

Dine In menu
(nami sushi-newmarket)

Lunch Special \$23

Available between 11:30AM - 2:30PM
Take out is not available

**All lunch set menus include:*

2pcs prawn tempura, 1pc yam tempura, daily salad, Small appetizer & miso soup

**No substitution Please*

1. Salmon sashimi set

Sashimi 3 pcs + sushi 3pcs + 3pcs california roll

2. Sushi Set

Chef's sushi(6pcs) selection +3 pcs california roll

3. Aburi salmon Set

Salmon oshi sushi 6pcs + Ebi sushi + tamago sushi

4. Spicy roll set

Spicy tuna roll + omg roll

5. Cali & Dyna roll set

California roll + Dynamite roll

6. Veggie roll set

Garden roll+Yam Roll

7. Vegan bibimbap set

Classic Korean mixed rice with fresh greens

8. Bara chirashi don set

Colourful seafood, raw fish cut into cubes over sushi rice

9. Zuke salmon Don

fresh salmon sashimi marinated in our special soy sauce over sushi rice. Green onion.

10. Tuna tataki don

seared albacore tuna over sushi rice. green onion

11. Hawaiian Poke Set

diced sashimi and veggies served on sushi rice with house made poke sauce & fruitcake

12 Kara-age mayo don set

Crispy boneless chicken thigh with Japanese mayo on rice.

13. Japanese curry udon set

Udon noodle in curry soup, chicken kara-age

Starter

SALAD

Seaweed salad - \$8

Garden Avocado Salad - half \$9 / full \$16

Organic greens, Avocado, Carrot, Beet, Red onion. Sesame

Sashimi Salad - \$25

Assorted sashimi , Avocado, organic greens, carrot, beet, red onion.tobiko

Spicy sashimi salad - \$25

Diced spicy sashimi, Organic greens Avocado, beet, carrot, red & green onion, Tobacco
**Dressing : In-house made Japanese miso dressing (GF/DF)

CRUDO

Salmon - \$22

Thinly sliced salmon, red onion, micro greens, green onion, tobiko, Soy-chilli sauce.

Hamachi - \$25

Thinly sliced hamachi sashimi, red onion, micro greens,, green onion

HOT DISHES

Edamame - \$6

Steamed sea-salted soy.
(spicy + \$2)

Gyoza - \$8

Fried dumplings 6pc / veggie /beef/ pork
(spicy + \$2)

Agedashi tofu - \$10

Fried tofu in soy broth
(spicy + \$2)

Chicken kara age (6 pcs) - \$16

Boneless fried chicken thigh, spicy mayo dip. Cabbage salad

Spicy Korean chicken - \$18

Boneless fried chicken thigh, sweet & mild spicy glaze.

Takoyaki (6pcs) - \$9

Deep fried octopus balls, teriyaki & mayo bonito flakes

Crispy cauliflower - \$13

Battered fried cauliflower, spicy dip

Tempura

Item choice: prawn(6pieces) - \$16

or

veggie - \$15

or

Assorted (prawn 4 pieces + veggie) - \$20

Sushi And Sashimi(G/F)

Sushi (2pcs), or Sashimi (3pcs)

Due to the fish markets and the season, please ask for availability and accept our apology for Any shortage in variety.

Sake(Atlantic Salmon)	\$8
Albacore (BC tuna)	\$8
Maguro (bluefin tuna)	\$14
chutoro(medium fatty)	\$18
Otoro(Fattiest tuna)	\$26
Tai/Japanese sea bream	\$8
Hamachi(yellowtail)	\$11
Unagi(BBQ fresh water eel)	\$10
Hotate(hokkaido scallop)	\$12

IKura(salmon roe)	\$12
Ebi(cooked prawn)	\$8
Ika(cuttle fish)	\$10
Tobiko (flying fish roe)	\$10
Tamago(omelette egg)	\$8
Kani(crab stick)	\$8
Inari(sweet tofu skin)	\$7
Avocado	\$7
Uni(Sea urchin)	Market Price

Yubu

Tofu 'pockets' filled with sushi rice. Topped with yours favourites.

Spicy salmon - \$8

Bulgogi - \$8

Kimchi - \$7

Avocado - \$7

Temaki (dine-In only)

Crispy nori + warm rice + the freshest ingredients
Each Temaki is served individually

Spicy salmon - \$7

Spicy tuna - \$7

Zuke Salmon - \$7

Dynamite - \$7

Spicy cali - \$7

Unagi - \$7

Tamago - \$5

Avocado - \$5

Cucumber - \$4

Shitake - \$5

Negi toro (chutoro) - \$18

Uni - Market Price

Omakase

Omakase Sushi

Chef's special omakase sushi

6pcs	\$21
12pcs	\$41
9pcs	\$29
16pcs	\$59

Omakase Sashimi

Chef's selection of fresh seafood presented on hand crafted

3 kind - 3 slices	\$33
5 kind - 3 slices	\$55
7 kind - 3 slices	\$79

Dine-in only

Aburi Prime (6pcs) - \$33

A unique selection of flame-seared sushi.
Paired with chef's curated seasoning.

