

Chef's Selections

Entrées

Filet Mignon and Lobster with Tempura

28.00

Grilled six ounce teriyaki Filet and lobster tail finished with our chef made almond sauce served with tempura shrimp and vegetables

Baked Halibut

16.50

Baked Halibut finished with our chef made peach sauce served with vegetables

New York Strip

16.75

Pan seared twelve ounce New York Strip encrusted with Japanese herbs served with a ginger dipping sauce

Small Dishes

Filet and Shrimp Kushiyaki – 6.75

Two skewers of grilled Filet and shrimp with a pear yakiniku sauce

Sautéed Scallops

5.75

Sautéed scallops flash broiled with mozzarella cheese and a white sauce

Smoked Squid Salad

5.75

Smoked squid, seaweed salad and crab stick with a sesame vinaigrette

Fried Whitefish – 5.50

Panko breaded whitefish served on a bed of seaweed with a shiitake and enoki mushroom sauce

Filet Carpaccio – 5.75

Two ounce Filet Mignon pounded thinly and lightly seared served with a sesame ginger sauce and vegetables

Sushi Bar

Geisha Roll – 9.00

Spicy crab, avocado, cucumber topped with seaweed salad, orange caviar and Nami sauce

Tiger Roll – 10.00

Spicy crab, cream cheese, avocado topped with barbecue eel wrapped in tiger nori

Pendleton Roll – 10.00

Shrimp, cream cheese, avocado topped with seared New York Strip, spring onions and Nami sauce

Samurai Roll – 9.75

Spicy Tuna Roll panko breaded and fried topped with layers of fresh sliced spicy tuna

Heaven Roll – 9.00

Spicy crab, avocado, cucumber topped with four slices of barbecue eel and tempura crunch

Rainbow Roll – 8.50

Crab stick, avocado, cucumber wrapped with fresh slices of whitefish, tuna and salmon

Small Dishes

Web Roll – 4.95

Shrimp, mushrooms and cabbage wrapped in rice paper then fried served with sesame mustard sauce

Crab Shumai – 4.75

Crab stuffed dumplings steamed or fried served with sesame mustard sauce

Fried Oysters – 3.75

Plump oysters breaded then fried served with tonkatsu sauce

Yakitori – 4.25

Two skewers of grilled chicken brushed with yakitori sauce

Chicken and Cheese – 5.75

Chicken breast rolled with cream cheese and avocado breaded then fried served with tonkatsu sauce

Edamame – 3.00

Boiled green soybeans

Gyoza – 3.75

Crispy fried wonton stuffed with pork, beef and vegetables served with a gyoza sauce

Shrimp Tempura – 8.50

Five shrimp tempura battered then fried

Tempura Combination – 7.75

Three shrimp and mixed vegetables

Vegetable Tempura – 4.75

Mussels Yaki – 6.25

New Zealand mussels flash broiled with Nami sauce

Dynamite Yaki – 7.00

Salmon, mussels, scallop, tuna, crab stick, whitefish and shrimp baked with Nami sauce

Beef Negi Maki – 4.75

Thinly sliced teriyaki beef wrapped around green onions and cream cheese

Beef Tataki – 5.50

Tenderloin seared and thinly sliced served with Japanese citrus vinaigrette

Tuna Tataki – 5.75

Tuna seared and thinly sliced served with Japanese citrus vinaigrette

Soup and Salad

Miso Soup – 3.50

Mixed Greens – 4.50

Served with ginger dressing

Seaweed Salad – 4.75

Served with Japanese Vinaigrette

Soba Noodle Salad – 5.50

Buckwheat noodles with oranges, roasted corn and vegetables topped with crab stick and sesame dressing

Calamari Salad – 7.75

Crispy fried calamari over a bed of mixed greens topped with nami sauce

Entrées

Served with a house salad

Filet Mignon – 17.75

Grilled eight ounce Filet Mignon finished with a pecan cream sauce

New York Strip – 16.50

Grilled twelve ounce New York Strip finished with a pecan cream sauce

Grilled Tuna – 15.75

Grilled fresh tuna served with our chef made teriyaki sauce and wasabi mayonnaise

Mahi-Mahi – 16.25

Baked fresh Mahi topped with king crab and Nami sauce finished with our chef made teriyaki sauce

