



## SIGNATURE COCKTAILS

210

### Smoky Sour

Smoked Ardbeg Whisky, Turmeric, Angostura

### Hot Collins

Gin Hendricks, Cucumber, Ginger, Lemon, Swiss Mountain tonic

### If Hemingway was in Marrakech

Cardamom infused Rum Bacardi Blanco, Moroccan Mint Soda

### Pink Sunset

Campari, Cointreau, Pink Grapefruit, Rose and Hibiscus

### Atlas Breeze

Grey Goose Vodka, Lemon, Orange Blossom, Almond, Cinnamon

### Desert Fashioned

Argan Oil infused Bulleit Bourbon Whisky, Dates

### Oriental Jena

Rosemary infused Dewar's Whisky 12y, Campari, Red Vermouth

### 007 – Amanjena Mission

Amanjena Olive Oil infused Bombay Gin, Vermouth, Rosemary

### Mexico & Clementines

Tequila Patron Silver, Clementine, Orange, Salt and Paprika

### Marrakech Mule

Bombay Gin, Gingerbread, Red Berries, Lemon, Mountain Tonic

### Sidi Basil

Havana 7y, Passion Fruit, Lemon, Basil

### Lavantini

Grey Goose Vodka, Lavender, Lemon

### Kahwatini

Tequila Patron Silver, Cream of Cacao, Espresso Coffee

### Martini Fiero Spritz

Martini Fiero, Prosecco, Fresh Ginger

## 酒

### SAKE

	Carafe 200ml	Bottle
<b>Dassai 45</b> Junmai Daiginjo, 45%	900	2700
<b>Dassai 39</b> Junmai Daiginjo, 39%	1350	4050
<b>Dassai 23</b> Junmai Daiginjo, 23%	2160	6600
<b>Ozeki</b> Nigori, 70%	420	1680

V = vegetarian Vg = vegan G = contains gluten N = contains nuts D = contains dairy

Prices net in Moroccan Dirham. Taxes and inclusive of taxes and service charge

Prix net en Dirham Marocain. Taxes et services inclus

# Menu

*Nama means “raw”*

*This menu is created and designed for sharing and conviviality. It is inspired by the traditional Japanese cuisine "Washoku" based on balance and harmony of flavour.*

*Nama signifie “cru”*

*Ce menu met l’accent sur le partage et la convivialité,*

*Il s’est inspiré de la cuisine traditionnelle japonaise*

*"Washoku" basée sur l’équilibre et l’harmonie des saveurs.*

## 前菜 - Starters

<b>枝豆 - Edamame</b> (vg)	<b>90</b>
Green soybeans with fleur de sel de Guerande	
<i>Soja vert à la fleur de sel de Guérande</i>	

<b>新しいスタイルの握 - Nama new style nigiri</b> (g)	<b>480</b>
<b>with Aman Caviar</b>	

Crispy sushi rice with spicy tuna tartare topped with Aman caviar

*Riz à sushi croustillant avec tartare de thon épicé et caviar Aman*

<b>サーモンタルタル - Salmon tartare</b> (g)	<b>255</b>
Diced salmon, avocado, wakame, sesame ginger sauce	
<i>Dés de saumon, avocat, wakame, sauce gingembre sésame</i>	

<b>鯖たたき - Maguro tataki</b> (g)	<b>255</b>
Seared tuna, ponzu jelly, fried leeks, chilli, lime	
<i>Thon snacké, gelée de ponzu, poireau frit, piment, citron vert</i>	

<b>はまち薄造り – Yellowtail usuzukuri</b> (g)	<b>360</b>
Sliced hamachi, yuzu ponzu, radish, shiso	
<i>Fines tranches de sériole, yuzu ponzu, radis, shiso</i>	

### 天麩羅 – Tempura

<b>海老天婦羅 - Ebi tempura</b> (g)	<b>360</b>
5 pieces of prawn, tentsuyu dipping sauce	
<i>5 pièces de gambas, sauce tentsuyu</i>	

<b>野菜天麩羅盛り合わせ- Yasai tempura</b> (vg, g)	<b>240</b>
Assorted vegetables, tentsuyu dipping sauce	
<i>Légumes assortis, sauce tentsuyu</i>	

<b>天婦羅盛り合わせ - Tempura moriawase</b> (g)	<b>330</b>
Assorted prawns, mixed seasonal vegetables, tentsuyu sauce	
<i>Assortiment de gambas et légumes de saison, sauce tentsuyu</i>	

### サラダ – Salads

<b>グリーンサラダ - Green salad</b> (vg, g)	<b>90</b>
Green leaf salad, asparagus, avocado, miso roasted tomato, Japanese dressing	
<i>Salade verte mixte, asperges, avocat, tomates rôties au miso, vinaigrette japonaise</i>	

<b>海藻サラダ – Seaweed salad</b> (vg, g)	<b>210</b>
Simmered konbu seaweed, sweet soy sauce, sesame seeds, goma wakame	
<i>Algue konbu mijoté, sauce soja sucrée, graines de sésame, goma wakame</i>	

<b>ほうれん草の胡麻和え – Goma-ae</b> (vg, g)	<b>156</b>
Spinach, shitake mushrooms, sesame dressing	
Épinards, champignons shitake, dressing au sésame	

### 温製料理 – Hot

<b>銀だら西京焼き - Black cod saikyo yaki</b>	<b>660</b>
Black cod marinated in sweet miso, green vegetables	
<i>Morue charbonnière marinée au miso sucré, légumes</i>	

