

2543839177

http://www.wedelivertotexas.com

## Nami Japanese Steakhouse

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<b>Appetizers</b>		Lunch Hibachi		Sushi	
Baked Mussels	\$8.00	Served with Nami soup, salad, hibac	chi C	ombination Platters (Chefs	Choice)
Baked & broiled fresh green	•	vegetables, steamed rice, hibachi		Regular Combo	\$35.00
mussels with spicy sauce and		ginger sauce & yum yum sauce. Nar	mi	Assorted sushi & sashimi for 2	
masago top top (5 pieces)	\$8.00	Fried Rice (fluffy white rice seasone		Deluxe Combo	\$50.00
Shrimp Tempura  Shrimp and assortment of fresh	φο.υυ	just for you by our chef) will be adde		Assorted sushi & sashimi for 3	
vegetables lightly battered and dee	en	for \$2. Monday- Friday 11:00 AM 2:0		Titanic Combo	\$75.00
fried	<b>,</b> P	PM		Assorted sushi & sashimi for 4	
Gyoza	\$6.00	Hibachi Chicken \$9	9.00	Regular Combo	\$100.00
Fried Japanese dumplings serve	ed	Grilled chicken breast (5 oz)		Our largest combo featuring su and sashimi for 6 or more.	ISTII
with soy dipping sauce.	ΦΕ 00	seasoned in lemon & sesame seeds			
Shumai	\$5.00	with teriyaki sauce.	2.00	Sashimi	
Steamed shrimp dumplings with delightful sauce		Hibachi Steak \$12	2.00	Tuna	\$13.00
Edamame	\$4.00	Fresh New York strip (5 oz) prepared in Namy sauce.		White Tuna	\$10.00
Steamed Japanese soybeans	Ψσσ	Hibachi Shrimp \$12	2 00	Salmon	\$12.00
Soft Shell Crab	\$8.00	Shrimp (5 oz) cooked with a hint of		Escolar	\$12.00
Whole soft shell crab deep fried		lemon flamed to seal the flavor.		Yellowtail	\$14.00
Creamy Shrimp	\$8.00	Hibachi Scallops \$13	3.00	Tuna Poke	\$15.00
Black tiger shrimp & cream chee	se	Fresh scallops (5 oz) sauted in		Red Snapper	\$10.00
wrapped in crispy wontons	<b>ተ</b> ድ ሰብ	lemon with Namis special sauce. Hibachi Filet Mignon \$15	- 00	Octopus	\$10.00
Harumaki  Japanese Vegetable eggroll	\$6.00	Hibachi Filet Mignon \$15  Tender filet (5 oz) prepared with	5.00	Blackened Tuna Tataki	\$16.00
Stuffed Mushrooms	\$10.00	Namis special sauce.		Flounder	\$12.00
Baked mushrooms stuffed with	ψ10.00		2.00	Seared Salmon	\$14.00
crab and spicy tuna. Please allow		Thiny sliced steak (5 oz) with		Coaroa Camien	Ψ11.00
additional time for preparation		Sukiyaki sauce.		<u>Hand Roll</u>	
	\$15.00		3.00	Vegetable	\$5.50
Three pieces each of tuna, salme	on,	Fresh garden vegetables prepared		Eel	\$7.00
and yellow tail Fried Calmari	\$8.00	with herbs & Namis special sauce.		Spicy Tuna	\$6.50
Calamari lightly battered and dec		Lunch Bento		California	\$7.50
fried	SP	Served with steamed rice, a chefs	:	Rock & Roll	\$8.00
Vegetable Tempura	\$6.00	choice of side dish, 4 pieces of	•	Salmon Skin	\$8.00
Assortment of fresh vegetables		California roll & house salad. Nami	ni	Spicy Scallop	\$8.00
lightly battered and deep fried		Fried Rice (fluffy white rice seasone		Spicy Crab	\$6.50
Nami Salads		just for you by our chef) will be adde		•	ψ0.00
Nami House Salad	\$2.00	for \$2. No substitutions Chef's Choice		<u>Sushi-Nigiri</u>	
House garden salas with Nami	φ2.00	Only. Only Monday- Friday 11:30- 2:		(2 pieces per order)	
ginger dressing			9.00	Tuna (Maguro)	\$5.00
Cajun Crab Salad	\$7.00	Grilled and glazed with homemade	3.00	Egg Omelet (Tamago)	\$4.00
Lump crab chunks in cajun		teriyaki sauce with ONE choice of		Fatty Tuna (Toro)***	
dressing over spring mix	<b>^</b> 4000	Chicken, Beef, Salmon, Shrimp, or		Market	