Baked Salmon – 16.25

Baked fresh salmon topped with king crab finished with Nami sauce

Tempura Lobster & Shrimp – 17.75

Tempura lobster and shrimp sautéed with vegetables in a citrus sesame sauce

Sesame Teriyaki Chicken – 12.50

Grilled chicken breast fillet finished with our chef made teriyaki sauce and sesame seeds

Combinations

Sesame Teriyaki Chicken and Tempura – 16.50

Grilled teriyaki chicken finished with our chef made teriyaki sauce served with shrimp and mixed vegetable tempura

Teriyaki Steak and Tempura – 18.50

Grilled eight ounce New York Strip finished with our chef made teriyaki sauce served with shrimp and mixed vegetable tempura

Cooked Rolls

All rolls are topped with sesame seeds

Tempura Roll – 8.50

Smoked salmon, crab stick, eel, avocado, cream cheese, tempura battered and fried

Nami Roll – 8.00

Crab stick, avocado, cucumber wrapped with three slices of barbecue eel

Anderson Roll – 6.25

Shrimp, asparagus, cucumber, Nami sauce

Charleston Roll – 6.50

Smoked salmon, barbecue eel, avocado, cucumber

These speciality rolls are wrapped with nori

Shrimp Tempura Roll 6.50

Shrimp tempura, cucumber, avocado, lettuce, orange caviar, Nami sauce

Spider Roll – 8.00

Soft-shell crab tempura, avocado, lettuce, cucumber, orange caviar, Nami sauce

Futo Maki – 7.00

Shrimp, eel, crab stick, egg, cucumber, avocado, asparagus, orange caviar

Philadelphia Roll – 5.25

Crab stick, avocado, cream cheese

California Roll – 4.75

Crab stick, avocado, cucumber topped with orange caviar

Bagel Roll – 4.50

Smoked salmon, avocado, cream cheese

Boston Roll – 4.50

Shrimp, lettuce, cucumber, Nami sauce

Raw Rolls

Twin Roll – 8.50

Spicy Tuna Roll topped with spicy tuna and tempura crunch

Spicy Tuna Roll – 5.50

Tuna and Nami sauce

Portman Roll – 8.00

Salmon, barbecue eel, tempura crunch, avocado, Nami sauce

Alaska Roll – 5.50

Salmon, avocado, cucumber

Negi Hamachi – 4.50

Yellowtail with scallions

Tekka Maki – 5.00

Tuna roll

Vegetarian Rolls

Avocado and
Asparagus Roll – 3.50

Cucumber Roll – 3.00

Avocado Roll – 3.00

Asparagus Roll – 3.50

Sashimi

Fresh Tuna – 8.00

Fresh Yellowtail – 8.00

Fresh Salmon – 8.00

Fresh Whitefish – 8.00

Raw Sushi

Maguro – 4.00
Tuna

Ama Ebi – 4.50
Sweet shrimp

Jkura – 4.00
Salmon egg

Sake – 4.00
Salmon

Hirame – 4.00
Fluke

Masago – 3.50
Orange caviar

Hamachi – 4.00
Yellowtail

Saba – 4.00
Mackerel

Jka – 3.00
Squid

Uni – 8.00
Sea urchin

Conch – 3.50

Cooked Sushi

Smoked Salmon – 4.00

Unagi – 4.00
Barbecue eel

Tako – 3.50
Octopus

Hokki Clam – 4.00

Ebi – 4.00
Shrimp

Baby Octopus – 4.00

Tamago – 3.00

Kani Crab – 3.50

Combinations

Sushi – 7.50
4 California, 1 tuna,
1 salmon, 1 whitefish

Sashimi – 8.50
Chef's selection

Desserts

Assorted Ice Creams – 3.00

Red Bean, Vanilla, Green Tea, Tangerine Sorbet

Tiramisu – 4.75

Crème Brûlée – 4.75

White Chocolate Raspberry Cheesecake – 5.00

Midnight Chocolate Ecstasy Cake – 5.00

Tripple Chocolate Mousse – 4.75

Your server will describe Nami's special selection of desserts

Beverages

2.00

Iced Tea

Hot Teas

Assorted selection

Coffee

Electric City Coffee Roasters

Soft Drinks

San Pellegrino

1 Liter Sparkling Water

3.75

Your server will describe Nami's special selection of wine, beer, sake and cocktails

18% gratuity added for parties of 8 or more.