



Meaning 'raw' in Japanese, Nama follows Japan's Unesco-recognised tradition of washoku, a style of cuisine that elevates cooking to an art form, often taking years for chefs to perfect. The secret to washoku lies in the chef's understanding of an ingredient and how to isolate and amplify the essence of each component of the dish, resulting in beautifully clean and balanced flavours on every plate. Though the process of preparation can be highly complex, washoku is at heart a celebration of simplicity. Specialist produce is obtained direct from the markets of Osaka and Kyoto so that dishes can be crafted with absolute authenticity: Phuket's tropical setting also offers Nama's chefs a cornucopia of exceptional ingredients on our doorstep, sharing space on the menu with Japanese delicacies such as chargrilled Wagyu beef and Black Cod.

Nama

Starters

Edamame

Green Soybeans with Moshio

Mineral Salt (V, S)

Edamame Spicy

Green Soybeans with Spicy Sauce

(V, S, G)

Nasu Nibitashi

Simmered Organic Eggplant

with Sweet Soy Sauce (V, G)

Gomaae

Spinach and Enoki Mushroom

Salad, Sesame Soy Dressing

(V, S, G)

Tofu and Seaweed Salad

Tofu, Mix Vegetable, Seaweed,

Miso and Soy Dressing, Mixed

Crunch (VG, S, G)

Kaisen Salad

Salmon, White Fish, Tuna,

Prawn, Seaweed, Wakame,

Tomato, Lettuce, Cucumber,

Carrot, Shiso Leaf with Wasabi

Soy Dressing (SF, S, G)

Maguro Tartare

Tuna, Avocado Tartare (SF, GF)

Tori Karaage

Organic Chicken Cabbage Roll,

Mustard Mayo (G, S)

Tuna Tataki

Yellow fin Tuna served with

Sesame Dressing (SF, S, G)

Sashimi & Nigiri Sushi

Salmon

Maguro (Yellow Fin Tuna)

Madai (Seabream)

Kampachi (Amberjack)

Kinmedai (Alfonsino)

Ikura (Salmon Roe)

Ebi (Sashimi 3pcs)

Unagi

Chu Toro

Otoro

Assorted Sashimi & Sushi

Tai Usuzukuri

Japanese Style Sea Bream 'Carpaccio'

with Ponzu Sauce (SF, G, S)

Sashimi Moriawase

Selection of Sashimi on Ice

Selection of five (SF, G, S)

Tokusen Sashimi Moriawase

Premium Selection of Sashimi on Ice

Selection of Seven (SF, G, S)

Tokusen Sushi Mori

House Selection of Nigiri Sushi

Selection of Seven (SF, G, S)

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

Our menu may contain allergens. Should you suffer from any food allergy or intolerance, please let a member of the restaurant team know upon placing your order. All prices are listed in Thai Baht and are subject to 10% service charge and applicable government tax.

Nama

Sushi Rolls

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

California King Crab Roll
King Crab, Avocado, Cucumber, Lettuce
(SF, G, E)

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

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

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

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

Negi Toro Roll
Chopped Tuna Belly, Spring Onion (SF, GF)

Soup

Misoshiru
Miso Soup (SF, G)

Hot Dishes

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

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 (S, G)

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

Yasai Tempura
Assorted Vegetables (V, G, S)

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

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Dessert

Matcha Tiramisu

Green Tea Tiramisu served with Green Tea
Brownie (G, E, D, N)

Oyaizu Mari Fuku Matcha (G, E, D)

Gyuhi Strawberry (G, E, D)

Fruit Platter

Yuzu Cheese Cake

Yuzu Cheese Cake served with Mango Sauce
(G,D)

Taro Texture

Taro Ice Cream served with Crispy Taro Chips
and Blueberry Crumble (E, D, G)

Homemade Ice Cream

A selection of Green Tea, Vanilla, Chocolate,
Rice Ice Cream (D, E)

Homemade Sorbet

Yuzu, Strawberry, Passion Fruit

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