



Nama, meaning Raw, by name and nature places emphasis on the strength of seasonal ingredients, prepared simply and beautifully

Soup and Rice

Japanese White Rice 10 🍚🌿🌱🌾

Sushi Rice 11 🍚🌿🌱🌾

Misoshiru 14 🍚🌿🌱

Miso Soup with Wakame, Tofu, Spring Onion and Sansho Pepper

Salads

Green Salad 🌿🌱🌾

Mixed Green Salad, Green Asparagus, Avocado Tomato, Radish, Carrot, Ginger Dressing 23

King Crab Salad 🌿

Mix Leaf, Cherry Tomatoes, Cucumber, Mix Seaweed, Chives, Yuzu Tobiko, Yuzu Kosho Mayo, Shiso Cress 28

Soba Salad 🌿

Soba, Crispy Chicken, Mixed Vegetables, Nori Seaweed, Onsen Egg, Lemon Balm, Sesame Ponzu Dressing 26

Sea bass Sashimi Salad 🌿🌱🌾

Mix Salad, Cucumber, Yuzu, Garlic Dressing with Truffle Oil 28

Starters

Edamame 🍚🌿🌱🌾

Green Soybeans with Rock Salt of Guerande 11

Gomaae 🌿🌱

Spinach and Enoki Mushroom Salad with Red Shiso and Sesame Soy Dressing 13

Fried Tofu 🌿

Vegetarian Dashi, Avocado, Shiso Cress, Sesame Seeds, Japanese Herbs 15

Tai Usuzukuri 🌿🌱

Japanese Style Sea Bream "Carpaccio"
Shiso, Grated Chili, Daikon, Spring Onion/ Ponzu Sauce 26

Maguro Tartar 🌿

Tuna-Avocado Tartar, Seaweed, Tomato, Cucumber, Wasabi Peanut 28

Maguro Tataki 🌿🌱

Seared Tuna, Fennel, Chili, Grated Daikon, Ponzu, Wasabi Soy sauce, Sesame Sauce 29

Hot Dishes

Yasai Tempura 🌿🌱

Assorted Vegetable, Chili Salt, Lime, Grated Daikon, Vegetable Tendashi Sauce 23

Tori Karaage 🌿

Crispy Organic Chicken, Cabbage, Cherry Tomato, Lime, Shichimi Salt, Mayo 29

Tempura Moriawase 🌿

Assortment of Prawns and Fish of the day
Chili Salt/ Lime, Grated Daikon, Tendashi Sauce 38

Gindara Saikyo-Yaki 🍚

Grilled Black Cod Marinated in Sweet Miso, Shiitake Mushroom, Haricot Beans, Hajikami 48

Yuan Yaki Zakana 🌿🌱

Enoki Tempura, Pak Choy, Spring Onion, Lemon 37

Kobe Beef (120gr.) 🌿🌱

Hoba Leaf, Eringi Mushrooms, Pak Choy, Shishito Pepper, Shitake Mushrooms, Spring Onion, Miso Nut Sauce 165

Tofu Katsu 🌿🌱

Rice, Veggies, Curry Sauce 26

Butter Shoyu Chicken 🌿

Shiitake Mushroom, Haricot Beans, Veggies 33

Desserts

Homemade Ice Cream 🍚🌿🌱🌾

Vanilla, Chocolate, Green Tea, Pistachio, Banana 5

Homemade Sorbet 🍚🌿🌱🌾

Mandarine, Mango, Coco-Lime, Raspberry & Strawberry, Peach 5

Mochi Ice 2pcs 🍚🌿🌱🌾

Chocolate, Strawberry Cheesecake 9

"Kabuki" 🍚🌿🌱🌾

Matcha Crumble, Citrus Cremeux, Vanilla-Kaffir Mousse, Calamansi Jelly 15

Dragon Cake 🍚🌿🌱🌾

Sablé Bretton, Raspberry and Rose Filling, Passion Fruit Meringue, Pistachio Emulsion, Lemon Custard 15

Sashimi & Nigiri Sushi

	Sashimi	Nigiri Sushi
	(5)	(2)
Salmon	18	14
Maguro Tuna	22	16
Unagi Eel	22	16
Ebi Prawn	32	20
Madai Seabream	22	16
Ikura Salmon Roe	22	24
Toro Tuna Belly	38	26
Uni Sea Urchin	38	25
Octopus	24	17
Kobe	69	35

Chef Selection

Sashimi Moriawase

Selection of Sashimi on Ice - Selection of Five 48

Tokusen Sushi Moriawase

House Selection of Nigiri Sushi - Selection of Seven 48

Tokusen Sashimi Moriawase

Premium Selection of Sashimi on Ice - Selection of Seven 66

Tokusen Sushi Vegetarian

House Selection of Nigiri Sushi - Selection of Seven 48

Sushi Rolls

Vegetable Roll

Avocado, Lettuce, Pickled Daikon Radish,
Pickled Mushroom 20

Salmon Avocado Roll

Salmon, Avocado, Salmon Roe, Spicy Mayo 24

AMANZOE Roll

Soy Marinated Salmon, Green Asparagus, Onion, Chives,
Sesame, Tempura Flakes, Ikura, Wasabi Mayo 26

New Tokyo

Tuna, Sweet Chili, Shiso, Tempura Flakes, Spicy Mayo 28

Crispy Prawn Roll

Panko Prawn, Avocado, Spicy Mayo 28

California Roll

King Crab, Avocado, Cucumber, Lettuce 30

Shrimps & King Crab Roll

Kimchee Shrimps, King Crab, Crispy
Onion/, Avocado, Chives, Yuzu Tobiko, Yuzu Kosho
Mayo, Rice Cracker 32

Lobster Roll

Green Asparagus, Nashi Pear, Summer Truffle,
Amarillo Mayo, Crispy Nori, Ossetra Caviar 65