	\$12.00	Vegetable.	9.00	Escolar	\$4.50
Fresh garden vegetables with sashimi and balsamic ponzu		Lunch Bento A (Katsu) \$9  Tossed in Japanese bread crumbs,	9.00	Salmon (Sake)	\$4.50
vinaigrette		lightly freind and served with		Shrimp (Ebi)	\$4.50
Seaweed Salad	\$5.00	Japanese BBQ sauce with ONE		Yellowtail (Hamachi)	\$5.00
Marinated seaweed with special	•	choice of Pork or Chicken.		Smoked Salmon	\$5.00
vinaigrette		,	9.00	Red Snapper (Tai)	\$4.00
Smoked Squid Salad	\$7.00	Thinly sliced beef and vegetables marinated in a special Korean sauce.		White Tuna (Albacore)	\$4.00
Thinly sliced squid with sesame		With Beef.		Crab (Kani Kama)	\$4.50
vinaigrette Combination Cucumber Salac	1 \$8 00		1.00	Flounder (Hirame)	\$4.50
Octopus, shrimp & crab with	ι ψυ.υυ	Grilled and glazed with homemade		Smelt Roe	\$4.00
cucumber & Japanese vinaigrette		teriyaki sauce with your choice of		Flying Fish Roe (Tobiko)	\$4.50
Fresh Cucumber Salad	\$6.00	TWO meats. (Chicken, Beef, Salmon,		Octopus	\$4.00
Thinly sliced cucumber with		Shrimp, or Vegetable) Lunch Bento B (Katsu) \$11	1.00	Salmon Roe	\$4.50
Japanese vinaigrette		Tossed in Japanese bread crumbs,		Squid	\$4.50
<u>Soups</u>		lightly freind and served with		Scallop (Hotategai)	\$5.00
Miso Soup	\$2.00	Japanese BBQ sauce with your		Mackerel (Saba)	\$4.00
Light Japanese soybean based	ψ2.00	choice of TWO meats (Pork or		Eel (Unagi)	\$5.00
soup with tofu and seaweed		Chicken) Lunch Bento B (Yaki Niku) \$11	1 00	Sea Urchin****	
Nami House Soup	\$2.00	Thinly sliced Bessard vegetables		Market	
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Our house soup made daily from chicken broth and fresh vegetables	marinated in a special Korean sauce. (Beef Only)	Sweet Shrimp (Ama Ebi) \$7.50 Sea Bass (Suzuki) \$4.50
Kids Hibachi	,	Surf Clam (Hokkigai) \$4.00
NUS HIDACHI Served with Nami soup, salad,	Lunch Sushi Mon-Fri 11:30-2:30 only	
appetizer shrimp (2 pieces), hibachi	(served with miso soup) No	Namis Special Roll (6-8 pieces per order)
vegetables, steamed rice, hibachi	substitutions Chefs Choice Only	Cucumber Roll * \$5.00
ginger sauce & yum yum sauce. Nami Fried Rice (fluffy white rice seasoned	Sushi Combo A \$9.00 5 pieces of sushi & 8 pieces of	Yellow Tail & Scallion Roll \$6.00
just for you by our chef) will be added	California roll.	Tuna Roll * \$5.00 L.A. Roll \$7.00
for \$2.	Sushi Combo B \$10.00 5 pieces of sushi & 8 pieces of	Crab, avocado, cucumber & smelt
Kids Hibachi Chicken \$10.00 Grilled chicken breast with teriyaki	Spicy Tuna roll.	roe. Spicy Salmon Roll \$7.00
glaze.	Sushi Combo C \$10.00 5 pieces of sushi & 8 pieces of	Špicy salmon & cucumber.
Kids Hibachi Steak \$13.00 Grilled New York strip with teriyaki	Philadelphia roll. Sushi Combo D \$11.00	Spicy Crab Roll * \$7.00 Spicy Crab, avocado & cucumber.
glaze.	Sushi Combo D \$11.00 5 pieces of sushi & 8 pieces of Eel	Spicy Tuna Roll \$8.00
Kids Teriyaki Chicken \$10.00 Grilled chicken breast tenders with	roll. Sushi Deluxe Combo A \$16.00	Špicy Tuna & cucumber. Philadelphia Roll * \$8.00
teriyaki glaze. Kids Hibachi Scallops \$14.00	7 pieces of sushi & 6 pieces of	Smoked salmon, cream cheese &
Kids Hibachi Scallops \$14.00 Sauteed with lemon and Nami	Rock & Roll. Sashimi Combo E \$10.00	avocado. Nami Roll \$13.00
sauce. Kids Hibachi Shrimp \$13.00	6 pieces of sashimi & 6 pieces of	Our special roll featuring shrimp
