



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

## Drinks

### Cocktails

Yuzu Gimlet  
Roku gin, Yuzu, Fresh Lime,  
Almond Syrup

G&T  
Roku Gin, Fever Tree  
Indian Tonic, Ginger

Matcha Latte  
Japanese Gin Infused Ginger,  
Cream, Milk, Matcha

Caipi-Sake  
Sake Lemongrass Infused,  
Lime, Brown Sugar

Iron Sour  
Mizunara Whisky, Yuzu, Lemon,  
Shiso Syrup, Egg White

### Sake

Aman Masumi  
Light mouth-feel, with Fruit Fragrance,  
Plums Accents; a great  
lunch time Sake (Served cold)

Kuromatsu Yamada Nishiki  
Refreshing and tasteful flavour of  
Sake, using 100% of Yamada Nishiki  
Rice (Served cold or warm)

Bijofu Junmai  
Rich Umami taste with an excellent balance  
of acidity (Served cold or warm)

Bijofu Junmai Ginjo  
Sweet and fruity aromas; dry and  
fruity notes afterwards, and  
beautiful clean finish (Served cold )

Dassai Junmai Daiginjo 50  
Well balance, light and easy  
drinking. Fruity on the palate,  
with mild sweetness (Served cold)

Junmai Daiginjo Migaki Niwari Sanbu 23  
Fruity and mellow, Apple, Peach &  
Pear notes. One of the top-ranking  
sake in the world (Served cold)

Born Wing Of Japan  
Magnificent aromas and sharp  
aftertaste, with notes of Cherry, Red  
Grapes, Yellow Peppers (Served cold)

Born Ginsen  
Balance and dry, with a clean  
nose. With notes and fragrances of  
grapefruit at the end (Served cold)

Born Dream Come True  
It is characterized by a deep  
aroma, smooth flavour and a  
sharp aftertaste (Served cold)

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## Starters

Edamame (V)  
Green Soybeans with Moshio  
Mineral Salt

Miso soup

Nasu Nibitashi (V)  
Simmered Organic Eggplant,  
Sweet Soy Sauce

Gomaae (V)  
Spinach and Enoki Mushroom  
Salad, Sesame Soy Dressing

Seaweed Salad (V)  
Mixed Vegetables, Wakame  
Seaweed, Sesame Dressing

Maguro Tartare  
Yellow Fin Tuna,  
Avocado Tartare

## Sashimi & Nigiri Sushi

Salmon

Yellow Fin Tuna

Seabass

Red Snapper

Tako octopus

## Assorted Sashimi & Sushi

Sashimi Moriawase  
Five selection of Sashimi on ice

Sushi Moriawase  
Seven house selection of Nigiri Sushi

California Roll  
Blue Crab, Avocado, Cucumber, Tobiko

Spicy Tuna Roll  
Spicy Sauce, Togarashi Pepper

Salmon Avocado Roll  
Salmon, Tobiko, Avocado, Spicy Mayo

Vegetable Roll (V)  
Avocado, Lettuce, Pickled Daikon,  
Cucumber, Plums Sauce

(V) vegetarian option

Our menu may contain allergens. If you suffer from any food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

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## **Mains**

Chicken Thigh  
Teriyaki Sauce, Green Asparagus

Salmon Grilled Plain  
Salt Or Teriyaki Sauce

Wagyu Steak  
Yakiniku Sauce, Tartare Sauce

Kuruma Ebi  
Creamy Ponzu Soy Sauce, Garlic Chips

## **Amanpuri Teishoku Menu**

Maguro Tartare

California Roll Or Salmon Avocado Roll

Chicken Thigh Teriyaki Or Grilled Salmon

Choice Of Dessert 'A La Carte'

## **Desserts**

Green Tea Roulade, Red Bean

Matcha Tiramisu

Mochi Ice-Cream, Vanilla  
& Red Bean Flavour

Matcha Green Tea Ice-Cream

(V) vegetarian option

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