# Nami



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# CANAPÉS | small bites

Tuna Pizza

Nami Nugget Bao Bun

Octopus Stix

Bacon Stix

Wagyu Yakiniku (1oz.)

Cucumber Salad

Truffle Glazed Hamachi

Oysters

Any Maki

Compressed Pear or Melon

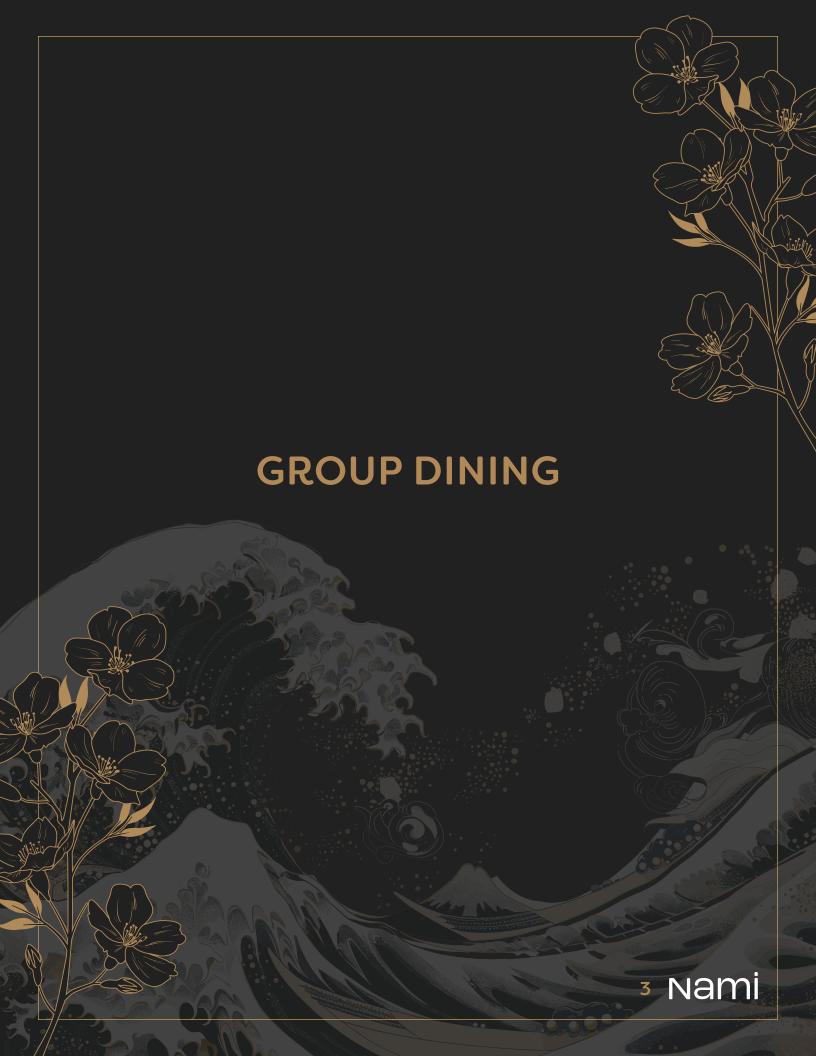
Happy Foie

Lobster Donuts

Popsicles

Mini Jewel Box

Taiyaki Stuffed with Caviar & Crème Fraîche



## **HAKU**

### CANAPÉ

SESAME TOFU DIP | nori rice crackers

#### WAVE 1 -

EDAMAME | tare

NAMI NUGGETS | kimchi

LOBSTER DONUTS | matcha

### WAVE 2 -

OYSTERS | shiso, usukuchl TUNA MAKI | avocado CUCUMBER | crispy chili

### WAVE 3

ROBATA SALMON | red ponzu, gem lettuce CRISPY PORK KATSU | apple, cabbage MUSHROOM DONABE | ginger EGGPLANT | sweet & sour

## SWEETS

PANNA COTTA | meringue, lychee, red berries

upgrade to GOLDEN ROCHER | hazelnut chocolate, sesame, ice cream

## ENHANCEMENTS

SNOW AGE BEEF | 1 oz OSCIETRE CAVIAR

## **TATEYAMA**

#### CANAPÉ

SESAME TOFU DIP | nori rice crackers

#### WAVE 1

CUCUMBER | crispy chili
SPICY HAMACHI MAKI | crispy ginger
OYSTERS | shiso, usukuchi

