

nana

— sushi & grill —



nama

生

nama means “raw”

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nama

Welcome

Nama means “raw” in our native language. Not everything at Nama is raw when served, but every course starts as nama and this is when we begin to add our soul.

Nama opened on the 05 of June 1991 on South Grand Avenue, Los Angeles. Nama was one of the first high-end restaurants specializing in sushi and yakitoristicks served in contemporary designed rooms. The founders were Shin Kenesu, Aki Katsumi and Roger Parker.

In 1996 we were the first to combine restaurant and takeaway in the same location. Today, Nama has twentyfive stores and we employ close to 200 people worldwide.

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Our filosofi



The trick is pampering - without gorge. The whole idea at Nama is to serve small minimalistic delicacies that make up a successful experience. We strive to create a great culinary experience with small means. Therefore, thoroughness and discipline are some of the virtues, we have imported from the Japanese kitchen.

We are careful when handling your fish, we strive to give our guests a treat, and we use only the best ingredients from start to finish.

No guests like to wait, but they have to. We actually insist. The alternative to waiting is that we prepare the food in advance. And that culture is not welcome at Nama. We want to serve the best sushi and that means cooking on order. On the other hand, we take pride in the fact that the guest does not have to wait as much as a second too long.

FRESH?

from the sea to your plate in under 36 hours

QUALITY?

we only use the best quality
of products for your food

Our quality

When working with raw fish, we do everything in our power to ensure that the fish really is as fresh as it can be.

We do not capture our own fish, but we are very careful about which vendors we use. It is important that they share our eagerness to serve only the best quality.

Even the slightest doubt about the quality of the fish and it goes in the trash. At Nama we don't mind putting in an extra coin for the highest quality and we use organic meat, where possible.

Nama believes that protecting the environment is the only way to go, as the quality of our products is dependent on it. We are all part of the natural circle.

MEALS

sample a bit of everything



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Ladies lunch

Nigiri: 1 salmon, 1 tuna, 1 shrimp, 1 hamachi
Hosomaki: 2 salmon, 2 tuna, 2 shrimp, 2 cucumber
USD 14,50



Gents lunch

Sashimi: salmon & tuna
Nigiri: 2 salmon, 2 tuna, 2 shrimp
Fotomaki: 2 Tokyo, 2 Tsushima, 2 Komaki
USD 16,50

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Freshness

Nigiri: 2 salmon, 2 tuna, 1 shrimp
Hosomaki: 1 salmon, 1 tuna, 1 avocado, 1 mango
USD 15,00

Power up

Nigiri: 1 salmon, 1 tuna, 1 shrimp, 1 hamachi
Hosomaki: 1 salmon, 1 tuna, 1 cucumber, 1 mango
Uramaki: 4 Owaria-sahi, 4 Inazawa
USD 18,50

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Great for 3

Nigiri: 3 salmon, 2 tuna, 3 shrimp, 3 hamachi
Kaburimaki: 6 Nakama, 6 Okinawa
Uramaki: 6 Owariasahi, 6 Mikasa
USD 29,50

Great for 2

Sashimi: 6 salmon
Nigiri: 2 salmon, 2 tuna,
2 shrimp, 2 hamachi
Uramaki: 4 Tokyo, 4 Tsush-
ima
Hosomaki: 6 salmon
USD 19,50

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Fill me up

Nigiri: 2 salmon, 2 tuna, 2 shrimp
Kaburimaki: 8 Furano
Uramaki: 8 Mikasa
Fotomaki: 6 Tokyo
Yakitori: 2 goat cheese & parma ham,
2 chicken teriyaki, 2 beef & chilisauc
Misc: 6 salmon carpaccio, vegetable
sticks, dipping sauce
USD 59,50

All rolled up

Kaburimaki: 2 Ukiha, 2 Nakama, 2 Asakura, 2
Fukushima, 2 Hiroshima
Uramaki: 2 Owariasahi, 2 Inazawa
Fotomaki: 2 Tokyo, 2 Tsushima, 2 Yukuhashi
Hosomaki: 2 salmon, 2 tuna, 2 shrimp, 2 cu-
cumber, 2 omelet, 2 advocado
USD 39,50





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