

# Oki-Nami news

## Take Away now available for lunch

Oki-Nami has now introduced an amazing selection of fresh sushi, teriyaki Salmon/Chicken or fried noodle lunch boxes for you to take away.

Enjoy this healthy, tasty meal on the beach, in the park or at your office desk.

We will take pre orders so you can collect and go and enjoy the best Japanese meal experience in the centre of Brighton.

## Best cocktail bar in the heart of the historic lanes

Oki -Nami is renowned for its amazing dining experience, wonderful service in the heart of the city centre. Enjoy summer nights sipping a wide selection of cocktails, beers, wines on the terrace overlooking the historic Pavilion gardens.

The bar is an excellent place to while away the hours, or come for a pre Theatre drink or a great venue before you head to Brighton's array of clubs in the lanes.

## Sushi Workshops

Amaze your friends and family with a wonderful Sushi lesson at Oki-Nami in the centre of Brighton. It would make a perfect present and why not compliment your existing culinary skills with a master class from Oki- Nami owner Mike/ Masao.

You will learn in a fun and friendly environment to create amazing sushi that you can take home to wow your friends and family.

We cater for large or small parties please call on 01273 773777 or visit our website for details [www.okinami.com](http://www.okinami.com)

# Welcome to Oki-Nami

We are happy to help with any your queries about the menu, please ask your server.

## Pre-Theatre Set

£12.95

£9.95 without wine

Two Courses and a glass of house wine

Available until 7.30pm everyday. If you are going to an event and have limited time please let your server know.

### Starter

#### **Chef's Maki Sushi roll selection** (6 pieces) (v option)

Served with wasabi, soy sauce and pickled ginger

#### **Kara Age**

Deep fried chicken marinated in spicy soy sauce

### Main

#### **Buta Shoga Don**

Pork and ginger braised in Sake and soy, served on a bed of Rice.

#### **Salmon Teriyaki Don**

Char grilled Salmon served with Teriyaki sauce, braised Vegetables and rice

#### **Shitake Tofu Teri Don**

Braised Shitake Mushroom and Tofu with a zesty Teriyaki sauce  
Served on rice (v)

NOT AVAILABLE IN CONJUNCTION WITH ANY OTHER OFFERS

10% service will be added to your bill

## Ok! Set Menu Three Courses £19.95

### Starters

#### **Chef's Maki Sushi roll selection** (6 pieces) (v option)

Served with wasabi, soy sauce and pickled ginger

#### **Nikku Gyoza**

Handmade dumplings filled with pork & vegetable, served with a sesame, chilli dipping sauce.

#### **Chef's Vegetable Tempura selection** v

Served with a traditional Japanese ginger and soya dipping sauce

### Mains

#### **Chicken Teriyaki**

Char-grilled free-range chicken in our Okinami Teriyaki sauce, with braised vegetables, and traditional sticky Japanese rice, topped with toasted sesame seeds and pickle.

#### **Wafu Teri Tofu** v

Organic tofu steak served with braised vegetables and our Okinami Wafu Teri sauce, and traditional sticky Japanese rice, topped with toasted sesame seeds and pickle.

#### **Salmon Teriyaki**

Char-grilled Salmon Fillet in our Okinami Teriyaki sauce, with braised vegetables, and traditional sticky Japanese rice, topped with toasted sesame seeds and pickle.

### Desserts

Choice of any dessert from our dessert menu.

NOT AVAILABLE IN CONJUNCTION WITH ANY OTHER OFFERS

## Retail List

FOOD & DRINKS	PRICE	CERAMICS & NON FOOD	PRICE
KONBU	£1.95	SAKE FLASK	£3.99
NATTO 4 PACK	£2.50	SAKE CUP	£1.99
PANKO/BREAD			
CRUMB/300G	£2.00	SUSHI PRESS	£12.99
WAKAME	£1.85	SHAMOJI	£2.99
BONITO FLAKE/10G	£1.00	INCENSE	£2.20
SESAME SEEDS/100G	£1.50	TEA POT SMALL	£25.00
		ORIGAMI	
RICE/20KG	£43.50	PAPER/STANDARD	£2.99
RICE/1KG	£2.95	GYOZA PLATE	£6.99
TUNA	£25/kg	TEA POT LARGE	£35.00
SALMON	£20/kg	BENTO BOX	£22.00
MACKEREL	£15 /kg	ORIGAMI PAPER	£5.99
NORI/10 SHEETS	£1.99	PLATE	£6.95
NORI/50 SHEETS	£7.95	PLATE/PLUM BLOSSOM	£5.99
MISO/REPACK 500G	£2.50	RICE BOWL	£3.50
AWASE MISO	£7.95	TEA CUP	£3.50
SHIRO MISO	£2.85	MISO BOWL	£4.99
SHITAKE/65G	£225	GYOZA PLATE	£6.99
MIRIN/300ML	£3.85		
MIRIN/600ML	£4.99		
LAYU/CHILLI OIL	£2.50	BANSAHU SAKE 500ML	£4.00
SHICHIMI	£1.95	GINZA SHOCHU 700ML	£21.95
SANCHO	£3.95	UMESHU KISHU	£24.95
JAVA CURYYY/1KG	£9.95	GINJO NO NAMA SAKE	£20.00
KUKICHA/TEA BAGS	£3.50	TARUSAKE 300ML	£7.95
MUGICHA	£3.00		
GENMAI CHA 200G	£2.85		
WASABI POWDER	£1.50		
OKI SAUCES	£2.20		
OKI SUSHI VINEGAR	£1.99		
TAKUAN	£4.95		
GARI	£2.20		
WASABI PASTE	£1.75		
SOYA SAUCE /1 L refilled	£2.95		
SOYA SAUCE/LOW SALT	£4.95		
Soya sauce 500ml	£2.89		
INARI POCKETS/10 PCS	£2.60		
FZN GYOZA SKINS/284G	£2.00		

