

Nam Nam

DINNER

STARTERS

TRINITY WINGS DF

spicy, sweet, sour, addicting 10

CHIPS & SALSA DF GF

three asian salsas with crispy sesame chips 10
add steamed vegetables +3

SZECHUAN TUNA DF

sesame, szechuan pepper, peanuts, scallion, salted cucumber,
crispy wontons 17

THAI TEMPURA SHRIMP DF

tamarind sauce, ginger, dried chili 14

NAM NAM GREEN PAPAYA SALAD DF GF

shredded papaya, many vegetables, tamarind/fish sauce dressing, lime,
thai chili, crushed peanuts, roasted chicken 14

FRESH SPRING ROLLS DF GF VG

filipino style with roast pork, pickled vegetables, rice noodles,
fresh herbs, chicharon, lola dipping sauce 9

POMEGRANATE SUNOMONO DF GF VG

cucumbers, kale, shiso, chili threads, pomegranate ama-zu dressing 9
add snow crab +6

FILIPINO STYLE BEEF SHORT RIBS DF GF

pickled green papaya, spicy vinegar 14

AGEDASHI TOFU DF GF VG

fried tofu, mushrooms, sweet kombu sauce, nori 10

TUNA TATAKI DF GF

spicy beet tsuma, togarashi, ponzu, shiso 17

BLISTERED SHISHITO PEPPERS DF GF

dead miso sauce, chili thread 12

VEGETABLES & SIDES

CARAMELIZED BRUSSELS SPROUTS DF GF VG

fish sauce mayo, lime, red onion, blistered chilies, aromatic herbs 10

FRIED CAULIFLOWER DF GF VG

korean chili, sesame, crushed peanuts 10

MUSHROOMS & SHISHITO PEPPERS GF VG

soy butter, chili flake, crispy garlic 12

STEAMED RICE 3 DF GF VG

COCONUT RICE 4 DF GF VG

LARGE PLATES

BANANA LEAF WRAPPED WHOLE FISH DF GF

fragrant herb stuffing, turmeric, tomato 30

CRAB FRIED RICE DF GF VG

blue crab, jalapeno mayo, black sesame, tobiko 24

GRILLED BEEF DF

spicy asian dipping sauce, peanuts, crispy garlic 24

THAI GRILLED CHICKEN DF

half chicken, papaya salad, green chili dipping sauce 26

DIETARY NOTES

DF Can be made dairy free! Please notify your server for details

GF Can be made gluten free! Please notify your server for details

VG Can be made vegetarian or vegan! Please notify your server for details

NIGIRI/SASHIMI 1 PIECE

Bigeye Tuna/Mebachi 4.5

Salmon/Sake 3

Yellowtail/Hamachi 3.5

Seared Albacore/Shiro Maguro 3

Steamed Shrimp/Ebi 3

Steamed Octopus/Tako 3.50

Raw Sweet Shrimp/Ama-Ebi 5

Fatty Bluefin Tuna/Toro 8

CHEF'S CHOICE 10 PIECE NIGIRI FLIGHT 35

THIN ROLLS/ HOSOMAKI 6 PIECE

Tekka-tuna DF GF 8

Shake Abokado- salmon & avocado DF GF 8

Ume Shiso- japanese pickled plum & shiso DF GF VG 7

Kappa - cucumber & daikon oroshi DF GF VG 7

THICK & HAND ROLLS/FUTOMAKI & TEMAKI 5 PIECE

BABA-BOOM DF GF

spicy tuna, spicy beet tsuma, cucumber, lettuce 9

TNT DF GF

spicy salmon, tekuan, avocado, lettuce 8

FAR EAST "BLT" DF GF

crispy salmon skin, avocado, lettuce, tomato mayo 9

GO-GO ROLL DF GF VG

asparagus, cucumber, gobo, avocado, kaiware, lettuce, green sauce 8

NO-NO ROLL

shrimp tempura, snow crab mix, jalapeno, cream cheese; flash fried,
unagi sauce 12

