

nami



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CANAPÉS | small bites

Tuna Pizza

Nami Nugget Bao Bun

Octopus Stix

Bacon Stix

Wagyu Yakiniku (1oz.)

Cucumber Salad

Truffle Glazed Hamachi

Oysters

Any Maki

Compressed Pear or Melon

Happy Foie

Lobster Donuts

Popsicles

Mini Jewel Box

Taiyaki Stuffed with Caviar & Crème Fraîche



GROUP DINING

HAKU

CANAPÉ

SESAME TOFU DIP | nori rice crackers

WAVE 1

EDAMAME | tare

NAMI NUGGETS | kimchi

LOBSTER DONUTS | matcha

WAVE 2

OYSTERS | shiso, usukuchi

TUNA MAKI | avocado

CUCUMBER | crispy chili

WAVE 3

ROBATA SALMON | red ponzu, gem lettuce

CRISPY PORK KATSU | apple, cabbage

MUSHROOM DONABE | ginger

EGGPLANT | sweet & sour

SWEETS

PANNA COTTA | meringue, lychee, red berries

upgrade to GOLDEN ROCHER | hazelnut chocolate, sesame, ice cream

ENHANCEMENTS

SNOW AGE BEEF | 1 oz

OSCIETRE CAVIAR

TATEYAMA

CANAPÉ

SESAME TOFU DIP | nori rice crackers

WAVE 1

CUCUMBER | crispy chili

SPICY HAMACHI MAKI | crispy ginger

OYSTERS | shiso, usukuchi

WAVE 2

NAMI NUGGETS | kimchi

WESTHOLME WAGYU | yakiniku, scallions

BACON | tamari, peanuts

WAVE 3

CHILEAN SEA BASS | miso-orange, umeboshi

BBQ UNAGI | donburi

CAULIFLOWER | sweet soy, curry

WAVE 4

RIBEYE | wasabi potato, maitake

MUSHROOM DONABE | ginger

EGGPLANT | sweet & sour

SWEETS

PANNA COTTA | meringue, lychee, red berries

upgrade to GOLDEN ROCHER | hazelnut chocolate, sesame, ice cream

ENHANCEMENTS

SNOW AGE BEEF | 1 oz

OSCIETRE CAVIAR

FUJI

CANAPÉ

TOFU SESAME DIP | nori rice crackers

WAVE 1

EDAMAME | tare

NAMI NUGGETS | kimchi

TUNA PIZZA | jalapeño

WAVE 2

NAMI MAKIS | spicy hamachi, tuna, beetroot

HAMACHI | truffle ponzu, kristal caviar

OYSTERS | shiso, usukuchi

WAVE 3

KING CRAB | smoked chili, fried rice

CHILEAN SEA BASS | miso-orange, umeboshi

EGGPLANT | sweet & sour

WAVE 4

RIBEYE | wasabi potato, maitake

MUSHROOM DONABE | ginger

NAMI SALAD | wafu, furikake

SWEETS

PANNA COTTA | meringue, lychee, red berries

upgrade to GOLDEN ROCHER | hazelnut chocolate, sesame, ice cream

ENHANCEMENTS

SNOW AGE BEEF | 1 oz

OSCIETRE CAVIAR



BEVERAGES

BEVERAGE OPTIONS

CONSUMPTION BAR

Consumption bar service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event.

CASH BAR

Cash bar service allows each of your guests to pay for their own beverages when ordered. Cash bar does not count towards your food and beverage minimum.

WELCOME DRINKS

Highballs

Prosecco

Champagne



WINE PAIRINGS

SAMURAI

Enjoy a carefully curated wine pairing from our award-winning wine list, designed to complement each course throughout your meal at Nami. Each dish will be paired with a different wine to enhance your overall dining experience.

SHOGUN

Experience a bespoke wine pairing tailored by our Sommelier, David Trendell. This exclusive pairing begins with a consultation to understand your preferences, allowing him to select the perfect wines for your meal. You'll discover selections from prestigious producers, unique finds from around the world, and beloved classics, all chosen to elevate your experience.





SEEKING A BESPOKE EXPERIENCE?

Request a personalized Chef Tasting Menu; an unforgettable culinary adventure curated by a Michelin Star chef

Price Upon Request

DISCLAIMER

Per-person prices do not include gratuity, tax, or administrative fees. Items subject to change seasonally. Nami is part of the Tavistock Restaurant Collection Family. Learn more by visiting TavistockRestaurantCollection.com. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.