At NAMA, we recommend starting with 3–4 snacks and small plates to share, followed by a main course per person or a sushi selection.

SNACKS & SMALL PLATES

Japanese milk bread with whipped yuzu butter **90**
(g, m)

Crispy halloumi with honey and togarashi **150**
(m)

Shishito peppers with wasabi-truffle dressing and bonito flakes **120**
(f, traces: s, g)

Miso soup with Norwegian langoustine **220**
(f, s, sk)

Traditional Japanese miso soup **135**
(f, s)

Crispy croquettes with slow-cooked beef short rib, 3 pcs **140**
(g, m, e)

Oysters with white soy ponzu and brown butter, 2 pcs **150**
(bl, s, g, m)

Tempura selection with Japanese dipping sauce **199**
(g, s, f)

Crushed cucumber salad with goma dressing, fresh mint and za'atar **130**
(ses, traces: n)

Tuna tartare on a crispy kimchi waffle with egg yolk **185**
(f, e, g, m, s)

Crispy rice with Norwegian halibut ceviche **145**
(f, sk, s, ses)

Baked Norwegian king crab with shiso butter **850**
(sk, m)

Snow crab with sake ajo blanco and coriander oil **250**
(sk, n, g)

Scallops with yuzushu butter sauce and gooseberries **245**
(bl, m, sul)

Norwegian langoustine on crispy chicken skin with mandarin ponzu and togarashi **150**
(sk, s, g, f, ses)

Chawanmushi - Japanese steamed egg custard with sea urchin, ikura and Oscietra caviar **269**
(e,f)

Wagyu mini burger with Bluefin otoro tuna and Avruga caviar **189**
(g, f, s, e)

MAIN COURSES

Grilled halibut with koji and miso-glazed celery **420**
(f, s, m, sel)

Grilled butcher´s cut with Japanese curry and pickled chilli **420**
(s, g)

Whole butterflied sea bass with lemongrass beurre blanc **380**
(f, m)

Miso-marinated black cod **469**
(f, s)

Japanese wagyu A5 with Jerusalem artichoke and spicy dressing **850**
(m, s, f)

SIDES

Rice **69**

Cucumber salad **79**

Kimchi **59**

ADD-ONS

Fresh Icelandic wasabi **99**

Seaweed salad **69**

Foie gras **149**

Antonius Oscietra caviar – spoon / 30 g tin **99 / 1199**

NIGIRI

2 pieces per serving

Akami – marinated lean bluefin tuna **169**
(sen, g, s, f)

Chutoro – medium-fatty bluefin tuna, nikiri, sea urchin and sturgeon caviar **199**
(f, bl, s, g, sul, sen)

Otoro – torched fatty bluefin tuna, foie gras, spicy teriyaki and sturgeon caviar **259**
(f, s, sul, sen)

Sake – torched Norwegian salmon, ikura and honey-mango sauce **159**
(f, sen)

Sake toro – fatty salmon belly, spring onion and spicy teriyaki **169**
(s, f, sen)

Hamachi – torched Norwegian yellowtail, yuzu kosho, yuzu gel, coriander and nikiri **169**
(f, s, g, sul, sen)

Hirame kombujime – kombu-cured Norwegian halibut and nikiri **159**
(f, s, g, sul, sen)

Shime saba – house-cured mackerel, shiroita kombu and spring onion **159**
(f, s, g, sul, sen)

Hotate – Hokkaido scallop, Parmesan butter and nikiri **159**
(bl, m, f, s, g, sul, sen)

Wagyu – Japanese A5 wagyu, yakiniku sauce and kizami wasabi **299**
(s, sen)

SIGNATURE SASHIMI

4 pieces per serving

Akami – bluefin tuna with truffle soy **239**
(s, f)

Sake – torched Norwegian salmon, honey-mango dressing and skura **209**
(sen, f)

Hirame – Norwegian halibut, jalapeño dressing and inure **189**
(f, bl)

Chutoro – medium-fatty bluefin tuna, sea urchin, sturgeon caviar, fresh wasabi and ponzu **120**
(f)

Hamachi – yellowtail, white yuzu ponzu and sturgeon caviar **219**
(f, s, g, sul)

SASHIMI

3 pieces per serving

Akami – lean bluefin tuna **169**
(f)

Chutoro – medium-fatty bluefin tuna **179**
(f)

Otoro – fatty bluefin tuna **189**
(f)

Sake – Norwegian salmon **139**
(f)

Sake toro – fatty salmon belly **159**
(f)

Hirame – halibut **149**
(f)

Shime saba – house-cured mackerel **159**
(f)

Hotate – scallop **179**
(bl)

Hamachi – yellowtail **169**
(f)

Tokujo sashimi moriawase – chef's selection of 18 sashimi pieces featuring five to six seasonal varieties **799**
(f)

MAKI

6 pieces per roll

Nama Signature Maki with tempura shrimp, avocado, cucumber and chilli mayonnaise, topped with torched salmon and teriyaki sauce **199**
(ses, f, sk, e, m, g, s)

Haru Maki with salmon, cream cheese and cucumber, topped with avocado, honey-mango dressing and salmon roe **189**
(f, m, sen)

Crispy Spicy Tuna Maki with cucumber, avocado, tuna tartare, spicy gochujang sauce and Japanese mayonnaise **199**
(f, g, ses, e)

King of the Ocean Maki with king crab, bluefin tuna, foie gras, avocado, kumquat and Avruga caviar **269**
(f, s)

Hot Philadelphia Maki with salmon and spring onion, topped with warm cream cheese **189**
(m, f)

Hamachi Truffle Maki with yellowtail, avocado, asparagus, truffle sauce and Avruga caviar **229**
(f, g, e)

Soft-Shell Crab Maki with soft-shell crab, cucumber, avocado, tobiko and teriyaki sauce **199**
(f, s, g, sk)

Surf & Turf Roll with tempura shrimp, avocado, Japanese A5 wagyu, Avruga caviar and yakiniku sauce **285**
(sk, bl, g, s, f, ses)

Vegetarian or vegan maki with the chef's selection of seasonal ingredients **159**