



NAMI FUSION

Lifestyle Cuisine for Healthier & Happier life

Sushi & Sashimi

1. *Nami Sashimi Plate (salmon, tuna and whitefish)*
2. *Nami Sushi Plate (Assortment of nigiri and rolls)*
3. *Nami Sushi and Sashimi Plate (mixed plate)*
4. *California Roll*
Prawn, avocado, cucumber, mayo, tobiko
5. *Spicy Tuna & Salmon Roll*
Tuna, salmon, pickle, chilli, chilli mayo, avocado, cucumber

Entrée

6. *Grilled King Prawn with Mushrooms (2 PC)*
Salt and pepper prawns with oyster mushroom and sweet soy & garlic herbs sauce
7. *Grilled baby octopus with seasonal salad*
Salt and herbs seasoned, grilled and served with season salad dressed with spicy mayo sauce
8. *Lamb Cutlets (2 cutlets)*
Pan seared served with salad and homemade sweet soy & garlic herb butter sauce
9. *Tuna Tataki Nami style*
Seared Tuna, infused with extra virgin Olive oil and citrus garlic ginger soy sauce and herbs served with salad



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10. *Vegetables with Tofu in light garlic sauce (v)*
Seasonal vegetables and Bean curd stir fried with light garlic soy sauce topped with spring onion.
11. *Flame Roasted chicken thighs with Nami sauce*
Tender marinated chicken thigh served on seasonal salad with season salad and sweet butter soy sauce
12. *Nasu Dengako*
Oven baked eggplant with sweet & spicy miso
13. *Quail Age*
Marinated spicy quail with greens
14. *Kaibashira*
Fresh scallops wrapped with seaweed paper in a light tempura batter

Main

15. *NAMI Seafood /veg. Hotpot with rice or noodle (v)*
Hot Pot of Blue swimmer crab, prawns, scallop & mussels on a miso broth. Served with rice or noodle.
16. *NAMI Special Fried Rice*
17. *NAMI Tempura Udon/Soba Noodles (5pc)*
Soy, fish broth
18. *NAMI Seafood Udon/Soba Noodles*
Soy, fish broth
19. *Nami Sukiyaki*
Thin slices of beef cooked with various vegetables in a sukiyaki sauce



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20. *Scallop and prawn in spicy garlic sauce*

Pan fried scallops and prawns tossed with vegetables in herbs & spicy garlic sauce

21. *Porterhouse beef Nami style (250g)*

Peppered beef, seared and sliced, then served with steamed mash potatoes & vegs with yakiniku sauce

22. *Wagyu beef Nami style (minimum 100g order)*

Wagyu beef, prepared specially, then served with seasonal vegs and chef special sauces (3 kinds)

23. *Crispy skinned Chicken in teriyaki sauce*

Crispy Chicken breast in teriyaki sauce served with fresh salad and steamed rice.

24. *Chicken in black bean sauce*

Stir-fried Chicken & vegetables in black bean sauce. Served with salad or Asian greens and rice

25. *Grilled Rack of Lamb NAMI style (4 points)*

Lamb Rack touched with herbs, garlic and butter sauce served with Asian greens or salad

26. *Salmon Fillet/Fish of the Day*

Pan seared Atlantic Salmon fillet with asparagus, fresh herbs, garlic, shoestring potato & Salmon caviar

27. *Tempura Platter (4 Prawn, 2 fish, 6 veg)*

Deep Fried in herbs mix light batter. Served with chilli mayo & soy broth

28. *Ebi Soba*

Prawns varieties of fresh mushroom tossed in a spicy herbs, butter & garlic served with buckwheat noodle

Sides

Tsukemono (Japanese pickles)

Rice

Miso

Mix salad (V)

Pan fried baby seasonal vegs with herbs

Desserts

Pannacotta

Poached Pears

Trio of ice cream

Cheese plate

Selection of premium local & imported cheeses, fresh fruits and Kurrajong lavash

TEA & COFFEE

Japanese rice tea

Japanese green tea

Classic espresso

Short or long ~~ask~~, or check with floor staff

Soft Drinks