



DINNER MENU

HOT APPETIZERS

EDAMAME	4.95
BOILED SOYBEANS W/ SEA SALT	
AGE DASHI TOFU	5.25
FRIED TOFU, GARNISHED WITH MUSHROOMS, GRATED GINGER, DAIKON, AND SCALLIONS IN SOY-BROTH	
GYOZA	
PAN FRIED DUMPLINGS	
-SHRIMP	6.50
-PORK	6.00
-VEGETABLE	5.75
SHRIMP SHUMAI	5.95
STEAMED SHRIMP DUMPLINGS	
SOFT SHELL CRAB	8.95
DEEP FRIED SERVED WITH PONZU	
NAMI CRAB CAKES	9.50
SERVED W/ WASABI TARTAR SAUCE	
PAN SEARED SCALLOPS	12.95
SERVED ON A BED OF GARLIC SPINACH	
FRIED CALAMARI	7.95
FLASHED FRIED, SERVED W/ WASABI TARTAR SAUCE	
GRILLED SHORT RIBS	8.95
SWEET SOY-MARINADE	
SPICY TIGER SHRIMP	12.95
LIGHTLY BATTERED, DRIZZLED IN SWEET AND SPICY CREAM SAUCE	
TEMPURA APPETIZER	
-SHRIMP (2) AND VEGETABLES	8.50
-VEGETABLE ONLY	6.95
BEEF NEGI ASPARAMAKI	8.95
SCALLIONS AND ASPARAGUS ROLLED IN BEEF ON SKEWER, GRILLED	
YAKITORI	4.95
2 SKEWERS OF CHICKEN AND SCALLIONS IN SPECIAL SOY	
HAMACHI KAMA	9.95
BROILED YELLOWTAIL COLLAR	
SAIKYO YAKI	9.25
MISO AND SAKE MARINATED SEA BASS, BROILED	
STEAMED MUSSELS	9.95
IN SAKE GINGER BROTH	
SHISHITO PEPPERS	5.95
FLASH FRIED, SPRINKLED WITH COARSE SEA SALT	
MIXED MUSHROOM	8.95
MEDLEY OF SAUTÉED EXOTIC MUSHROOMS	
GRILLED KING CRAB LEG	15.75
SIMPLY GRILLED IN SHELL W/LIGHT SOY-GARLIC	

COLD APPETIZER

SUSHI APPETIZER	10.25*
5 PIECES OF NIGIRI, CHEF’S CHOICE	
SASHIMI APPETIZER	14.95*
9 PIECES OF SASHIMI, CHEF’S CHOICE	
*SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE	
TATAKI	
-YELLOW FIN TUNA	11.95
-ALBACORE TUNA	11.50
-BEEF	13.95
SUNOMO	
IN CITRUS VINAIGRETTE	
-TAKO SU	7.25
-EBI SU	7.25
-KANI SU	7.95
PEPPER SALMON	11.95
SALMON SASHIMI W/ YUZU-PEPPER DRESSING, AND MICRO GREENS	
JALAPEÑO HAMACHI	11.95
THINLY SEARED AND SLICED HAMACHI, TOPPED W/JALAPEÑO, CILANTRO, AND GARLIC PONZU	
MADAI CEVICHE	12.95
JAPANESE SNAPPER, GREEN ONIONS, TOMATOES, JALAPENOS, AND TOBIKO IN POZU CITRUS W/ CRISPY RICE	
OSHINKO	5.75
VARIETY OF JAPANESE PICKLES	
HORENSO GOMA	5.25
SPINACH W/SWEET GROUND SESAME DRESSING	
NAMI SHRIMP SPRING ROLLS	9.25
WRAPPED IN FRESH RICE PAPER W/ AVOCADO, CARROTS, AND CUCUMBER SERVED W/ SWEET AND SPICY CHILI DIPPING SAUCE	
TUNA CARPACCIO	12.95
THINLY SLICED TUNA WITH MINT, RADISH, FRIED SHALLOTS AND AVOCADO. DRIZZLED WITH SESAME SOY VINAIGRETTE.	
NAMI SHRIMP COCKTAIL	10.95
CHILLED SHRIMP SERVED WITH A RED PEPPER PASTE COCKTAIL SAUCE	
SALADS	
HOUSE SALAD	3.25
GREEN SALAD W/ HOUSE GINGER DRESSING	
KAISO SALAD	4.95
SEAWEED AND SLICED CUCUMBER W/ SESAME-PONZU DRESSING	
IKA SANSAI	7.25
SQUID AND CUCUMBER SALAD W/ SPICY CHILI-OIL DRESSING	
SALMON SKIN SALAD	7.25
GRILLED SALMON SKIN TOP OF MIXED FIELD GREENS W/ PONZU	
SASHIMI SALAD	14.95
VARIETY OF FRESH SASHIMI OVER MIXED FIELD GREENS, JALAPEÑOS, AND CILANTRO TOSSED W/ SPICY CITRUS DRESSING	
COLD TOFU SALAD	7.95
CHILLED SOFT TOFU ON TOP OF TENDER FIELD GREENS TOSSED W/ SPICY SOY DRESSING	

