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Nami Japanese Steakhouse

Appetizers

Edamame	\$5.25
<i>Steamed Japanese soybeans</i>	
Shumai	\$6.30
<i>Fried shrimp dumplings served with spicy cherry sauce</i>	
Harumaki	\$6.30
<i>Japanese Vegetable eggroll</i>	
Vegetable Tempura	\$6.30
<i>Deep fried assortment of fresh vegetables</i>	
Shrimp Tempura	\$9.45
<i>3 pieces shrimp and 3 pieces of assorted vegetables lightly battered and deep fried</i>	
Gyoza	\$6.30
<i>Fried Japanese dumplings served with soy dipping sauce.</i>	
Fried Calmari	\$8.40
<i>Calamari lightly battered and deep fried</i>	
Soft Shell Crab	\$10.50
<i>Whole soft shell crab deep fried</i>	
Agedashi Tofu	\$6.30
<i>Soft tofu deep fried to a golden brown</i>	
Creamy Shrimp	\$8.40
<i>umbo shrimp & cream cheese wrapped in crispy wontons</i>	
Tuna Tataki	\$15.75
<i>Seared Ahi tuna with ponzu sauce</i>	
Austin Sashimi	\$15.75
<i>Three pieces each of tuna, salmon, and yellow tail</i>	
Baked Mussels	\$8.40
<i>Baked fresh green mussels with spicy sauce and masago on top (Extra time required)</i>	
Stuffed Mushrooms	\$10.50
<i>Baked mushrooms stuffed with crab and spicy tuna (Extra time required)</i>	
Hamachi Kama	\$12.60
<i>Broiled yellow tail collar served with dipping sauce. (Extra time required)</i>	

Nami Salads

Nami House Salad	\$2.10
<i>House garden salas with Nami ginger dressing.</i>	
Seaweed Salad	\$5.25
<i>Marinated green and red laver seaweed in a sesame-based sauce.</i>	
Smoked Squid Salad	\$7.35
<i>Thinly sliced squid with sesame vinaigrette.</i>	
Combination Cucumber Salad	\$8.40
<i>Octopus, shrimp & crab with cucumber & Japanese vinaigrette.</i>	
Cajun Crab Salad	\$8.40
<i>Lump crab chunks in cajun dressing over spring mix.</i>	
Sashimi Salad	\$12.60
<i>Fresh garden vegetables with sashimi and balsamic ponzu vinaigrette</i>	

FAST PASS

Never wait in line anymore! food will be delivered in less that 40 minutes depending of restaurant availability and food preparation time.

FAST PASS \$4.99

Lunch Sushi

(Served with Miso Soup or House Salad) No substitutions Chefs Choice Only

Sushi 5 Nigiri Combo	\$12.60
<i>5 pieces nigiri & California Roll</i>	
Sushi 7 Nigiri Combo	\$15.75
<i>7 pieces nigiri & Crunchy Roll</i>	
Sushi 6 Sashimi Combo	\$12.60
<i>6 pieces sashimi & Spicy Tuna Roll</i>	
Sushi 9 Sashimi Combo	\$16.80
<i>9 pieces sashimi & Bonzai Roll</i>	
Nigiri & Sashimi Combo	\$18.90
<i>6 pieces nigiri & 6 pieces sashimi</i>	
Garden Combo	\$10.50
<i>Veggie Roll & Avocado Roll</i>	
Half Monster Roll & Half Shaggy Dog Roll	\$13.65
<i>1/2 Monster Roll & 1/2 Shaggy Dog Roll</i>	
Blazing Combo	\$13.65
<i>Spicy Tuna Roll & Spicy Crab Roll</i>	
Classic Combo	\$13.65
<i>Bonzai Roll & Salmon Roll</i>	
Amazing Combo	\$13.65
<i>Spider Roll & Rock & Roll</i>	

Japanese Entree

Served with Nami salad and steamed rice. Substitute steamed rice for fried rice for \$2.00 ** Spicy available upon request.