**Tsukimi Noodle** £8.95  
Chargrilled Chicken & soft poached egg with wakame seaweed and spring onion in a light soy broth and noodle

**Seafood Noodle** £9.95  
King Prawns, squid and white fish with wakame seaweed and spring onion in a light soy broth and noodle

**Chilli Beef Noodle** £9.95  
Sirloin steak coated in Seven spice, seared and served with wakame seaweed and spring onion in a light soy broth and noodle

## Desserts

**Chocolate Orange Cake** £5.50  
Served with plum liquor ice cream

**Tempura Ice** £4.95  
Deep fried Vanilla ice cream served with chocolate sauce

**Matcha Green Tea Ice Cream** £4.50  
Traditional Japanese Ice cream made from tea

**Ume Ice** £4.50  
Japanese style plum liqueur ice cream

**Yuzu & Orange Drizzle Cake** £5.50  
Served with vanilla ice cream

**Creamy Ginger Oven-baked Cheesecake** £5.50  
Served with a fresh fruit coolis  
Please be advised some of our dishes may contain nuts.

## Coffees

**Americano** £2.50  
**Cappuccino** £2.50  
**Espresso** £1.95

**Macchiato** £2.50  
**Latte** £2.50  
**Mocha** £2.75  
**Hot Chocolate** £2.50

## Japanese Teas

**Ocha** green tea £2.25  
**Mugicha** barley tea  
**Genmaicha** green & roasted brown rice - "popcorn tea"  
**Jasmine** jasmine scented tea  
**Kukicha** "twig" tea, caffeine free  
**Oolongcha** roasted brown tea  
**Peppermint** organic – naturally

**Extra Shot** £0.50 caffeine free

## Otsumame Japanese for tapas

We suggest three to four tapas dishes per person as a meal, or order individually as an appetiser. All tapas dishes are prepared to order and arrive as they are ready.

**Edamame-v** Lightly salted, steamed soya beans in their pods £3.10

**Yasai Gyoza-v** £4.95  
Handmade dumplings filled with cabbage, onions & carrots with sesame, chilli dipping sauce.

**Nikku Gyoza** £5.50  
Handmade dumplings filled with pork & vegetable, served with a sesame, chilli dipping sauce.

**Kaisen Gyoza** £5.50  
Handmade dumplings filled with salmon & shiitake mushroom, with a sesame, chilli dipping sauce.

**Age Tofu-v** £5.25  
Organic deep-fried tofu with a soy & ginger sauce.

**Yakitori** £5.75  
Char grilled free-range chicken & onion skewers in Okinami teriyaki sauce.

**Kara Age** £5.50  
Deep fried chicken marinated in a spicy soy sauce

**Yaki Nikku** £6.75  
Sirloin steak skewers in Okinami teriyaki sauce

& seasoned with 7- spice shichimi.

**Gyu Tataki** £8.95  
Seared beef fillet rolled in 7spices & sesame seeds, served on stranded radish with citrus soy dressing & wasabi

**Kaisen Ten** £7.95  
King prawn, soft shell crab and fish in a light crispy batter served with ginger & soy dipping sauce

**Ebi Ten** £6.95  
King prawn tempura & ginger & soy dipping sauce

**Yasai Ten-v** £5.95  
Vegetable tempura & ginger & soy dipping sauce.

**White Fish Ten** £6.30  
Goujons of white fish in a light crispy batter served with ginger & soy dipping sauce

## Sides, Salads & Soup

**Wasabi Peas-v** £2.95  
Crunchy peas coated in Japanese horseradish

<b>Mixed Salad-v</b>	Seasonal salad with Japanese dressing	£3.95
<b>Miso Shiru-v</b>	Freshly made soya bean soup with seaweed, tofu & finely shredded spring onions.	£2.75
<b>Seaweed Salad-v</b>	Green, red and white seaweed salad with miso dressing.	£5.95
<b>Gohan-v</b>	Steamed rice	£2.25

