

Nama Asian Fusion

STARTERS

EDAMAME 5

STEAMED AND LIGHTLY SALTED SOYBEANS

TOKYO FRIES 6

FRIES TOPPED WITH A HOMEMADE SPICY GARLIC MAYO

SPRING ROLLS 6

FRIED VEGETARIAN SPRING ROLLS SERVED WITH SWEET THAI CHILI

FRIED DUMPLINGS 8

6 FRIED VEGETARIAN DUMPLINGS SERVED WITH CITRUS PONZU SAUCE

TUNA TATAKI 13*

LIGHTLY SEARED, PEPPERED TUNA, SERVED ON LETTUCE WITH CUCUMBER, AVOCADO, CRAB, & CITRUS VINEGAR

SIDE SALAD 4

LETTUCE WITH RED CABBAGE, CARROTS AND GINGER DRESSING

CRAB RANGOONS 8

5 CRAB AND CREAM CHEESE ROLLED WONTONS, WITH SWEET THAI CHILI

KANI SU / WAKAME SU 6/5

FRESH SEAWEED SALAD, TOPPED WITH CITRUS VINEGAR

TUNA TATAKI TACOS 12*

4 SOFT TACOS WITH SEARED TUNA, LETTUCE, RED CABBAGE, AVOCADO, CUCUMBER. TOPPED WITH EEL SAUCE AND SPICY MAYO

CRISPY RICE WITH SPICY TUNA 12*

5 FRIED RICE CUBES TOPPED WITH SPICY TUNA MIX AND EEL SAUCE

SUSHI

VEGGIE ROLL 6

CUCUMBER, CARROTS, AVOCADO

CALIFORNIA ROLL 7

AVOCADO, CUCUMBER, CRAB

SPICY ROLL 8*

CHOICE OF TUNA, SALMON, WHITE TUNA, HAMACHI

COWBOY ROLL 11

CREAM CHEESE, JALAPEÑOS, & GRILLED RIBEYE. TOPPED WITH CRUNCH & EEL SAUCE

SHRIMP TEMPURA ROLL 10

SHRIMP, AVOCADO, CREAM CHEESE TOPPED WITH CRUNCH

NAMA ROLL 13*

DEEP FRIED ROLL, CREAM CHEESE, TUNA, CRAB, SMOKED SALMON, & EEL. WHITE SAUCE, SPICY MAYO, & EEL SAUCE

POKE BOWL 14 *

CHOOSE BETWEEN TUNA OR SALMON. STEAMED RICE, LETTUCE, CUCUMBER, CRAB, AVOCADO, EDAMAME, & WAKAME SU. TOPPED WITH CRUNCH, SPICY MAYO, & EEL SAUCE

