# NAMI SUMMER MENU



Original Price \$1,288/person | FOODIE Exclusive \$902/person 30%

(Minimum of 2)

### 先付

### 珍味先付八方

Starter

Sakizuke 8 kinds

柔煮八爪魚、海草莖、千切大根、甘酢沖繩水雲、枝豆、塩麴水果番茄、胡麻冷奴、青瓜麥味噌 Slow Cooked Octopus · Hijiki Seaweed Salad · Shredded Daikon Radish · Tosazu Okinawa Mozuku · Edamame · Salted Koji Fruit Tomato · Goma Cold Tofu · Cucumber Moromi-miso

### 向付

## 季節刺身盛合

Sashimi

Seasonal Sashimi Platter 三文魚·油甘魚·帆立貝·甘蝦·縞鰺

Salmon · Yellowtail · Scallop · Sweet Shrimp · Striped Jack

升級 Upgrade

極上刺身盛 +\$188

> Premium Sashimi Platter 金槍魚腩・牡丹蝦・海膽・鰤魚・縞鰺 Toro · Botan Ebi · Uni · Buri · Striped Jack

# 卷物

# 三文魚卷・金槍魚蓉卷・穴子卷

Maki

Salmon Maki · Tuna Maki · Anago Maki

升級 Upgrade

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

#### 串焼

#### 串燒盛合

Kushiyaki

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. 日本香菇 Chicken Thigh with Lime Miso · Pork Cherry Tomato with Shiso Ume Sauce · Caramelized Okinawa Pineapple · Salted Chicken Wing · Japanese Shiitake Mushroom

# 鍋物

### 北海道海鮮鍋

Nabe

Hokkaido Seafood Nabe

# 御食

#### 角切刺身丼 Bara Chirashi

或 鰻魚丼 或

冷 A5 和牛稻庭鳥冬 Cold A5 Wagyu Inaniwa Udon

Main

Unagi Donburi or

or

#### 升級 Upgrade

壽喜燒宮崎產 BMS No.10 A5 和牛肩胛 (兩位用) +\$258

Miyazaki BMS No.10 A5 Wagyu Chuck Roll Sukiyaki (for 2)

西班牙紅蝦燉飯(兩位用) +\$358

Spanish Red Prawn Kamameshi (for 2)

特上海膽刺身丼(雨位用) +\$368 Deluxe Chirashi (for 2)

# 甘味

## 日本菓子

Dessert

Japanese Fresh Fruit