

# NAMI

## SUSHI RESTAURANT

Molimo Vas da nas obavijestite unaprijed ako ste alergični na neku namirnicu.  
Please let us know in advance if you are allergic to any food.

### GRICKALICE • APPETIZERS

<b>EDAMAME</b> .....	.46 kn
kuhana mlada zrna soje <i>cooked baby soy beans</i>	
<b>SPICE EDAMAME</b> .....	.46 kn
pikantna mlada zrna soje <i>spicy baby soy beans</i>	

### JUHE • SOUPS

<b>MISOSHIRU</b> .....	.42 kn
juha od miso paste, tofu, wakame alge <i>miso paste soup, tofu, wakame algae</i>	
<b>TAJLANDSKA LJUTA JUHA</b> <b>THAY SPICY SOUP</b> .....	.44 kn
kozice, cherry rajčica, mladi luk, shiitake gljive <i>prawns, cherry tomato, spring onion, shiitake mushrooms</i>	

### RAMEN

<b>PATKA / DUCK</b> .....	.110 kn
japanska juha od patke, pačja prsa, enoki gljive <i>japanese duck soup, duck breast, enochi mushrooms</i>	
<b>SVINJETINA / PORK</b> .....	.100 kn
japanska juha od svinjetine, svinjska potrbušina, jaje, shimeji gljive <i>japanese pork soup, pork belly, egg, shimeji mushrooms</i>	

### HLADNA PREDJELA • COLD STARTERS

<b>NAMI TARTAR</b> .....	.77 kn
marinirana riba, krema od avokada, nori u tempuri <i>marinated fish, avocado cream, nori algae in tempura</i>	
<b>CARPACCIO OD LOSOSA / SALMON CARPACCIO</b> .....	.85 kn
marinirani losos, istarski crni tartuf, emulzija sezam ulja, wakame alge <i>marinated salmon, Istrian black truffle, sesame oil emulsion, wakame algae</i>	
<b>CARPACCIO OD JAPANSKOG GOFA</b> <b>JAPANESE GREAT AMBERJACK CARPACCIO</b> .....	.110 kn
Japanski gof, ponzu dresing <i>Japanese great amberjack, ponzu dressing</i>	
<b>SALATA OD DIMLJENE TUNE</b> <b>SMOKED TUNA SALAD</b> .....	.80 kn
wasabi dressing, mladi špinat, ananas <i>wasabi dressing, baby spinach, pineapple</i>	
<b>CARPACIO OD BIFTEKA</b> <b>BEEFSTAKE CARPACCIO</b> .....	.105 kn
biftek, tapenada od tartufa i kapara, krema od dijnon senfa i meda <i>beefstake, truffle and capers tapenade, dijon mustard and honey cream</i>	
<b>KAISO SALATA</b> .....	.42 kn
mix morskih algi, ponzu dressing, zrna sezama <i>sea algae mix, ponzu dressing, sesame seeds</i>	

### POKE BOWL

<b>MAGURO POKE BOWL</b> .....	.75 kn
sporo kuhana tuna, japanska riža, sushi gari, marinirane Edamame, avokado <i>slow-cooked tuna, Japanese rice, gari sushi, marinated edamame, avocado</i>	
<b>CHICKEN POKE BOWL</b> .....	.70 kn
marinirana pileтина pržena u tempuri, krastavac, japanska riža, sezamovo ulje <i>marinated chicken fried in tempura, cucumber, Japanese rice, sesame oil</i>	

