

Nami

SNAX | STIX

- EDAMAME | tare
- TUNA PIZZA* | jalapeño
- OCTOPUS | paprika | lime
- LOBSTER DONUTS | matcha
- NAMI NUGGETS | kimchi
- BACON | tamari | peanuts
- WESTHOLME WAGYU | yakiniku | scallions

STARTERS | SALADS

- CUCUMBER | crispy chili
- AVOCADO | wasabi | crab
- NAMI SALAD | wafu | furikake

CRUDO | RAW*

- HAMACHI | truffle ponzu
- TUNA | sesame crust | yuzu
- OYSTERS (4ea) | shiso | usukuchi
- KRISTAL CAVIAR | per ounce
- OSCIÈTRE PRESTIGE | per ounce

NAMI MAKIS

- TUNA* | avocado
- SALMON | hot smoked
- SPICY HAMACHI* | crispy ginger
- BEETROOT | ponzu
- enhancements*:
add caviar | kristal

SEAFOOD | FIRE

- BBQ UNAGI | donburi
- ROBATA SALMON | red ponzu | gem lettuce
- CHILEAN SEA BASS | miso-orange | umeboshi
- KING CRAB | smoked chili | fried rice
(serves 2)

MEAT | ROBATA GRILL

- LAMB CHOPS | green miso
- CRISPY PORK KATSU | apple | cabbage
- RIBEYE | wasabi potato | maitake
- A5 SNOW BEEF | 2 oz | niigata japan
(45 per additional 1 oz)

VEGETABLES | SIDES

- ASPARAGUS | koji hollandaise
- MUSHROOM DONABE | ginger
add truffle | mkt price
- EGGPLANT | sweet & sour
- CAULIFLOWER | sweet soy | curry
- CORN | miso | togarashi
- KOSHIHIKARI RICE | steamed

Culinary Director: Freddy Money
Chef de Cuisine: Jason Beliveau

20% gratuity on all parties of 6 or more

*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked items may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.