#### WAVE 2 -

NAMI NUGGETS | kimchi WESTHOLME WAGYU | yakiniku, scallions BACON | tamari, peanuts

## WAVE 3

CHILEAN SEA BASS | miso-orange, umeboshi
BBQ UNAGI | donburi
CAULIFLOWER | sweet soy, curry

### WAVE 4

RIBEYE | wasabi potato, maitake MUSHROOM DONABE | ginger EGGPLANT | sweet & sour

## SWEETS -

PANNA COTTA | meringue, lychee, red berries

upgrade to GOLDEN ROCHER | hazelnut chocolate, sesame, ice cream

## ENHANCEMENTS

SNOW AGE BEEF | 1 oz OSCIETRE CAVIAR

## **FUJI**

## CANAPÉ

TOFU SESAME DIP | nori rice crackers

#### WAVE 1 -

EDAMAME | tare NAMI NUGGETS | kimchi TUNA PIZZA | jalapeño

### WAVE 2

NAMI MAKIS | spicy hamachi, tuna, beetroot HAMACHI | truffle ponzu, kristal caviar OYSTERS | shiso, usukuchi

## WAVE 3

KING CRAB | smoked chili, fried rice CHILEAN SEA BASS | miso-orange, umeboshi EGGPLANT | sweet & sour

#### WAVE 4

RIBEYE | wasabi potato, maitake MUSHROOM DONABE | ginger NAMI SALAD | wafu, furikake

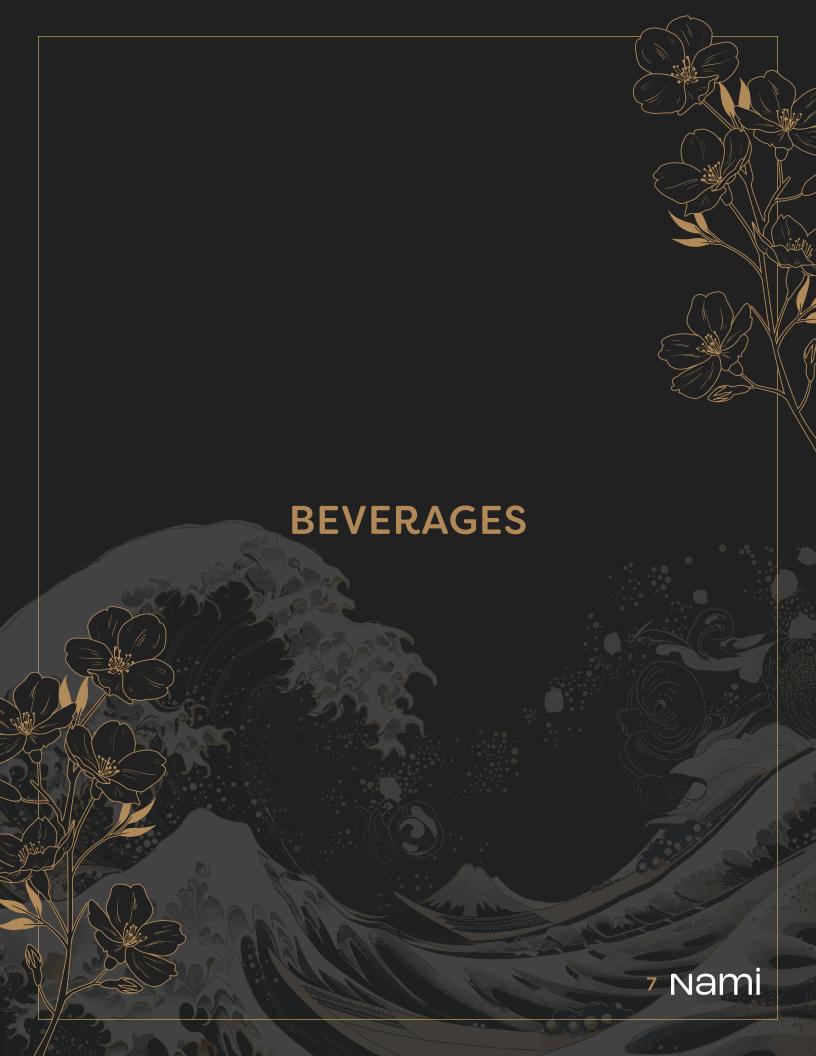
## SWEETS

PANNA COTTA | meringue, lychee, red berries

GOLDEN ROCHER | hazelnut chocolate, sesame, ice cream

## **ENHANCEMENTS**

SNOW AGE BEEF | 1 oz OSCIETRE CAVIAR



## **BEVERAGE OPTIONS**

### **CONSUMPTION BAR**

Consumption bar service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event.

