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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, usukuchl TUNA MAKI | avocado CUCUMBER | crispy chili

WAVE 3

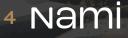
ROBATA SALMON | red ponzu, gem lettuce CRISPY PORK KATSU | apple, cabbage MUSHROOM DONABE | ginger EGGPLANT | sweet & sour

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

5 Nami

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

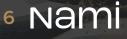
RIBEYE | wasabi potato, maitake MUSHROOM DONABE | ginger NAMI SALAD | wafu, furikake

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

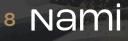
Consumption bar service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event.

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 unforgetable culinary adventure curated by a Michelin Star chef

Price Upon Request



DISCLAIMER

Per-person prices do not include gratuity, tax, or administative 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.

