



Namo was essentially conceived as a “product restaurant”. We take pride in the quality of our ingredients which are predominantly sourced from Japan. The vision for Namo was born in Tokyo and our menu is inspired by the simplicity of fresh ingredients and old-school recipes with a modern touch. We encourage you to explore our “Toyosu Selection” which changes daily based on the fish we purchase at the Toyosu Market. Our off menu items highlight the absolute best seasonal ingredients Japan has to offer.

## sashimi

**tuna tasting** m/p

**madai** 24  
japanese sea bream, yuzu oil, yuzu zest

**akami** 25  
bluefin tuna, kyuri, tosashoyu

**hamachi** 21  
japanese yellowtail, serrano, ponzu

**sake** 19  
salmon, wasabi salsa, ponzu

**hotate** 22  
hokkaido scallops, yuzu oil, yuzu zest

**uni** m/p  
japanese sea urchin, nori

**toro** m/p  
bluefin tuna belly, caviar, tosashoyu

**wagyu** m/p  
A5 wagyu beef, yuzu kōsho, tosashoyu

## okonomi

an experience guided by our chef highlighting his favorite seasonal selections of the day **m/p**

## otsumami

**edamame** 5  
salty or spicy

**oyster** m/p  
rotating selection

**seaweed salad** 8

**a5 wagyu tostada** 14  
crispy gyoza chip, garlic sauce, lemon

**akadashi miso** 5

## nigiri

**madai** 8  
japanese sea bream

**kinmedai** 12  
golden eye snapper

**akami** 9  
lean bluefin tuna

**hamachi** 7  
japanese yellowtail

**sake** 6  
salmon

**botan ebi** 7  
spot prawn

**hotate** 7  
hokkaido scallop

**ikura** 5  
salmon roe

**unagi** 6  
freshwater eel

**toro** m/p  
bluefin tuna belly

**uni** m/p  
japanese sea urchin

**wagyu** m/p  
A5 wagyu beef

**the cheeseburger** 25  
A5 wagyu, toro, uni

**chef's nigiri set** 40  
6pc chef's selection nigiri, bluefin tuna roll

## sweet

**namo brownie** 7  
matcha ice cream

**mochi** 6

**seasonal gelato & sorbet** 6

## makimono

**kyuri** 9  
japanese cucumber

**avocado** 11  
yuzu kosho

**kanpyo** 9  
japanese gourd

**sake** 12  
salmon

**hamachi** 14  
japanese yellowtail, negi

**maguro** 14  
bluefin tuna

**ebi** 12  
black tiger shrimp

**zuwaigani** 16  
snow crab

**unagi + avocado** 14  
freshwater eel

**toro taku** 16  
bluefin tuna belly, negi, takuan

## new style rolls

**sake new style** 16  
salmon, salmon skin, avocado, wasabi salsa, caramel dashi

**tuna shiso** 18  
bluefin tuna, cucumber, shiso, ginger soy

**spicy tuna** 16  
bluefin tuna, spicy aioli, togarashi, arare

**hamachi kosho** 18  
japanese yellowtail, takuan, serrano mousse

**acevichado** 18  
japanese sea bream, avocado, aji amarillo, micro cilantro, arare

**shojin** 16  
avocado, grape tomato, corn, cauliflower puree

**saba bozushi** 28  
japanese mackerel, shiso, ginger, cucumber, ponzu

**aburi hokkaido** 25  
hokkaido scallops, asparagus, garlic chips, yuzu kosho dust

## sake

### honjozo

**gunma izumi honjozo** stone fruit, cashews, caramel (300ml) 14 / 30

**izumihyokan usu-nigori honjozo nama-zume** bing cherry, herbs, clean 95

### junmai

**uonuma noujun junmai** pear, anise, vanilla, full body (300ml) 16 / 35

**izumibashi kurotonbo kimoto 'black dragonfly' junmai** nougat, cocoa, smooth 155

**komesou yamahai tokubetsu junmai nama** rich, savory, tropical fruits 160

### junmai ginjo | ginjo

**chiebijin junmai ginjo** white peach, strawberry, semi dry 27 / 159

**sekkobai junmai ginjo** melon, fresh spring water, crisp 24 / 136

**jozen hiyaoroshi junmai ginjo nama** spring blossom, lemongrass, cantaloupe 18 / 98

**jozen 'hanami' junmai ginjo** fresh, delicate, strawberry dry finish (300ml) 39

**kojo dewanosato** banana, peach, bitter almond 105

**gunma izumi 'usumidori' junmai ginjo** banana, almond paste, pear, dry 135

### junmai daiginjo | daiginjo

**chiebijin junmai daiginjo** papaya, lychee, jasmine blossom, soft 35 / 210

**nihon sakari 'fuga' junmai daiginjo** jasmine, honeydew, strawberry, cream 30 / 165

**kamosu mori 