Grilled shrimp with teriyaki glaze.	Tuna roll. Sashimi Combo F \$10.00	tempura, salmon & cream cheese topped with tuna.
Kids Japanese Fried Chicken \$10.00	6 pieces of sashimi & 6 pieces of	Eel Roll * \$7.00
Chicken breast lightly breaded with Japanese bread crumbs & deep fried.	Salmon roll. Sashimi Combo G \$11.00	Eel, avocado & cucumber. Rainbow Roll \$10.00
Side Orders	6 pieces of sashimi & 6 pieces of	California roll topped with assorted
with regular entrees.	Salmon roll. Sashimi Combo H \$12.00	fish. Rock & Roll * \$10.00
Chicken \$6.00	6 pieces of sashimi & 6 pieces of	Shrimp tempura, smelt roe,
Steak \$9.00	Rainbow roll. Sashimi Deluxe Combo E \$20.00	avocado & cucumber. Salmon Skin Roll \$7.00
Filet Mignon \$12.00 Salmon \$10.00	12 pieces of sashimi & 6 pieces of	Smoked salmon skin, cucumber &
Shrimp \$9.00	Bonzai roll.	gobo. Dragon Roll * \$12.00
Scallops \$9.00 Lobster \$14.00	<u>Japanese Entree</u>	California roll topped with eel.
_	Served with Nami salad and steamed rice. Substitute steamed rice for fried	Veggie Roll * \$5.00 Assorted Asian vegetables.
<u>Desserts</u>	rice for \$2.00 ** Spicy available upon	XT Roll \$15.00
Ice Cream \$5.00 Chocolate, Vanilla, or Green Tea	request.	Spicy crab, cucumber & shrimp tempura topped with spicy albacore
Cheesecake \$5.00	Teriyaki Grilled & glazed with teriyaki	tuna.
NY style with whipped cream Chocolate Mousse Cake \$6.00	sauce. Chicken \$13 Beef \$17	Crunchy Roll * \$8.00 Shrimp tempura, avocado &
Chocolate Mousse Cake	Yaki Udon ** Grilled & glazed with teriyaki	cucumber topped with crunchy tempura.
Tempura Ice Cake \$8.00  Deep fried ice cream wrapped in	sauce. Chicken \$12 Beef \$14 Shrimp \$15 Vegetable \$12 Combination \$16	Volcano Roll * \$11.00
pound cake	Tempura Udon \$13.00	California roll topped with a rich, spicy scallop sauce.
	Japanese noodles in clear soup with vegetables & shrimp tempura	Spider Roll \$8.00
	Fried Rice **	Soft shell crab, smelt roe, cucumber & avocado.
	Stir fried rice with vegetables Chicken \$9 Beef \$11 Shrimp \$12	Caterpillar Roll * \$10.00
	Veggie \$9Combination \$13	Eel, gobo & cucumber topped with avocado.
	Yaki Soba Japanese stir-fried thin noodle with	Longhorn Roll \$13.00
	vegetables Chicken \$12 Beef \$14	Shrimp tempura & spicy tuna topped with salmon.
	Shrimp \$14 Veggie \$12 Combination \$16	Bonzai roll \$12.00
	Nami Tempura \$20.00 Lightly battered, fried shrimp &	Tuna, yellow tail, salmon, avocado & cucumber.
	vegetables with tempura sauce	Spicy Jazz Roll \$12.00 Shrimp, crab & cucumber topped
	Japanese Grilled Seafood \$18.00 Grilled calamari, shrimp, mussels,	with salmon in a spicy Cajun sauce.
	crab, & vegetables	Salmon Tempura Roll * \$7.00  Fresh salmon tempura & cucumber
	Yaki Niku (Bul-Go-Gi) \$13.00 Thinkly sliced beef marinated with	with avocado.
	special Korean sauce	Monster Roll * \$13.00 Smoked salmon, cream cheese
	Katsu \$12.00 Tossed in Japanese bread crumbs,	crab & avocados tempura battered
	lightly deep fried and served with	and fried. Tiger Eye * \$10.00
	Japanese BBQ sauce. Choice of Pork or Chicken	Smoked salmon, cream cheese,
	Japanese Fried Chicken \$13.00 Lightly battered & fried. Served	jalapeos, crab & smelt roe wrapped in soybean paper.
	with vegetables	Texas Roll \$11.00 Shrimp tempura, jalapeos &
	Hibachi Dinner Entree	avocado.
	page 2	Princess Roll \$16.00