### TOPLA PREDJELA • WARM STARTERS

<b>GYOZA</b> .....	.75 kn
japanski ravioli punjeni piletinom i povrćem <i>Japanese dumplings stuffed with chicken and vegetables</i>	
<b>JAKOBOVE KAPICE / SCALLOP SHELLS</b> .....	.90 kn
gel od Granny Smith jabuke, čips od batata s uljem od tartufa i korijandera <i>Granny Smith apple gel, sweet potato chips with truffle and coriander oil</i>	
<b>PROLJETNE ROLICE / SPRING ROLLS</b> .....	.85 kn
pileća prsa, kozice, mladi luk, đumbir, slatko-ljuti umak <i>chicken breast, prawns, spring onion, ginger, sweet&amp;sour sauce</i>	
<b>GUŠČA JETRA / FOIE GRAS</b> .....	.155 kn
karamelizirana kruška u crnom vinu, tostirani ljuti bademi <i>pear caramelised in red wine, toasted spicy almonds</i>	
<b>TORIKARAAGE</b> .....	.70 kn
pileći batak i zabatak pržen na japanski način <i>Japanese style fried chicken leg and thigh</i>	
<b>YAKITORI (ROBATA)</b> .....	.72 kn
piletina na ražnjicu, mladi luk, ljuti teriyaki umak <i>chicken skewer, spring onion, spicy teriyaki sauce</i>	

### SUSHI MENU

<b>NAMI</b> .....	.165 kn
5 nigiri po izboru šefa kuhinje, 1 uramaki po izboru šefa kuhinje <i>5 nigiri chef's choice, 1 uramaki chef's choice</i>	
<b>KAIGAN</b> .....	.175 kn
18 uramaki (ebi roll, maguro roll, sake roll)	
<b>NATSU</b> .....	.132 kn
6 hosomaki tuna, 3 nigiri tuna, losos, brancin, kaiso salata, 3 komada torikaraage <i>6 hosomaki tuna, 3 nigiri tuna, salmon, sea bass, kaiso salad, 3 torikaraage</i>	
<b>NICHIBOTSU</b> .....	.110 kn
18 hosomaki, tuna, šparoga, losos <i>18 hosomaki, tuna, asparagus, salmon</i>	
<b>UMI</b> .....	.165 kn
½ porcije sashimi tuna i losos, uramaki suzuki, uramaki spicy tuna roll <i>½ portion tuna and salmon, sashimi, uramaki suzuki, uramaki spicy tuna roll</i>	
<b>NOKORI</b> .....	.145 kn
6 komada nigiri tuna ili losos po izboru <i>6 nigiri tuna or salmon</i>	

### NIGIRI

<b>MAGURO</b> .....	.33 kn
tuna	
<b>SAKE</b> .....	.28 kn
losos / salmon	
<b>SRDELA</b> .....	.30 kn
dimljena srdela / smoked sardine	
<b>ŠKAMP</b> .....	.50 kn
dimljeni škamp / smoked shrimp	
<b>DIMLJENA TUNA</b> .....	.38 kn
smoked tuna	
<b>EBI</b> .....	.38 kn
kozica / prawn	
<b>WAGYU NIGIRI</b> .....	.85 kn
redukcija crnog vina i istarski crni tartuf <i>red wine reduction and Istrian black truffle</i>	
<b>KVARNERSKI ŠKAMP ABURI</b> <b>ADRIATIC SHRIMP ABURI</b> .....	.50 kn
maslinovo ulje, istarski crni tartuf <i>olive oil, Istrian black truffle</i>	
<b>UNAGI</b> .....	.42 kn
marinirana jegulja <i>marinated eel</i>	
<b>TORO</b> .....	.42 kn
carska tuna / fatty tuna	
<b>TORO ABURI</b> .....	.46 kn
lagano zapečena / lightly seared	
<b>UNI ABURI</b> .....	.65 kn
morski jež lagano zapečen / lightly seared sea urchin	
<b>IKURA</b> .....	.52 kn
ikra lososa / salmon caviar	
<b>SAKE ABURI</b> .....	.34 kn
lagano zapečen / lightly seared	
<b>SUZUKI</b> .....	.28 kn
brancin / sea bass	
<b>TAI</b> .....	.28 kn
orada <i>sea bream</i>	
<b>GUŠČA JETRA</b> <b>FOIE GRAS</b> .....	.46 kn
medaljon gušče jetre <i>foie gras medallion</i>	

