

SMALL PLATES

Miso Soup with Shiitake & Green Onions 8

Shishito Peppers, Yuzu, Kewpie,
Fried Onions 9

Pork Gyoza with Soy Dipping Sauce 11

Shrimp Shumai with Ponzu 13

Vegetable Dumplings with Truffled Soy 13

Crunchy Chicken Karaage, Chili Honey,
Cucumber 14



NAMA 14

SUSHI BAR

TRADITIONAL SUSHI ROLLS

Spicy Salmon 12

Tuna & Avocado 12

Salmon & Avocado 12

Maryland Crab California Roll 14

Yellowtail, Spicy Aioli, Green Onion 13

Yellowtail Jalapeño 12

Shrimp Tempura 14

Spicy Scallop 12

Eel & Avocado w/ Unagi Sauce 12

Asparagus, Avocado, Cucumber 7

Cucumber, Avocado, Tempura 8

NIGIRI & SASHIMI

1 PC - 2 PC

Bluefin Tuna 5 - 9 | Hamachi 5 - 9 | Salmon 5 - 9 | Unagi 5 - 9 | Crab 5 - 9 | Tobiko 4 - 8 | Ikura 5 - 8 | Diver Scallop 5 - 9

CHEF'S SELECTION

NIGIRI 25 (7 pieces) | SASHIMI 35 (14 pieces)

SIGNATURE MAKI ROLLS

Almost Paradise 16

Spicy Tuna, Avocado, Spicy Mango Sauce, Tempura Flakes

Candy Cane 20

Shrimp Tempura, Avocado, Tuna, Yellowtail, Apple,
Jalapeño, Tobiko

Orange Crush 16

Salmon, Cucumber, Aji Amarillo, Jalapeño, Ikura,
Masago Arare

Debutante 18

Eel, Cucumber, Asparagus, Avocado, Tempura Flakes,
Eel Sauce, Black Tobiko

Spicy Cracker 20

Shrimp Tempura, Jalapeño, Spicy Crab, Spicy Mayo,
Seaweed Salad, Tempura Flakes

Dragon 20

Spicy Tuna, Tempura Flakes, Eel, Avocado, Spicy Mayo,
Eel Sauce, Scallions

Phoenix 20

Shrimp Tempura, Avocado, Spicy Tuna, Spicy Mayo,
Eel Sauce, Rice Cracker, Scallions

A gratuity of 18% will be charged for parties over 6

Please inform your server of any allergies or dietary restrictions. Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.