black truffle

セビーチェ - Ceviche

Seafood ceviche with cucumber, tomato,
onion and coriander

天ぷら - Tempura

野菜天ぷら - Yasai tempura (vg, g)

Assorted vegetables, tentsuyu dipping sauce

天ぷら盛り合わせ - Tempura moriawase (g)

Assorted prawns, fish and mixed vegetables

海老天ぷら - Ebi tempura (g)

Prawn tempura with a spicy sesame aioli

スープ/付け合わせ

Soups and Garnishes

味噌汁 - Miso soup (g)

Wakame, spring onion and tofu

胡麻和え - Goma-ae (vg, g)

Spinach, enoki mushrooms, sesame seeds

ご飯 - Rice (vg)

酢の物 - Seaweed sunomono (vg, g)

Cucumber and seaweed salad,
rice vinegar dressing, sesame seeds

nama

温製料理 - Hot

銀だら西京焼き - Gindara saikyo yaki (g)
Grilled black cod marinated in sweet miso
yuzu miso

なす田楽 - Nasu dengaku (v, g, n)
Steamed then miso glazed aubergine, mizuna
pickled onion and sesame seeds

和牛ステーキ - Wagyu steak (g)
Grilled Japanese Wagyu sirloin, 100 gr
spicy yuzu sauce

鶏照り焼き - Tori teriyaki
Grilled organic chicken glazed, teriyaki sauce

鮭 - Shake
Grilled salmon fillet glazed
teriyaki sauce *or* wasabi pepper dressing

焼き野菜 - Yasai yaki (vg, g)
Sweet potatoes and shitake mushrooms, togarashi

和牛うどん - Wagyu Udon (g)
Udon noodles, shitake, ontama egg, negi, schichimi

刺身／握り寿司 - Sashimi & Nigiri Sushi

刺身セレクション
Sashimi selection of 15 pieces

握りセレクション Nigiri selection 8 pieces

刺身／寿司 - Sashimi and sushi, per piece:

鮭 - Salmon
まぐろ Tuna
鰻 - Eel
海老 - Prawn
鯛 - Sea bream
はまち - Yellowtail
雲丹 - Sea urchin
大トロ - Toro *fatty tuna*
和牛 - Wagyu beef

巻き寿司 - Sushi rolls

スパイシーツナ - Spicy tuna (g)

サーモン/アボカド - Salmon and avocado

エビフライ - Crispy prawn (g)
avocado and spicy mayonnaise

野菜 - Yasai (vg, g)
Marinated shitake, yamagobo, takuwan

太巻き - Nama Futomaki
Lobster, yuzu, oscietra caviar

デザート - Desserts

歌舞伎 - Kabuki (v, g, d, n)
Matcha crumble, citrus curd
vanilla-kaffir lime mousse, kalamansi

京都市 - Kyoto (v, g, d, n)
Black sesame and caramelized hazelnut tart

梨 - Nashi (v, d, n)
Pear crème brûlée, miso-milk chocolate cremeux

さくら - Sakura (v, g, d, n)
Sablé, rose gelée, sakura cherry,
yogurt & lime crèmeux

アイスクリーム - Ice creams (v) /scoop
Yuzu - Raspberry - Mango
Passion fruit
シャーベット - Sorbets (vg) /scoop
Vanilla - Chocolate - Banana - Coconut

(V) Vegetarian (VG) Vegan (G) Gluten (D) Dairy (N) Nuts

All prices in EUR and reflective of 13% government tax

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

Our Choice of Supplies and Local Produce
including fish, meat, dairy, fruits and vegetables-is
informed by our commitment to sustainability.