### HOSOMAKI

<b>KAPPA</b> .....	.28 kn
krastavac / cucumber	
<b>ASPARAGUS</b> .....	.32 kn
šparoga	
<b>AVOCADO</b> .....	.29 kn
avokado	
<b>NEGITORO</b> .....	.44 kn
carska tuna, mladi luk <i>fatty tuna, spring onion</i>	
<b>SAKE</b> .....	.38 kn
losos / salmon	
<b>MAGURO</b> .....	.42 kn
tuna	

### URAMAKI

<b>DIMLJENA SRDELA</b> .....	.60 kn
dimljena srdela, grejp, gel od grejpa <i>Smoked sardine, grapefruit, grapefruit gel</i>	
<b>EBI ROLL</b> .....	.68 kn
kozica u tempuri, krastavac, miso majoneza, lolo rosso salata <i>prawn in tempura, cucumber, miso mayonnaise, lolo rosso salad</i>	
<b>SUZUKI ROLL</b> .....	.68 kn
brancin u tempuri, avokado, sansho papar, tobiko <i>sea bass in tempura, avocado, sansho pepper, tobiko</i>	
<b>UNAGI SAKE ROLL</b> .....	.66 kn
marinirana jegulja, losos, krastavac, ponzu umak <i>marinated eel, salmon, cucumber, ponzu sauce</i>	
<b>MAGURO ROLL</b> .....	.60 kn
tuna, avokado	
<b>SAKE ROLL</b> .....	.55 kn
losos, avokado <i>salmon, avocado</i>	
<b>CHICKEN TERIYAKI ROLL</b> .....	52 kn
pečeni batak i zabatak, krastavac, miso majoneza, teriyaki umak <i>fried chicken leg and thigh, cucumber, miso mayonnaise, teriyaki sauce</i>	
<b>SPICE MAGURO ROLL</b> .....	.58 kn
tuna, krastavac, sambal oelek <i>tuna, cucumber, sambal oelek</i>	
<b>PHILADELPHIA</b> .....	.68 kn
dimljeni losos, krastavac, philadelphia sir <i>smoked salmon, cucumber, philadelphia cheese</i>	
<b>SNOW CRAB ROLL</b> .....	.70 kn
snježna rakovica, avokado, philadelphia sir, klice <i>snow crab, avocado, philadelphia cheese, sprouts</i>	

### SASHIMI

<b>SASHIMI MIX MALI / SASHIMI MIX SMALL</b> .....	.120 kn
4 vrste ribe po izboru šefa kuhinje <i>4 sorts of fish chef's choice</i>	
<b>SASHIMI MIX VELIKI / SASHIMI MIX LARGE</b> .....	.185 kn
8 vrsta ribe po izboru šefa kuhinje <i>8 sorts of fish chef's choice</i>	
<b>TUNA SASHIMI</b> .....	.180 kn
12 komada tune / 12 tuna pieces	
<b>LOSOS SASHIMI / SALMON SASHIMI</b> .....	.150 kn
12 komada lososa <i>12 pieces of salmon</i>	
<b>TORO TUNA SASHIMI</b> .....	.220 kn
12 komada carske tune <i>12 pieces of fatty tuna</i>	
<b>SASHIMI OD KVARNERSKIH ŠKAMPA</b> .....	.220 kn
<b>ADRIATIC SHRIMP SASHIMI</b>	

### TEMPURA

<b>EBI TEMPURA</b> .....	.120 kn
kozice u tempuri / prawns in tempura	
<b>MAGURO TEMPURA</b> .....	.130 kn
tuna u tempuri / tuna in tempura	
<b>YASAI TEMPURA</b> .....	.100 kn
povrće u tempuri / vegetables in tempura	
<b>TEMPURA MIX</b> .....	.250 kn
mix povrća i ribe u tempuri za dvoje <i>vegetable and fish tempura mix for two</i>	