#### CASH BAR

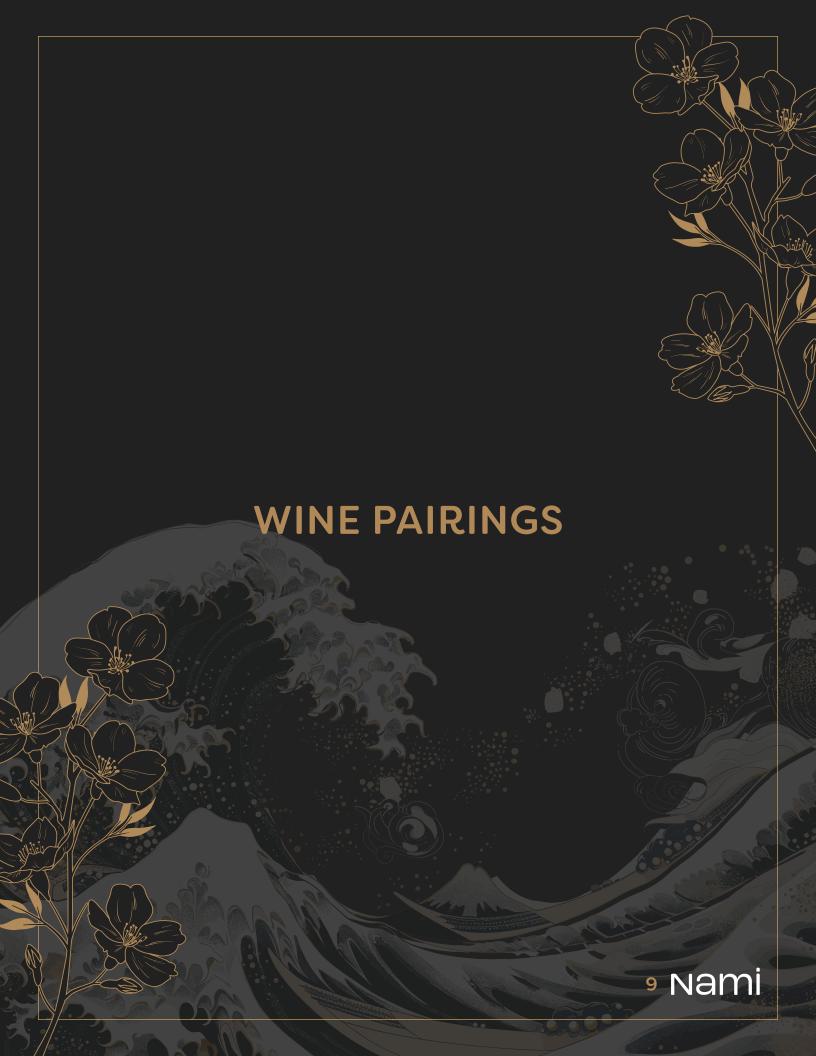
Cash bar service allows each of your guests to pay for their own beverages when ordered. Cash bar does not count towards your food and beverage minimum.

#### **WELCOME DRINKS**

Highballs

Prosecco

Champagne



## SAMURAI

Enjoy a carefully curated wine pairing from our award-winning wine list, designed to complement each course throughout your meal at Nami. Each dish will be paired with a different wine to enhance your overall dining experience.

## SHOGUN

Experience a bespoke wine pairing tailored by our Sommelier, David Trendell. This exclusive pairing begins with a consultation to understand your preferences, allowing him to select the perfect wines for your meal. You'll discover selections from prestigious producers, unique finds from around the world, and beloved classics, all chosen to elevate your experience.





## **DISCLAIMER**

Per-person prices do not include gratuity, tax, or administative fees. Items subject to change seasonally. Nami is part of the Tavistock Restaurant Collection Family. Learn more by visiting TavistockRestaurantCollection.com. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.