



極上刺身盛及卷物  
Premium Sashimi Platter & Maki



天麩羅盛合  
Tempura Platter



串燒盛合  
Kushiyaki Platter



珍味先付九方  
Sakizuke 9 kinds



日本季節蟹燉飯  
Japanese Seasonal Crab Kamameshi



薄燒日山 A5 和牛丼  
Hiyama A5 Wagyu Tataki Donburi

## NAMI SPRING MENU

Original Price \$1,288/person | **FOODIE** Exclusive \$888/person  
(Minimum of 2)



### 先付 Starter

珍味先付九方  
Sakizuke 9 kinds

枝豆・安納芋・南瓜・柳葉魚・鱈魚沙律・酢寒天・水果蕃茄・冷奴・茶碗蒸  
Edamame・Anno Imo・Pumpkin・Shishamo・Bonito Salad・Tosazu Kantan・  
Fruit Tomato・Cold Tofu・Chawanmushi

### 向付 Sashimi

季節刺身盛合  
Seasonal Sashimi Platter

三文魚・油甘魚・帆立貝・甘蝦・縹鱈  
Salmon・Yellowtail・Scallop・Sweet Shrimp・Striped Jack

#### 升級 Upgrade

+ \$188 極上刺身盛  
Premium Sashimi Platter  
金槍魚腩・赤座海老・海膽・鱈魚・縹鱈  
Toro・Akaza Ebi・Uni・Buri・Striped Jack

### 卷物 Maki

真鱈棒壽司・金槍魚卷・穴子芝士卷  
Mackerel Bo Sushi・Tuna Maki・Anago Cheese Maki

#### 升級 Upgrade

+ \$198 北海道馬糞雲丹金槍魚腩杯  
Hokkaido Bafun Uni Toro Cup

### 天麩羅 Tempura

天麩羅盛合  
Tempura Platter

舞茸・粟米・海蝦・鮑魚  
Maitake Mushroom・Sweet Corn・Prawn・Abalone

### 串燒 Kushiyaki

串燒盛合  
Kushiyaki Platter

雞腿肉配青橘味噌・豚肉車厘茄配紫蘇梅醬・焦糖沖繩菠蘿・蔥塩手羽先・磯燒日本蠔  
Chicken Thigh with Lime Miso・Pork Cherry Tomato with Shiso Ume Sauce・  
Caramelized Okinawa Pineapple・Salted Chicken Wing・Japanese Oyster

### 御食 Main

角切刺身丼  
Bara Chirashi

或  
or

薄燒日山 A5 和牛丼  
Hiyama A5 Wagyu Tataki Donburi

#### 升級 Upgrade

+ \$258 壽喜燒宮崎產 BMS No.10 A5 和牛肩胛 (兩位用)  
Miyazaki BMS No.10 A5 Wagyu Chuck Roll Sukiyaki (for 2)  
+ \$338 A5 和牛海膽土鍋飯 (兩位用)  
A5 Wagyu Uni Donabemeshi (for 2)  
+ \$358 日本季節蟹燉飯 (兩位用)  
Japanese Seasonal Crab Kamameshi (for 2)

### 甘味 Dessert

日本菓子  
Japanese Fresh Fruit

## ADD-ON



### 向付 Sashimi

生蠔  
Oyster \$88

牡丹蝦  
Botan Shrimp \$88

海膽  
Sea Urchin 時價

即日直送海產，歡迎向店員查詢  
Daily delivered seafood,  
please inquiry with our staff.

### 天麩羅 Tempura

帆立貝  
Scallop \$58

海蝦  
Prawn \$58

鮑魚  
Abalone \$238

海膽  
Sea Urchin 時價

### 串燒 Kushiyaki

鮑魚免治雞肉棒配松露蛋黃醬  
Abalone Minced Chicken Stick  
with Truffle Egg Yolk \$98

極黑和牛舌配乾蔥脆脆  
Wagyu Tongue with Scallion Crispy \$118

A5 和牛配京蔥七味  
A5 Wagyu with Leek Shichimi \$118

### 清酒 Sake

HANAMURA 花邑 \$288 (240ml)  
Origin: Akita Prefecture  
RPR: 50% | Rice: Dewasansan  
地區: 秋田縣  
精米步合: 50% | 原料米: 出羽燦々

MATSUMOTO Shuhari 澤屋まつもと 守破離 \$248 (240ml)  
Origin: Kyoto Prefecture  
RPR: - | Rice: Gohyakumangoku  
地區: 京都府  
精米步合: - | 原料米: 五百万石

SHARAKU 寫樂 \$268 (240ml)  
Origin: Fukushima Prefecture  
RPR: 50% | Rice: Yume No Kaori  
地區: 福島縣  
精米步合: 50% | 原料米: 夢の香

\$428 配喇酒師精選清酒  
Additional \$428 Per Person with Sake Pairing from Sake Sommelier's Selection