### WOK

<b>WOK PILETINA / WOK CHICKEN</b> .....	.95 kn
pileća prsa, mrkva, ljubičasti luk, šampinjoni, tikvice, kokosovo mlijeko, zelena curry pasta <i>chicken breast, carrot, red onion, button mushrooms, zucchini, coconut milk, green curry</i>	
<b>WOK MORSKI PLODOVI / SEAFOOD WOK</b> .....	.100 kn
morski plodovi, mladi luk, soya klice, stakleni rezanci, cherry rajčica <i>seafood, spring onion, soy sprouts, glass noodles, cherry tomatoes</i>	
<b>WOK SVINJETINA / PORK WOK</b> .....	.98 kn
svinjski file, mladi luk, kikiriki umak, shiitake gljive, jaje, rižini rezanci <i>pork filet, spring onions, peanut sauce, shiitake mushrooms, egg, rice noodles</i>	
<b>WOK KOZICE / PRAWN WOK</b> .....	.120 kn
black tigers kozice, udon rezanci, tikvice, shiitake gljive, mrkva, limunska trava <i>black tiger prawn, udon noodles, zucchini, shiitake mushrooms, carrot, lemongrass</i>	
<b>WOK GRDOBINA / MONKFISH</b> .....	.135 kn
marinirana grdobina, mladi luk, soya klice, kukuruzno brašno, šampinjoni <i>marinated monkfish, spring onions, soy sprouts, cornflour, button mushrooms</i>	
<b>POVRĆE IZ WOKA / VEGETABLES IN WOK</b> .....	.65 kn

### GLAVNA JELA MAIN COURSES

#### ROBATA GRILL

<b>UNAGI NAMI STYLE</b> .....	.145 kn
marinirana jegulja, riža, bob, maslinovo ulje, avokado, nori alga <i>marinated eel, rice, fava beans, olive oil, avocado, nori algae</i>	
<b>BLACK COD</b> .....	.250 kn
marinirani file crnog bakalara, segment grejpa, umak od miso paste <i>marinated black cod fillet, grapefruit segment, miso paste sauce</i>	
<b>WAGYU BEEF 100 g</b> .....	.490 kn
3 vrste aromatizirane soli, šparoge <i>3 different types of salt, asparagus</i>	
<b>TORI TERIYAKI</b> .....	.100 kn
marinirani pileći batak i zabatak, mladi luk, teriyaki umak <i>marinated chicken leg and thigh, spring onions, teriyaki sauce</i>	
<b>PAČJA PRSA / DUCK BREAST</b> .....	.140 kn
krema od celera, marinirane edamame, pačji demi-glance <i>celery cream, marinated edamame, duck demi-glance</i>	
<b>GRDOBINA NAMI STYLE / NAMI STYLE MONKFISH</b> .....	.135 kn
marinirana grdobina na ražnjicu, holandez umak, crni istarski tartuf <i>marinated monkfish skewers, sauce hollandaise, Istrian black truffle</i>	
<b>LOSOS TERIYAKI / TERIYAKI SALMON</b> .....	.130 kn
file lososa, teriyaki glaze, krema od andskog krumpira, šparoge u tempuri <i>salmon fillet, teriyaki glaze, Andean potato cream, asparagus tempura</i>	
<b>BIFTEK / BEEFSTEAK</b> .....	.180 kn
krema od mladog graška, pjenica od parmezana, demi-glance umak s mentom <i>young peas cream, parmesan foam, demi-glance with mint</i>	

#### PRIOLOG • SIDES

<b>JAPANSKA RIŽA / Japanese rice</b> .....	.22 kn
<b>BASMATI RIŽA / Basmati rice</b> .....	.20 kn

#### DESERTI • DESSERTS

<b>IZBOR DNEVNIH SLASTICA</b> <b>SELECTION OF DAILY DESSERT</b> .....	.40 kn
.....	.55 kn
.....	.65 kn