10% service will be added to your bill

**Okinami Sushi and Sashimi is hand-prepared to order.**

**Please be patient while our chefs create perfection**

**Sushi Platters** Chef's selection of sushi with wasabi, ginger & soy.

<b>Chisan Setto</b>	Seafood sushi - 2 pieces of nigiri & 6 maki rolls	£7.25
<b>Yasai Setto</b>	Vegetable sushi - 2 pieces of inari & 6 maki rolls	£6.50
<b>Okie Setto</b>	Seafood sushi - 4 pieces of nigiri & 12 maki rolls	£13.95

**A La Carte Sushi** Served with wasabi, pickled ginger & soy.

<b>Nigiri</b>	Pairs of rice balls with your choice of topping.	
<b>Shake</b> - salmon	£3.50	<b>Maguro</b> - tuna
£3.95		
<b>Ebi</b> - king prawn	£3.90	<b>Ika</b> - squid
£3.60		
<b>Ama ebi</b> - sweet shrimp	£4.50	<b>Tobiko</b> - flying fish roe
£4.50		
<b>Ikura</b> - salmon roe	£4.50	<b>Uni</b> - sea urchin roe
£4.80		
<b>Unagi</b> - teriyaki eel	£4.65	<b>Tako</b> - octopus
<b>Inari</b> - tofu pockets	£3.50	£3.80

**Maki** Rolls of rice & fillings of your choice. Cut into 6 .

<b>Shake</b> - salmon	£3.70	<b>Avocado-</b>	£3.50
<b>Maguro</b> - tuna	£3.95	<b>Takuan</b>	- Pickled radish
£3.50			
<b>Unagi-</b> Teriyaki eel	£3.95	<b>Cucumber</b> with sesame	£3.50
<b>Ebi avo</b> - prawn & avocado	£3.95	<b>Shiitake-</b> mushroom	£3.50
<b>Ume shiso</b> - pickled plum	£3.70		

**Musu Maki** Inside out roll, with toasted sesame seeds 8 pieces.

<b>Spicy Maguro Musu</b>	Tuna rolled in 7 spice and toasted sesame	£9.50
<b>Kani ten avo musu</b>	Soft shelled crab tempura & avocado	£10.9
<b>Ebi ten avo musu</b>	King prawn tempura and avocado	£9.95
<b>Shake Avo Musu</b>	Salmon and avocado	£8.95

**Sashimi** Slices of fresh raw salmon, tuna, squid & seasonal fishes.  
Served with wasabi, soy & finely grated daikon.

<b>Mixed or Salmon only</b>	Small	£8.50	Large	£14.95
<b>Tuna &amp; Salmon</b>	Small	£9.50	Large	£16.75
<b>Tuna only</b>	Small	£10.50	Large	£17.95

## Larger Courses

**Tori Teri Don.** £10.50  
Chargrilled free-range chicken in teriyaki sauce served on rice.

**Salmon Teri Don** £11.9  
Char grilled salmon fillet in teriyaki sauce served with rice

**Unagi Don.** £12.50  
Teriyaki char grilled eel with sansho pepper, served on a box of Japanese sticky rice

**Gyu Wafu Teri.** £15.95  
Sirloin steak served on a sizzle platter with wafu teriyaki sauce, braised vegetables and traditional sticky Japanese rice

**Tuna Wafu.** £14.95  
Char grilled tuna fillet in a savoury citrus sesame Wafu sauce with braised vegetables and traditional sticky Japanese rice.

**Okie Teri Tofu. V** £12.95  
Organic tofu steak in a tangy teriyaki sauce served on a sizzle platter with braised vegetables and traditional sticky Japanese rice.

## Yakisoba

Light egg noodle stir fried with pork and vegetables and yakisoba sauce	£7.95
With chicken	£7.95
With beef & chilli	£8.95
With mixed Seafood	£9.95
With shitake mushrooms and extra vegetables	£7.95

## Soup Noodles

A hot bowl of warming noodles in a tasty broth, garnished with wakame seaweed and spring onion. All served with a choice of Udon (thick white)

Soba (thin 50% buckwheat)

Ramen (egg noodles in a rich miso broth) £1 extra

Flat Rice noodles £1 extra

**Shitake Tofu Noodle**

£6.95

Shitake mushrooms, abura-age tofu & mix vegetables with wakame seaweed and spring onion in a light soy broth and noodle

**Temp Noodle**

£7.50

King Prawns & mix vegetable tempura with wakame seaweed and spring onion in a light soy broth and noodle. (udon or soba noodles only)

10% service will be added to your bill