Teriyaki	
<i>Grilled & glazed with teriyaki sauce.</i>	
Katsu	\$14.70
<i>Tossed in Japanese bread crumbs, lightly deep fried and served with Japanese BBQ sauce. Choice of Pork or Chicken</i>	
Japanese Fried Chicken	\$15.75
<i>Lightly battered & fried. Served with vegetables.</i>	
Nami Tempura	\$23.10
<i>Lightly battered, fried shrimp & vegetables with tempura sauce.</i>	
Yaki Niku (Bul-Go-Gi)	\$16.80
<i>Thinkly sliced beef marinated with special Korean sauce.</i>	
Fried Rice **	
<i>Stir fried rice with vegetables.</i>	
Yaki Soba	
<i>Japanese stir-fried thin noodle with vegetables.</i>	
Yaki Udon **	
<i>Grilled & glazed with teriyaki sauce.</i>	

The Basics Rolls

California Roll	\$6.30
<i>The staple of Japanese rolls everywhere filled with crab, cucumber, and avocado.</i>	
Yellow tail & Scallion Roll	\$7.35
<i>Yellowtail chunks with scallions and vinaigrette wrapped with wasabi, rice, and nori.</i>	
Spicy Tuna Roll	\$8.40
<i>Filled with our house made spicy tuna and cucumber.</i>	
Spicy Salmon Roll	\$8.40
<i>Marinated salmon in our spicy sauce with cucumber.</i>	
Philadelphia Roll	\$8.40
<i>Smoked salmon, cream cheese, and avocado.</i>	
Unagi Roll	\$9.45
<i>BBQ eel, cucumber, avocado comprise this simple but delicious roll.</i>	
Dragon Roll	\$12.60
<i>California roll topped with BBQ eel.</i>	
Spicy Crab Roll	\$8.40
<i>Our house spicy recipe kani kama mix with avocado and cucumber</i>	
Salmon Tempura Roll	\$8.40
<i>Lightly battered and fried salmon wrapped with cucumber, avocado, masago topped with spicy mayo and unagi sauce.</i>	
Spider Roll	\$9.45
<i>Jumbo Soft Shell crab with cucumber, avocado, masago, kani kama, kaiware flavored with unagi sauce and miso glaze.</i>	
Rainbow Roll	\$12.60
<i>Our California Roll topped with assorted fresh fish selected personally by the chef.</i>	
Salmon Skin Roll (The Basic Roll)	\$8.40
<i>Filled with oven crisped salmon skin, cucumber, yama gobo, and bonito flakes.</i>	
Tuna Roll	\$6.30
<i>Yellowfin Tuna wrapped with wasabi, rice and nori.</i>	
Salmon Roll	\$6.30
<i>Scottish Salmon wrapped with wasabi, rice, and nori.</i>	

The Nami Classics

Nami Roll	\$14.70
<i>Our special roll featuring shrimp tempura, salmon & cream cheese topped with tuna.</i>	
Longhorn Roll	\$14.70
<i>Shrimp tempura & spicy tuna topped with salmon with spicy mayo and a sweet Korean pepper sauce.</i>	
Spicy Jazz Roll	\$12.60
<i>Shrimp, spicy crab & cucumber topped with salmon with spicy mayo and our Cajun rub.</i>	
Crunchy Roll	\$8.40
<i>Shrimp tempura, avocado,</i>	

Nami Soups

Miso Soup	\$2.10
<i>Light Japanese soybean based soup with tofu and seaweed</i>	
Nami House Soup	\$2.10
<i>Our house soup made daily from chicken broth and fresh vegetables</i>	

Lunch Hibachi

Served with Nami soup or salad, hibachi vegetables, steamed rice, ginger sauce & yum yum sauce. Nami Fried Rice will be added for \$2