<b>照り焼きチキン-- Tori teriyaki</b> (g)	<b>372</b>
Pan fried chicken glazed with teriyaki sauce	
<i>Poulet poêlé nappé de sauce teriyaki</i>	

<b>鮭 – Shake teriyaki</b> (g)	<b>405</b>
Pan-fried salmon fillet glazed with teriyaki sauce	
<i>Filet de saumon poêlé nappé de sauce teriyaki</i>	

<b>なす田楽 - Nasu dengaku</b> (v, g, n)	<b>186</b>
Steamed aubergine glazed with miso, mixed leaves, hazelnuts, pickled onions	
<i>Aubergine à la vapeur laquée au miso, salade de pousses, noisettes, pickles d’oignons</i>	

<b>野菜のオープン焼き – Yasai no ōbun</b> (v, g)	<b>198</b>
Oven-roasted seasonal vegetables, miso sauce	
<i>Légumes de saison rôtis au four, sauce au miso</i>	

<b>鰻井 - Unagi don</b> (g)	<b>396</b>
Grilled marinated eel served on sushi rice, eel sauce, white sesame	
<i>Anguille marinée et grillée servie sur du riz à sushi, sauce à l’anguille, sésame blanc</i>	

### ろばた – Robata

<b>焼き鳥 – Yakitori</b> (g)	<b>210</b>
Grilled chicken skewers glazed with teriyaki sauce	
<i>Brochettes de poulet grillée nappée de sauce teriyaki</i>	

<b>本日の焼き魚 - Yaki zakana</b>	<b>372</b>
Charcoal grilled fish of the day, shitake mushrooms, pak choi, green beans, lime	
<i>Poisson du jour grillé au charbon, champignons shitake, pak choi, haricots, citron vert</i>	

<b>牛フィレステーキ- Gyu fillet steak</b> (g)	<b>372</b>
Charcoal grilled beef fillet, shitake mushrooms, pak choi, agedashi aubergine, su miso sauce	
<i>Filet de bœuf grillé au charbon, champignons shitake, pak choi, aubergine agedashi, sauce su miso</i>	

<b>焼き野菜 – Yaki yasai</b> (vg)	<b>156</b>
Grilled asparagus, sweet potatoes	
<i>Asperges grillées, patates douces</i>	

## スープ/付け合わせ - Soups & garnishes

<b>味噌汁 - Misoshiru</b>	<b>96</b>
Miso soup, wakame, spring onions, tofu	
<i>Soupe miso, wakame, cébettes, tofu</i>	

<b>海老スープ – Ebi iri udon soup</b>	<b>225</b>
Prawn soup, wakame, vegetable stock	
<i>Soupe de gambas, wakame, bouillon de légumes</i>	

<b>鶏味噌ラーメン - Tori miso ramen</b> (g)	<b>282</b>
Wheat noodles, chicken miso broth, bamboo shoots, ginger, spring onions, ajitama egg	
<i>Nouilles de blé, bouillon de poulet au miso, gingembre, pousses de bambou, cébettes, œuf ajitama</i>	

<b>ご飯 – Rice</b> (vg)	<b>90</b>
White rice	
Riz blanc	

<b>刺身寿司 – Sashimi et Nigiri</b>		
	Sashimi 5pcs	Nigiri 2pcs
Salmon - Saumon	<b>285</b>	<b>180</b>
Tuna - Thon	<b>300</b>	<b>195</b>
Eel - Anguille		<b>216</b>
Prawn - Gambas		<b>186</b>

Yellowtail – Sériole	<b>396</b>	<b>240</b>
Seabass - Bar	<b>285</b>	<b>180</b>
Toro - Ventrèche de thon	<b>360</b>	<b>210</b>
Tamago - Omelette (v)		<b>90</b>

### シェフのお勧め - Chef Moriawase

Sashimi selection	8 / 12 Pcs	<b>480 / 720</b>
Nigiri selection	8 / 10 Pcs	<b>672 / 885</b>
Combo sashimi & nigiri (14 Pcs)		<b>996</b>
Combo maki, sashimi & nigiri (34 Pcs)		<b>1950</b>

### 巻き寿司ロール - Sushi rolls

<b>Amanjena ロール – Amanjena roll</b> (g)	<b>600</b>
Beef fillet, eel, avocado, topped with Aman caviar	
<i>Filet de bœuf, anguille, avocat, garni avec du caviar Aman</i>	

<b>スパイシーツナ – Spicy tuna</b>	<b>300</b>
Tuna, avocado, spicy mayo	
<i>Thon, avocat, mayonnaise épicée</i>	

<b>サーモン／アボカド - Salmon avocado</b>	<b>300</b>
Salmon, avocado, mayo	
<i>Saumon, avocat, mayonnaise</i>	

<b>エビフライ - Crispy prawns</b> (g)	<b>336</b>
Panko prawns, avocado, spicy mayo	
<i>Gambas frites, avocat, mayonnaise épicée</i>	

<b>うなぎゅう – Eel Cucumber</b> (g)	<b>285</b>
BBQ eel, cucumber	
<i>Anguille grillée, concombre</i>	

<b>カリフォルニア – California</b>	<b>336</b>
Prawn, avocado, tobiko	
<i>Gambas, avocat, oeufs de poisson volant</i>	

<b>野菜 – Yasai</b> (vg)	<b>180</b>
Carrot, asparagus, cucumber, mushroom, avocado	
<i>Carotte, asperges, concombre, champignon, avocat</i>	