'usu nigori' junmai daiginjo** white flower, roasted almonds, round 27 / 159

**uka sparkling junmai daiginjo** white flower, pear, tangerine, effervescent 140

**jozen 'indigo' junmai daiginjo** cantaloupe, dried apples, oatmeal cookie 150

**izumihyokan ousetsu nama junmai daiginjo** umami, meyer lemon, baked apple 185

**sekkobai junmai daiginjo** crisp citrus, kiwi, slight umami finish 295

**daishichi 'minowamon' junmai daiginjo** ripe peach, cantaloupe, raisins 315

**dewazakura 'snow country' daiginjo** 5-yr aged, berry, honey, sweet rice 439

## cocktails

**far from kyoto** 23  
limited availability

**fizzy bubblech** 18  
vodka, strega, lychee, ramune

**applin** 19  
tequila reposado, spiced apples, shiso

**lychee martini** 18  
vodka, lychee, wakamomo

**akane** 18  
agave spirits, chicha morada, grapefruit soda

**apurikotto** 20  
gin, sweet vermouth, bitter red, apricot, coffee beans

**japanese old fashioned**  
select any whiskey m/p

**seasonal highball** 19  
whiskey, passion fruit, umeshu, soda

**horā** 20  
brown butter-miso whiskey, pumpkin

**commes des garcon** 40  
japanese gin, sauternes, champagne vinegar-white soy, roussillon apricot

## beer

**hitachino nest** m/p  
rotating selection, japan

**kizakura brewery** m/p  
rotating selection, japan

**echigo brewery** m/p  
rotating selection, japan

## etc.

**hot tea** 4  
kagoshima sencha tea  
kagoshima hojicha tea

**namo nitro tea** 5  
sencha, coconut, lychee

**hojichata** 16  
toasted rice, hojicha, pineapple

**ramune** 7  
japanese soda

## wine

### sparkling / champagne

**gaston chiquet brut** champagne, fr nv 30/gl

**arnaud lambert 'breze' cremant de loire** loire valley, fr nv 16/gl

**delamotte brut** champagne, fr nv 160

**marie courtin 'resonance'** blanc de noirs, champagne, fr 2019 180

**bereche** brut reserve, champagne, fr nv 185

**domaie les monts fournois 'vallee'** champagne, fr nv 289

**laherte freres** 'les 7' solera 2005-2017 295

**benoit dehu 'rue de noyers'** blanc de noirs, brut nature, champagne, fr nv 325

**domaie les monts fournois** cramant, champagne, fr 2016 350

**marie courtin** blanc de noirs, brut nature, champagne, fr 2018 445

**suenen** "les robarts" cramant grand cru, blanc de blancs, champagne, fr 2015 465

**salon cuvee** 's' le mesnil, blanc de blancs, brut, champagne, fr 2012 1850

### white / rose

**domaine laroche chablis** chardonnay, burgundy, fr 2021 20/gl

**chateau saint martin de la garrique** picpoul de pinet, langeudoc-roussillon, fr 2021 15/gl

**te mata** sauvignon blanc, hawke's bay, nz 2021 16/gl

**venica & venica** friulano, friuli-venezia, it 2021 18/gl

**peyrassol 'la croix'** rose, provence, fr 2021 16/gl

**asahimachi** rose, yamagata, jp 2021 21/gl

**giuseppe quintarelli bianco secco 'ca de merlo'** veneto, it 185

**domaine leflaive bourgogne** burgundy, fr 2020 335

**laurent ponsot meursault 'cuvee du pandorea'** burgundy, fr 2020 389

**louis michel chablis** 'montee de tonnerre' 1er cru, burgundy, fr 2020 160

**vincent girardin meursault** burgundy, fr 2020 199

**francois raveneau chablis 'montee de tonnerre'** 1er cru, burgundy, fr 2018 1250

### red

**domaine de beaurenard** grenache, syrah, rhone, fr 2020 16/gl

**vincent girardin bourgogne** pinot noir, burgundy, fr 2020 21/gl

**pierre girardin 'eclat de calcaire'** burgundy, fr 2020 148

**a.f gros bourgogne** burgundy, fr 2020 155

**a.f gros pommard 'pezerolles'** 1er cru, burgundy, fr 2019 350

**bruno clair morey-saint-denis 'en la rue de vergy'** burgundy, fr 2013 275

**romanée conti 'echezeaux'** grand cru, burgundy, fr 2019 4500

**romanée conti 'corton'** grand cru, burgundy, fr 2019 3900

**giuseppe quintarelli 'primofiore'** veneto, it 2020 245

**seven apart 'expedition 19' cabernet sauvignon** napa valley, ca 2019 600

**tenuta san guido 'sassicaia'** tuscan, it 2019 645

full wine list available upon request...