Lunch Hibachi Chicken	\$11.55
<i>Chicken breast (5 oz) seasoned in lemon & sesame seeds with teriyaki sauce.</i>	
Lunch Hibachi Steak	\$15.75
<i>Fresh New York strip (5 oz) prepared in Nami sauce.</i>	
Lunch Vegetable Delight	\$11.55
<i>Fresh garden vegetables prepared with herbs & Nami's special sauce.</i>	
Lunch Hibachi Salmon	\$15.75
<i>Fresh salmon filet (5oz) prepared with house seasoning.</i>	
Lunch Hibachi Filet Mignon	\$17.85
<i>Tender filet (5 oz) prepared with Nami's special sauce.</i>	
Lunch Hibachi Shrimp	\$15.75
<i>Shrimp (5 oz) cooked with a hint of lemon flamed to seal the flavor.</i>	
Lunch Hibachi Scallops	\$15.75
<i>Fresh scallops (5 oz) sauted in lemon with Nami's special sauce.</i>	

Lunch Bento

Served with steamed rice, Nami tempura, 4 pieces of California roll & house salad. Nami Fried Rice will be added for \$2. No substitutions Chef's Choice Only.

Lunch Bento A (Teriyaki)	\$10.50
<i>Chicken, Beef, Salmon, Shrimp, Vegetable (Beef, Shrimp, or Salmon will be added for additional \$1) Grilled and glazed with homemade teriyaki sauce.</i>	
Lunch Bento B (Teriyaki)	\$12.60
<i>Chicken, Beef, Salmon, Shrimp, Vegetable (Beef, Shrimp, or Salmon will be added for additional \$1) Grilled and glazed with homemade teriyaki sauce.</i>	
Lunch Bento A (Katsu)	\$10.50
<i>Pork, Chicken Tossed in Japanese bread crumbs, lightly fried and served with Japanese BBQ sauce</i>	
Lunch Bento B (Katsu)	\$12.60
<i>Pork, Chicken Tossed in Japanese bread crumbs, lightly fried and served with Japanese BBQ sauce</i>	
Lunch Bento A (Yaki Niku)	\$10.50
<i>Thinly sliced beef and vegetables marinated in a special Korean sauce. With Beef.</i>	
Lunch Bento B (Yaki Niku)	\$12.60
<i>Thinly sliced beef and vegetables marinated in a special Korean sauce. (Beef Only)</i>	

Tempura Udon	\$15.75
<i>Japanese noodles in clear soup with vegetables & shrimp tempura</i>	

Hibachi Dinner Entree

Served with Nami soup, salad, hibachi vegetables, steamed rice, hibachi ginger sauce & yum yum sauce. Nami Fried Rice will be added for \$2 Substitution may be subject to extra charge.

Dinner Vegetable Delight	\$13.65
<i>Fresh garden vegetables prepared with house seasoning & Nami sauce.</i>	
Dinner Hibachi Steak	\$21.00
<i>Fresh New York strip (8 oz) prepared with Nami sauce.</i>	
Dinner Hibachi Shrimp	\$25.20
<i>Shrimp (7oz) cooked with a hint of lemon flamed to seal the delicate flavor.</i>	
Dinner Hibachi Chicken	\$15.75
<i>Chicken (8oz) prepared with lemon & sesame seeds with teriyaki sauce.</i>	
Dinner Hibachi Scallops	\$23.10
<i>Fresh scallops (8 oz) sauted in lemon & Nami sauce.</i>	
Dinner Hibachi Filet Mignon	\$26.25
<i>Tender filet mignon (7 oz) prepared with Nami sauce.</i>	
Dinner Hibachi Salmon	\$27.30
<i>Fresh salmon filet (10oz) prepared with house seasoning.</i>	
Dinner Hibachi Lobster	\$33.60
<i>Two lobster tails (6 oz ea.) prepared with house seasoning.</i>	
Dinner Double Entree Special	
<i>Pick 2 choices.</i>	
Nami's Exclusive Hibachi Triple Dinner Special	\$39.90
<i>Tender filet mignon (5 oz), lobster tail (6 oz) & scallops (4 oz) prepared with garlic & house seasoning.</i>	
Steak, Chicken & Shrimp Triple Entree Special	\$33.60
<i>Fresh New York strip (5 oz), chicken breast (5 oz) & scallops (4 oz) prepared with house seasoning.</i>	
Texas Dinner Combination	\$37.80
Triple Entree Special	
<i>Lobster tail (6 oz), scallops (4 oz) & shrimp (4 oz) prepared with house seasoning and Nami sauce.</i>	
Steak & Shrimp Nami Special for Couples	\$44.10
Shrimp & Scallops Nami Special for Couples	\$48.30
Filet Mignon & Chicken Nami Special for Couples	\$48.30

Hand Roll

Rolled in a cone of seaweed wrapped around rice and fillings. 1 piece per order.

