



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 (V)
Green Soybeans with Moshio
Mineral Salt

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

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

Tofu and Seaweed Salad (VG)
Tofu, Mix Vegetable, Seaweed,
Miso and Soy Dressing

Kaisen Salad (SF, S, GF)
Salmon, White Fish, Tuna,
Prawn, Seaweed, Wakame,
Tomato, Lettuce, Cucumber,
Carrot, Shiso Leaf with Wasabi
Soy Dressing

Maguro Tartare (SF, GF)
Tuna, Avocado Tartare

Salmon Avocado Salad, Caviar
(SF, GF, S)
Marinated Salmon, Avocado,
Oscietra Caviar with Soy Milk
Dressing

Hokkaido Scallop (SF, N, GF)
Thin Sliced Scallops, Dressed
With Truffle Ponzu, Toasted
Hazelnut & Italian Black Truffle

Tuna Tataki (SF, S)
Yellow fin Tuna served with
Sesame Dressing

Tsukune (G, SF, S)
Japanese Style Chicken Meatball,
Sesame, Robata Sauce & Bonito
Flakes

Sashimi & Nigiri Sushi

Salmon

Maguro (Yellow Fin Tuna)

Madai (Seabream)

Kampachi (Amberjack)

Shimaaji (Stripe Jack)

Kinmedai (Alfonsino)

Ikura (Salmon Roe)

Ebi (Sashimi 3pcs)

Unagi

Chu Toro

Otoro

Uni (Sea Urchin)

Assorted Sashimi & Sushi

Tai Usuzukuri (SF, GF, S)
Japanese Style Sea Bream 'Carpaccio'
with Ponzu Sauce

Sashimi Moriawase (SF, GF, S)
Selection of Sashimi On Ice
(selection of five)

Tokusen Sashimi Moriawase (SF, GF, S)
Premium Selection of Sashimi On Ice
(selection of seven)

Tokusen Sushi Mori (SF, GF, S)
House Selection of Nigiri Sushi
(selection of seven)

Shokado Bento (G, SF, S)
Small Tasting of Japanese Traditional
Bento Box (Sushi, Sashimi, Tempura,
Appetizer, Salmon Teriyaki)

(D) Dairy, (E) Egg, (GF) Gluten Free, (G) Gluten, (N) Nuts, (VG) Vegan,
(P) Pork, (S) Soy, (SF) Seafood, (V) Vegetarian

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Sushi Rolls

Amanpuri Roll (SF, GF)
Toro, Amberjack, Salmon Roe, Spring Onion
Chive, Avocado, Onion Crumbs

California King Crab Roll (SF, GF)
King Crab, Avocado, Cucumber, Lettuce

Spicy Tuna & Avocado Roll (SF, E, GF)
Tuna, Avocado, Mixed Crunch, Spring Onion

Salmon Avocado Roll (GF, SF, E)
Salmon, Avocado, Ikura, Spicy Mayo

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

Vegetable Roll (V)
Avocado, Lettuce, Pickled Daikon Radish

Avocado Roll (V)
Carrots, Cucumber, Avocado Slices

A5 Japanese Wagyu Roll (GF, E)
Avocado, Lime Dressing, Fried Shallots &
Pickled Daikon

Soup

Misoshiru (SF, G)
Miso Soup

Surinagashi (V)
Japanese Pumpkin Soup

Noodles

Tan Tan Men (P)
Ramen Soup with Pork

Salmon Yakisoba (SF, E, GF)
Stir Fired Noodle with Salmon

Hot Dishes

Gindara Saikyo-yaki (SF)
Grilled Black Cod Marinated in
Sweet Miso

Tokusen Wagyu
Premium Selection of Japanese Wagyu
Sirloin (Premium A5, 100g)
Grilled on the table over live
Charcoal served with Moshio Mineral
Salt, Wasabi-soy and Original Miso
Sauces

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

Yasai Tempura (V, G)
Assorted Vegetables

Tempura Moriawase (SF, G)
Assortment of Prawns, Fish and
Vegetables

Agedashi Tofu (V, G)
Deep Fried Tofu with Tendashi

Sides from Robata

Shitake Mushroom

Eringi Mushroom

Asparagus

Shishito Pepper

Sweet Potato

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Dessert

Honey Toast

Rich Brioche Toast served with Toffee Sauce
and Honey Caramel

Caramel Custard

Served with Sesame Miso Ice Cream

Matcha Tiramisu

Green Tea Tiramisu served with Green Tea
Brownie

Oyaizu Mari Fuku Matcha

Gyuhi Strawberry

Fruit Platter

Homemade Ice Cream

A selection of Green Tea, Red Bean, and
White Sesame

Homemade Sorbet

Yuzu

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