Shokado box (for two) - \$60

A memorable experience curated by the chef,
Nine small plates of raw & cooked dishes.
*Garden avocado salad +2 miso soups included

Oshi

Aburi Oshi

6 pcs pressed sushi
flame-seared technique with signature sauce

Salmon Oshi - \$18

Pressed salmon, jalapeno, signature aburi sauce.

Aburi tobiko Oshi - \$20

Flame seared tobiko, salmon, crabmeat, jalapeno, signature aburi sauce.

Ebi oshi - \$20

Cooked prawn, signature aburi sauce, basil pesto

Signature rolls

Red wave roll - \$23

Mango, avocado, cream cheese topped w/salmon sashimi & lemon blowtorched. Yuzu
zest, ponzu

Sake Dragon roll - \$23

2prawns, baby scallop, avocado, cucumber topped with salmon, tobiko, house sauce.

Madrid moon roll - \$20

Unagi (bbq eel)tempura, cucumber topped with Mango, house sauce.

Double Tuna Roll - \$21

Negi tuna and avocado fried roll, topped with spicy tuna tartare, green onion. Sesame.
House sauce.

Sunfire Roll - \$21

2prawns, spicy tuna topped with flame seared crabmeat. tobiko, house sauce.

Volcano roll - \$20

Fried california roll topped w/ spicy tuna tartar, jalapeño, soy-chili sauce

Samurai roll - \$15

Tuna, avocado. micro greens, red onion, tobiko, soy-chili sauce

Tofino roll - \$25

Asparagus, avocado, cream cheese, tempura bits topped with bluefin tuna sashimi.
yuzu zest, Soy-chili sauce.

Poke crispy rice - \$23

diced sashimi(raw), avocado, mango, chili-mayo on crispy rice

Tofu crispy rice - \$19

Avocado, fried tofu on crispy rice, green onion, soy-chili sauce

Cali Bombs - \$19

Crabmeat salad, tobiko, avocado on crispy rice, house sauce.

Big boss roll - \$24

Fried salmon toro, cucumber, crabmeat, topped with salmon torched, green onion ,
crispy chips, house sauce.

Classic Rolls

California roll (8pcs) - \$8

Crab salad, avocado

Dynamite roll (6pcs) - \$12

2 prawns, crab salad, avocado

Tuna avocado roll (8pcs) - \$12

Albacore tuna, avocado

Salmon avocado roll (8pcs) - \$12

Salmon, avocado

Spicy tuna roll (8pcs) - \$12

Spicy tuna, cucumber

Spicy salmon roll (8pcs) - \$12

Salmon, spicy tempura bits, spicy mayo

Salmon tempura roll (6pcs) - 12

Philadelphia roll (8pcs) - \$17

Cream cheese, avocado topped w/raw salmon

Spider Roll (6pcs) - \$20

Fried soft shell crab, cucumber, soybean sheet, teriyaki sauce.

Unagi Roll (8pcs) - \$12

BBQ eel, avocado, cucumber

Veggie Rolls

Beacon Hill roll(8pcs) - \$15

Asparagus, seaweed salad, beet, calabash gourd topped w/ avocado

Garden roll (6pcs) - \$16

Cucumber, avocado, radish sprouts, pickled radish, carrot,
Beet, calabash gourd, soybean sheet, miso sauce on the side.

Crispy avocado roll (6pcs) - \$9

Avocado, tempura bits, soy-chili sauce.

Asparagus roll (8pcs) - \$10

Fried asparagus, seaweed salad, soybean sheet

Mango avo roll(8pcs) - \$10

Yam roll (6 pcs) - \$9

Avocado roll (8pcs) - \$8

Cucumber + avocado roll (6pcs) - \$8

On Rice

Chirashi don - \$38 (GF)

Assorted 9 pcs sashimi 3 pcs seafood

Aburi salmon don - \$27

Flame-seared salmon, tobiko, spicy mayo sauce.

Zuke salmon don - \$25

Salmon sashimi marinated in our special soy sauce.

Tuna tataki Don - \$25

Seared albacore tuna sashimi

Hawaiian poke 22

Diced sashimi marinated in house poke sauce, greens. Mango. Sweet Corn. Edamame.

Green onion.

(spicy + \$2)

Vegan Bibimbap - \$15

Classic Korean mixed rice with house made mild spicy sauce, fresh greens. Carrot, red onion, beet, avocado, Sweet Corn. Edamame

Chicken Kara age don - \$18

Fried soy marinated chicken thigh, mayo

Dol-sot (Korean stone pot rice bowl)

Tobiko don - \$24

Tobiko, kimchi, green onion, edamame, sweet corn, pickled radish, carrot, cucumber, crab stick, tamale egg.

Unagi don - \$27

BBQ eel, green onion,

Bulgogi don - \$23

Soy marinated ribeye beef, kimchi, edamame, green onion,

Noodle & Soup

Udon soup - \$16

Dash broth, green onion, tempura bits

Item choice:

Tempura + \$6 / Beef Udon + \$5 / Chicken kara-age + \$4

Curry udon - \$16

Home style Japanese Curry, udon noodle

Item Choice:

Chicken Kara-age + \$4/ Beef + \$5/ tofu + \$3