California Hand Roll	\$4.20
Spicy Tuna Hand Roll	\$4.73
Spicy Crab Hand Roll	\$4.73
Spicy Scallop Hand Roll	\$5.25
Unagi Hand Roll	\$4.73
Salmon Skin Hand Roll	\$4.73

Volcano Roll	\$11.55
<i>California roll topped with a rich spicy scallop sauce.</i>	
Caterpillar Roll	\$12.60
<i>BBQ eel, gobo, cucumber topped with avocado.</i>	
Rock & Roll	\$8.40
<i>Our feature Shrimp Tempura Roll with cucumber, avocados, masago topped with spicy mayo and unagi sauce.</i>	
Tiger Eye	\$12.60
<i>Smoked salmon, cream cheese, jalape os, crab wrapped on nori, deep fried, then wrapped again in soy paper with spicy mayo.</i>	
Top Secret Roll	\$18.90
<i>A massive list of top secret ingredients infused into a roll wrapped in foil and set on fire.</i>	
Monster Roll	\$13.65
<i>Smoked salmon, cream cheese, crab, and avocado deep fried topped with spicy mayo, unagi sauce, masago, sesame seeds and scallions.</i>	
Shaggy Dog Roll	\$15.75
<i>Shrimp tempura, cucumber avocado topped with crab in spicy mayo, unagi sauce, and sriracha.</i>	
Salmon Skin Roll (The Nami Classics)	\$8.40
<i>Filled with oven crisped salmon skin, cucumber, yama gobo, and bonito flakes.</i>	
Texas Roll	\$11.55
<i>Shrimp tempura, jalape os, avocado sauced with a jalapeno mayo glaze.</i>	
PD Roll	\$18.90
<i>Shrimp tempura, cream cheese, spicy tuna topped with creamy crab and fresh tuna, set ablaze with spicy mayo, unagi sauce, masago and scallions.</i>	

Nami Platters

Combination Platters (Chefs Choice)

Regular Combo	\$36.75
<i>Assorted 6 nigiri, 6 sashimi, 2 rolls combo for 2.</i>	
Deluxe Combo	\$57.75
<i>Assorted 10 nigiri, 10 sashimi, 3 rolls combo for 3</i>	

Side Orders

with regular entrees.

Side of Chicken	\$9.45
Side of Scallop	\$10.50
Side of Shrimp	\$10.50
Side of Salmon	\$10.50
Side of Steak	\$10.50
Side of Lobster	\$14.70
Side of Filet Mignon	\$12.60
Yum Yum Sauce	\$0.53

Kids Hibachi

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.

Kids Hibachi Chicken	\$12.60
<i>Grilled chicken breast with teriyaki glaze.</i>	
Kids Hibachi Steak	\$14.70

	<i>Grilled New York strip with teriyaki glaze.</i>	
Kids Teriyaki Chicken		\$11.55
	<i>Grilled chicken breast tenders with teriyaki glaze.</i>	
Kids Hibachi Scallops		\$14.70
	<i>Sauteed with lemon and Nami sauce.</i>	
Kids Hibachi Shrimp		\$13.65
	<i>Grilled shrimp with teriyaki glaze.</i>	
Kids Japanese Fried Chicken		\$10.50
	<i>Chicken breast lightly breaded with Japanese bread crumbs & deep fried.</i>	

Desserts

Ice Cream		\$5.25
	<i>Chocolate, Vanilla, or Green Tea</i>	
Cheesecake		\$8.40
	<i>NY style with whipped cream</i>	
Tempura Ice Cake		\$8.40
	<i>Deep fried ice cream wrapped in pound cake</i>	