

Nama means "raw"

This menu is created by Chef Keiji Matoba and designed for sharing and conviviality. He was inspired by the traditional Japanese cuisine "Washoku" based on balance and harmony of flavors.

前菜 - Starters

枝豆 - **Edamame** 
Green soybeans with rock salt of Guerande

茄子煮浸し - **Nasu Nibitashi**  
Simmered organic eggplant, spring onion, wasabi nut, chili with sweet soy sauce

ほうれん草胡麻和え - **Gomaae**  
Spinach and enoki mushroom salad, red shiso with sesame soy dressing

グリーンサラダ - **Green Salad**  
Green leaves salad, asparagus, avocado, tomato with vinaigrette dressing

蕎麦サラダ - **Soba Salad**
Soba, crispy chicken, mixed vegetables, nori, onsen egg with sesame ponzu dressing

海鮮サラダ - **Kaisen Salad**  
Marinated salmon, white fish, tuna, prawn, ikura, seaweeds, tomato, mixed salad, cucumber, carrot with wasabi soy dressing

鮪たたき - **Maguro Tataki**
Seared tuna, fennel, chili, daikon, wasabi, ponzu, soy and sesame sauce

茶碗蒸し - **Chawan-Mushi**
Savoury steamed egg custard with chestnut and truffle

揚げ出し餅 - **Agedashi-Mochi** 
Deep fried mochi, eggplant, bok choy, daikon, spring onion, nori with vegetable tendashi

豚角煮 - **Butakakuni**
Braised pork belly, taro potato and snow peas with sweet soy sauce

汁物 - Soups

味噌汁 - **Misoshiru**
Miso soup, wakame, tofu, spring onion, Sechuan pepper

潮汁 - **Ushiojiru**
Fish soup, red mullet filet, tofu flavoured yuzu, wakame, shiitake

料理長厳選 - Chef selection

氷上お刺身盛り合わせ種
Sashimi Moriawase
Selection of sashimi (*selection of five x3*)

氷上特選刺身盛り合わせ7種
Tokusen Sashimi Moriawase
Premium selection of sashimi (*selection of seven x3*)

特選握り寿司盛り合わせ7貫
Tokusen Sushi Moriawase
Selection of nigiri sushi (*selection of seven*)

寿司と刺身 - Sashimi & Nigiri Sushi

Selection of 5 Sashimi or 2 Nigiri Sushi

サーモン	Salmon	
赤身	Maguro tuna	
鰻	Unagi eel	---
海老	Ebi prawn	---
牡丹海老	Botan Ebi	<i>For 2 persons</i>
鯛	Madai seabream	
イクラ	Ikura salmon roe	
ハマチ	Hamachi yellowtail	
雲丹	Uni sea urchin	
トロ	Toro tuna belly	

鮪タルタル - **Maguro Tartar**
Tuna tartar, avocado, seaweeds, tomato, cucumber, wasabi nut

鯛薄造り - **Tai Usuzukuri**
Japanese style sea bream "carpaccio" shiso, chili, daikon with yuzu ponzu sauce

海鮮丼 - **Kaisen Don**
Marinated salmon, tuna, yellowtail, warm steamed rice, nori, gari, wasabi nuts



巻物 - Maki Roll

アマール メレザンロール - **AMAN Melezin**
Yellowtail, unagi, avocado, cucumber,
dried gourd, Ikura, spring onion, garlic crumbs

スパイシーツナロール - **Spicy Tuna**
Tuna, avocado, spicy mayo

サーモンアボガド巻き - **Salmon Avocado**
Salmon, avocado, salmon roe, spicy mayo

クリスピーブラウンロール - **Crispy Prawn**
Panko prawn, avocado, spicy mayo

カリフォルニアロール - **California**
King crab, avocado, cucumber, lettuce,
spicy mayo

ベジタブルロール - **Vegetable Roll** 
Avocado, lettuce, cucumber, daikon radish

強肴 - Plats

銀鱈西京焼き - **Gindara Saikyo-Yaki** 
Grilled black cod marinated in sweet miso,
chestnut, shiitake mushroom, green beans

本日の焼き魚 - **Yaki Zakana** 
(Grilled fish of the day)
Plain grilled fish, taro potato, shiitake mushroom,
snow peas, with wasabi soy sauce and lime
Or glazed with teriyaki sauce

本日の特選和牛サーロイン
Tokusen Japanese Wagyu Sirloin
Grilled Japanese Wagyu bok choy,
lime, wasabi soy sauce and miso

鶏照り焼き - **Tori Teriyaki**
Grilled organic chicken glazed with
teriyaki sauce, shiitake mushroom, bok choy

野菜天婦羅盛り - **Yasai Tempura**
Assorted vegetables

天婦羅盛り合わせ - **Tempura Moriawase**
Assorted prawns, fish and mixed vegetables

海老天婦羅 - **Ebi Tempura**
5 pieces of shrimps

鶏唐揚げ - **Tori Karaage**
Crispy chicken with cabbage, cherry tomato, lime

デザート - Desserts

餅アイスクリーム
Mochi ice cream
Vanilla / Chocolate & Coconut / Matcha Green tea
/ Sakura

ココナッツパフェ
Coconut explosion
Coconut parfait, marinate pineapple with
lemongrass granite and coconut-lime sorbet

抹茶柚子ライチのコンビネーション
Asian flavors
Yuzu crèmeux, Matcha coral with mango compote
and lychee sorbet

チョコパッションフォンダン
Chocolate Passion Fondant
Chocolate fondant with passion heart and banana
ice cream.

ルクマデス
Loukoumades
Beignet croustillant served with honey, cinnamon
icecream, white peach and roast pecans

フローズン - Ice Cream & Sorbet

自家製アイスクリーム - **Homemade Ice Cream**
Vanilla / Dark chocolate 70% / Matcha / Banana
Cinnamon / Coffee

自家製シャーベット - **Homemade Sorbet**
Lychee / Green apple yuzu / Coconut lime
Mango passion

 Our Wellness Club dishes. A verdurous life is filled with good health, fresh nourishment and vigorous experiences.

 Our vegetarian dishes.

