

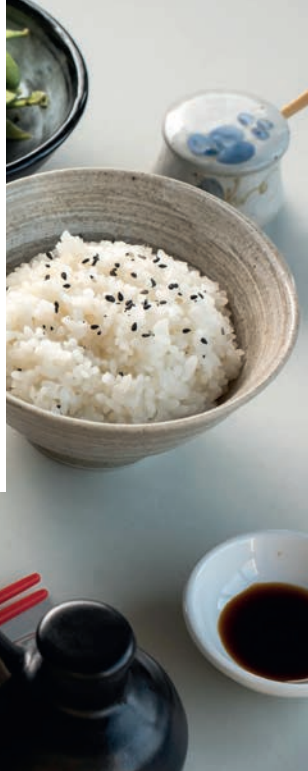


冬

.....
W I N T E R
M E N U
.....



nami sushi
ナミスシ





W
I
N
T
E
R

M
E
N
U



W I N T E R O M A K A S E S P E C I A L S 2 0 1 8

.....

LOBSTER OSHIZUSHI

6-pcs "Osaka-style" pressed sushi topped with flame-seared lobster tail, rainbow flying fish roe, salad crest and creamy Japanese mayo.

.....
12.00
.....

BAKED MUSSELS

New Zealand mussels topped with creamy Japanese mayo, parmesan, flying fish roe and aonori seaweed flakes.

.....
6.00
.....

GARLIC BUTTER LOBSTER TAIL IN SESAME SAUCE

Pan-fried lobster tail in garlic butter with sweet potato crisps, cherry tomato, tender stem broccoli, and spicy & creamy sesame sauce.

Served with Japanese steamed rice and miso soup.

.....
20.00
.....

T 01524 33388

E hello@nami-sushi.co.uk

Nami Sushi

31-35 China Street . Lancaster LA1 1EX

www.nami-sushi.co.uk