ENTREES

SERVED W/ SOUP, SALAD AND RICE	
GINGER CHICKEN	16.95
SAUTÉED CHICKEN AND VEGETABLE IN GINGER SAUCE	
CHICKEN KATSU	16.95
DEEP FRIED PANKO BREADED CHICKEN BREAST	
TONKATSU	16.95
DEEP FRIED PANKO BREADED PORK CUTLET	
BULGOGI	18.95
THINLY SLICED RIB EYE, IN SPECIAL SWEET-SOY MARINADE	
SHORT RIB DINNER	18.95
SWEET-SOY MARINATED GRILLED SHORT RIBS	
STONE RICE BOWL	15.95
JAPANESE MOUNTAIN VEGETABLES AND MARINATED BEEF OVER RICE, TOPPED WITH AN EGG IN HOT STONE BOWL	
SUKI-YAKI	19.95
SLICED RIB EYE, VEGETABLES, TOFU AND NOODLES SIMMERED IN SUKIYAKI SAUCE	
PAN SEARED RED SNAPPER	21.95
PAN SEARED SNAPPER SERVED W/ SAUTÉED ASIAN VEGGIES	
PETITE FILET	25.95
FILET MIGNON SERVED W/ EXOTIC MUSHROOMS	
PETITE FILET W/ KING CRAB LEGS	39.95

TEMPURA

FRIED LIGHT AND CRISP IN SPECIAL JAPANESE BATTER	
SHRIMP TEMPURA	19.95
SHRIMP AND VEGETABLES	
MIXED TEMPURA	18.95
SHRIMP, CHICKEN, AND VEGETABLES	
CHICKEN TEMPURA	17.95
CHICKEN AND VEGETABLES	
VEGETABLE TEMPURA	13.95
VARIETY OF FRESH VEGETABLES	

TERIYAKI

GRILLED AND SERVED WITH HOUSE TERIYAKI SAUCE
SERVED WITH SOUP, SALAD AND RICE

CHICKEN BREAST	17.25
NEW YORK STRIP	20.50
ATLANTIC SALMON	19.25

FROM THE SOUTH BAR...

SERVED W/ SOUP AND SALAD	
CHEF’S CHOICE, SUBSTITUTIONS MAY INCUR ADDITIONAL CHARGES	
SUSHI COMBINATION	19.25
7 PIECES OF NIGIRI AND 1 MAKI	
SASHIMI DINNER	25.95
5 KINDS, 16 PIECES	
NAMI SPECIAL	25.95
10 PIECES OF NIGIRI AND 1 MAKI	
CHIRASHI SUSHI	20.95
VARIETY OF SASHIMI SERVED OVER SUSHI RICE	

BENTO

SERVED W/ SOUP, SALAD AND RICE

DINNER BENTO

CHOICE OF CHICKEN OR BEEF TERIYAKI, GYOZA, KAISO SALAD, KANI SUNOMONO, AND 3 KINDS OF SASHIMI

\$27

NAMI DINNER BENTO

4 KINDS OF SASHIMI, SOFT SHELL CRAB, IKA SANSAI, SHRIMP SHUMAI, AND YAKITORI

\$39

(CHEF’S CHOICE NO SUBSTITUTIONS)

SIDES	
RICE	2.75
MISO SOUP	2.75
ASARI MISO SOUP	6.95

EXECUTIVE CHEFS: HIDE TOZAWA

18% GRATUITY FOR PARTIES OF 6 OR MORE
NO CHECKS ACCEPTED



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