



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)

Nasu Nibitashi

Simmered Organic Eggplant

with Sweet Soy Sauce (V, G)

Gomae

Spinach and Enoki Mushroom

Salad, Sesame Soy Dressing

(V, S, G)

Tofu and Seaweed Salad

Tofu, Mix Vegetable, Seaweed,

Miso and Soy Dressing, Mixed

Crunch (VG, S, G)

Kaisen Salad

Salmon, White Fish, Tuna,

Prawn, Seaweed, Wakame,

Tomato, Lettuce, Cucumber,

Carrot, Shiso Leaf with Wasabi

Soy Dressing (SF, S, G)

Maguro Tartare

Tuna, Avocado Tartare (SF, GF)

Tori Karaage

Organic Chicken Cabbage Roll,

Mustard Mayo (G)

Tuna Tataki

Yellow fin Tuna served with

Sesame Dressing (SF, S, G)

Yasai Gyoza

White Cabbage, Firm Tofu,

Shitake Mushroom, Chives,

Ginger (G, S, V)

Tokusen Wagyu Gyoza

Chinese Cabbage, Shiitake

Mushroom (S, G)

## Sashimi & Nigiri Sushi

Salmon

Maguro (Yellow Fin Tuna)

Madai (Seabream)

Kampachi (Amberjack)

Kinmedai (Alfonsino)

Ikura (Salmon Roe) (G)

Ebi (Sashimi)

Unagi (G)

Chu Toro

Otoro

## Assorted Sashimi & Sushi

Tai Usuzukuri

Japanese Style Sea Bream ‘Carpaccio’

with Ponzu Sauce (SF, G, S)

Sashimi Moriawase

Selection of Sashimi on Ice

Selection of five (SF, G, S)

Tokusen Sashimi Moriawase

Premium Selection of Sashimi on Ice

Selection of Seven (SF, G, S)

Tokusen Sushi Mori

House Selection of Nigiri Sushi

Selection of Seven (SF, G, S)

(D) Dairy, (E) Egg, (GF) Gluten Free, (G) Gluten, (N) Nuts, (VG) Vegan,

(P) Pork, (S) Soy, (SF) Seafood, (V) Vegetarian

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.

All prices are in Thai Baht and subject to a 10% service charge and 7% government tax.

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## Sushi Rolls

### Amanpuri Roll

Toro, Amberjack, Salmon Roe, Spring Onion  
Chive, Avocado, Garlic Chips (SF, G)

### California King Crab Roll

King Crab, Avocado, Cucumber, Lettuce  
(SF, G, E)

### Spicy Tuna & Avocado Roll

Tuna, Avocado, Mixed Crunch, Spring Onion  
(SF, G, E)

### Salmon Avocado Roll

Salmon, Avocado, Ikura, Spicy Mayo (SF, G, E)

### Crispy Prawn Roll

Tempura Prawn, Avocado, Spicy Mayo  
(SF, G, E)

### Vegetable Roll

Avocado, Lettuce, Pickled Daikon Radish (V)

### Negi Toro Roll

Chopped Tuna Belly, Spring Onion, Kizami  
Wasabi (SF, G)

## Soup

### Misoshiru

Miso Soup (S, SF, GF)

### Tan Tan Ramen

Braised Kurobuta Pork, Egg Noodles, Marinated  
Egg, Black Miso, Leek (S, E, G, P)

## Hot Dishes

### Gindara Saikyo-yaki

Grilled Black Cod Marinated in  
Sweet Miso (SF, 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)

### Tori Teriyaki

Grilled Organic Chicken Glazed with  
Teriyaki Sauce (S, G)

### Yasai Tempura

Assorted Vegetables (V, G, S)

### Tempura Moriawase

Assortment of Prawns, Fish and  
Vegetables (SF, G, S)

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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 Fraiche 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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