



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)

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)

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.
Our choice of suppliers and local produce including fish, meat, dairy, fruits and vegetables is informed by our commitment to sustainability.

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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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