LAVA ROLL 12*

CRAB, AVOCADO, TUNA, SALMON, TOPPED WITH BAKED LAVA SAUCE

KANI ROLL 13

FRIED CRAB, AVOCADO, CREAM CHEESE, CRAB SALAD, MASAGO, EEL SAUCE

VOLCANO ROLL 14

CALIFORNIA ROLL TOPPED WITH BAKED SCALLOPS, CRAB, LAVA SAUCE, MASAGO

DRAGON ROLL 12

EEL, AVOCADO, CUCUMBER, CRAB, EEL SAUCE

RAINBOW ROLL 13*

CALIFORNIA ROLL TOPPED WITH TUNA, SALMON, WHITE TUNA & AVOCADO

AUGUSTA ROLL 14*

CRAB SALAD MIXED WITH CRUNCH, AVOCADO, CREAM CHEESE TOPPED WITH SPICY TUNA MIXED AND CRUNCH

PHILLY ROLL 8

SMOKED SALMON, CREAM CHEESE, AVOCADO

GO WEST ROLL 13*

TEMPURA SHRIMP, AVOCADO, & CREAM CHEESE. TOPPED WITH TUNA, CRUNCH, & EEL SAUCE

RIAN ROLL 13*

SEARED TUNA, AVOCADO, CREAM CHEESE, SMOKED SALMON, FRIED SHRIMP, SPICY MAYO, EEL SAUCE

FRIED LOBSTER ROLL 14

LOBSTER, SMOKED SALMON, CRAB AND CREAM CHEESE, DEEP FRIED & TOPPED WITH BANG SAUCE

LOBSTER ROLL 15

SHRIMP TEMPURA ROLL TOPPED WITH BAKED SPICY MAYO, CRAB, LOBSTER, CRUNCH, MASAGO

SWEET EBI ROLL 13

FRIED SHRIMP, SMOKED SALMON, AVOCADO, CREAM CHEESE TOPPED WITH EBI SHRIMP, CRUNCH & SWEET THAI CHILI SAUCE

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, FISH, SHELLFISH, OR EGG CAN INCREASE YOUR RISK OF FOOD BORNE ILLNESS

NIGIRI / SASHIMI *

TUNA 7/8
WHITE TUNA 6/7
SALMON 7/8
SMOKED SALMON 6/7

CRAB 4/5
EEL 6/7
EBI 4/5
HAMACHI 6/7

SASHIMI COMBO 28
15 PIECE CHEFS CHOICE, SERVED WITH TUNA PLAIN ROLL

NIGIRI COMBO 22
8 PIECE CHEFS CHOICE, SERVED WITH TUNA PLAIN ROLL

HIBACHI

CHOOSE YOUR PROTEIN, SERVED WITH SOUP, GRILLED VEGGIES AND STEAMED RICE

VEGGIES 13 
TOFU 15 

CHICKEN 16
FILET 22

SHRIMP 18
SCALLOPS 22

SALMON 23

SUB FRIED RICE FOR ANY ENTREE FOR \$ 2.00

ADD-ON

VEGGIES 4
SALMON 12

CHICKEN 5
SHRIMP 6

FILET 11
SCALLOPS 10

ENTREES

FRIED RICE BOWL 13,14,15,17 *

CHOICE OF TOFU, CHICKEN, SHRIMP, OR FILET.
SERVED IN A BOWL WITH OUR SIGNATURE FRIED RICE

SWEET & SOUR CHICKEN 15

FRIED HAND BATTERED CHICKEN, WOK TOSSED IN
SWEET AND TANGY SAUCE WITH PINEAPPLE & BELL
PEPPERS, SERVED WITH STEAMED RICE

BANG BANG SHRIMP 18

FRIED HAND BATTERED SHRIMP, WOK TOSSED IN A
CREAMY, SWEET, & SPICY SAUCE. RED CABBAGE,
SERVED WITH STEAMED RICE

PHO SOUP 14/15

HOMEMADE CHICKEN PHO BROTH SERVED WITH YOUR
CHOICE OF CHICKEN (13), RIBEYE (13), SHRIMP (14),
FRESH RICE NOODLES, ONIONS, GARNISHED WITH
SPROUTS, CILANTRO, THAI BASIL, LIME, HOISON,
SRIRACHA **SEASONAL DISH**

CAN BE PREPARED GLUTEN FREE *
VEGETARIAN 
SPICY 

GRATUITY OF 18% WILL BE ADDED TO PARTIES 6 OR MORE
PLEASE LET US KNOW ANY FOOD ALLERGIES IN ADVANCE

SESAME CHICKEN 15

FRIED HAND BATTERED CHICKEN, WOK TOSSED IN SWEET
SESAME SAUCE WITH BROCCOLI, SERVED WITH STEAMED
RICE

TERIYAKI SALMON 22

7 OZ SALMON, GRILLED AND TOPPED WITH TERIYAKI GLAZE,
SERVED WITH STEAMED RICE AND BROCCOLI

NAMA FILET 28

8 OZ CENTER CUT FILET MIGNON, MARINATED IN HAWAIIAN
STYLE BLEND OF SPICES. COOK TO TEMP, SERVED WITH
STEAMED RICE AND BROCCOLI

SUSHI BURRITO 16*

CHOOSE BETWEEN TUNA OR SALMON, SOY PAPER, RICE,
AVOCADO, CUCUMBER, CRAB, LETTUCE, WAKAME SU,
CRUNCH, SPICY MAYO, & EEL SAUCE. SERVED WITH
TOKYO FRIES

SAUCES TO TAKE HOME 10

YUM YUM SAUCE
GINGER DRESSING
12 OZ EACH