WIDOW MAKER DF GF

soft shell crab, masago mayo, avocado, kaiware, inferno unagi sauce 14

INSIDE OUT/URAMAKI 8 PIECE

WEST COAST DF

inside: snow crab mix, cucumber

outside: avocado, quinoa kale furikake 11

EAST COAST DF GF

inside: cream cheese, avocado

outside: beet cured smoked salmon, green onion, everything bagel crunch 11

NO COAST

inside: crispy tempura walleye, pickled radish

outside: lemon-dill aioli, puffed wild rice, garnished with mini tater tots
and corn dogs 11

ISLAND HEATWAVE DF GF

inside: tuna, mango, avocado

outside: hamachi, crispy wontons, passion fruit chili sauce 16

SAN SAKANA DF GF

inside: tuna, hamachi, cucumber

outside: salmon, avocado, sesame seeds, fresh ginger 19

DOUBLE DRAGON DF

inside: shrimp tempura, unagi, gobo

outside: salmon, tuna, avocado, unagi sauce 19

THE SEVEN ROLL DF GF

inside: dynamite mix, asparagus

outside: tuna tataki, avocado, ponzu, shiso, black tobiko 20

FIRE E DF

inside: soft shell crab, hamachi, avocado

outside: spicy crab salad, tempura flakes, wasabi tobiko, inferno unagi
sauce 20

*our friends at the minneapolis health department would like you to know that consuming raw or undercooked foods may make you sick. The chef would like you to know that overcooking meat and seafood is a crying shame.

Nam Nam

DRINKS

NAM NAM WINE LIST

SPARKLING
Capasaldo Moscato 9/36

CHARDONNAY
Newton 9/34
CSM Chard 10/40

PINOT GRIGIO/GRIS
Santa Cristina 8/32
Santa Margherita 15/60

SAUVIGNON BLANC
Kim Crawford 12/46
Villa Maria 10/38

RIESLING
Su Yen 8/32
Kung Fu Girl 10/40

INTERESTING WHITES
Ferrari-Carano Fume Blanc 10/38
Pine Ridge Chenin Blanc 8/32

ROSE
Champs De Provence 10/38
La Crema Rose 12/46

PINOT NOIR
Castle Rock 8/32
Poppy 11/40

MERLOT
14 Hands 8/32
Freemark Abbey 13/52

CABERNET
CSM 13/50
Pine Ridge 19/80

INTERESTING REDS
Terrazas Malbec 10/40
Murphy-Goode MN Blend 13/50
Ferrari-Carano Siena 12/46

NAM NAM COCKTAIL LIST

CHEF'S SELECT \$14
knob creek, brown sugar simple syrup, lime juice, tamarind paste

LOTUS RISING \$12
sipsmith gin, st germain, Cointreau, chili oil, absinthe

LILIKOI \$14
bacardi, cointreau, passionfruit puree, lemon juice, simple syrup, champagne, angostura

BIT OF KARMA \$12
sipsmith gin, yuzu juice, simple syrup, lemon, st germain

THAI-GARITA \$10
tequila, lime juice, lemon juice, thai chili simple syrup, solerno orange, chambord

SHISO SMASH \$14
knob creek rye, brown sugar, simple syrup, shiso leaves, lemon juice

BIG IN JAPAN \$16
toki japanese single, agave, peychauds, angostura, lemon juice

GINGER IN THE RYE \$12
knob creek rye, averna, lemon juice, barrows intense ginger

BUDDHA'S TEA \$12
tito's, lemon juice, st germain, matcha/honey simple syrup

SAKE 2 ME \$12
sake, aperol, sweet vermouth

NAM NAM BEER LIST

Bud \$5.50

Bud Light \$5.50

Miller Lite \$5.50

Coors Light \$5.50

Mich Ultra \$5.50

Stella Artois \$6.50

Corona \$6.50

Corona Light \$6.50

Heineken \$6.50

Sapporo \$10

Kirin Ichiban \$10

Crispin Rose \$6.50

Asahi \$5.50

Hitachino Nest White \$11

Hitachino Nest IPA \$11

SAKE
Joto Junmai \$15/60

Yuki No Bosha Junmai \$19/95

Maboroshi Daiginjo \$395

Ozeki Nigori \$16

Hana Awaka Peach \$18

Hana Awaka Sparkling \$18