Spicy crab, shrimp tempura, cream cheese, salmon & assorted Asian vegetables wrapped in a cucumber.

Served with Nami soup, salad, appetizer shrimp (2 pieces), hibachi vegetables, steamed rice. hibachi ginger sauce & yum yum sauce.Nami Fried Rice (fluffy white rice seasoned just for you by our chef) will be added for \$2.

Vegetable Delight Fresh garden vegetables prepared with house seasoning & Nami sauce Hibachi Shrimp \$20.00 Shrimp (7oz) cooked wiht a hint of lemon flamed to seal the delicate

flavor

Hibachi Steak \$19.00 Fresh New York strip (8 oz)

\$34.00

prepared with Nami sauce. **Texas Dinner Combination** 

Lobster tail (6 oz), scallops (5 oz) & shrimp (4 oz) prepared with house seasoning and Nami sauce.

Hibachi Filet Mignon \$24.00 Tender filet mignon (7 oz) prepared with Nami sauce.

Steak & Scallops \$25.00 Fresh New York strip (5 oz) & scallops (5 oz) prepared with house

seasoning Steak & Shrimp \$23.00 Fresh New York strip (5 oz) &

shrimp (5 oz) prepared with house seasoning

Shrimp & Scallops \$23.00 Fresh shrimp (4 oz) & scallops (5

oz) prepared with house seasoning Filet Mignon & Chicken \$25.00 Tender filet mignon (5 oz) &

chicken breast (5 oz) prepared with house seasoning.

Steak & Salmon \$25.00 Fresh New York strip (5 oz) & fresh salmon filet (5 oz) prepared with

house seasoning. Hibachi Chicken \$14.00 Chicken (8oz) prepared with lemon

& sesame seeds with teriyaki sauce. Sukiyaki Steak \$17.00

Thinly sliced fresh New York strip (8 oz) with Sukiyaki sauce.

Namis Exclusive Hibachi \$37.00 Tender filet mignon (5 oz), lobster tail (6 oz) & scallops (5 oz) prepared

with garlic & house seasoning. Hibachi Scallops

\$21.00 Fresh scallops (8 oz) sauted in lemon & Nami sauce.

Steak & Chicken \$22.00 Fresh New York strip (5 oz) &

chicken (5 oz) prepared with house seasoning & sesame seeds.

Chicken & Shrimp \$21.00 Chicken breast (5 oz) & shrimp

(4oz) prepared with house seasoning.

Chicken & Scallops \$22.00 Fresh scallops (5 oz) & chicken

breast (5 oz) cooked with vegetables & Nami Sauce.

Filet Mignon & Scallops \$26.00 Tender filet mignon (5 oz) & scallops (5 oz) prepared with house

seasoning. Steak, Chicken & Shrimp \$28.00 Fresh New York strip (5 oz), chicken breast (5 oz) & scallops (4 oz) prepared with house seasoning.

Nami Special for 2 \$40.00 Great deal for 2 people Two fresh New York strips (5 oz ea.) & shrimp (4 oz ea.) prepared with house

seasoning Filet Mignon & Shrimp \$26.00 Tender filet mignon (5 oz) & shrimp (5 oz) prepared with house seasoning.

Hibachi Šalmon \$25.00

Fresh salmon filet (10 oz) prepared with house seasoning.
Hibachi Lobster

\$30.00

\$30.00

Two lobster tails (6 oz ea.)
prepared with hosue seasoning.
Filet Mignon & Lobster
Tender filet mignon (5 oz) with
Lobster tail (6 oz)