

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

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.

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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	£2.25	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

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

Chisan Setto	Seafood sushi - 2 pieces of nigiri & 6 maki rolls	£7.25
Yasai Setto	Vegetable sushi - 2 pieces of inari & 6 maki rolls	£6.50
Oki Setto	Seafood sushi - 4 pieces of nigiri & 12 maki rolls	£13.95

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

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

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

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

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

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

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

Mixed or Salmon only	Small	£8.50	Large	£14.95
Tuna & Salmon	Small	£9.50	Large	£16.75
Tuna only	Small	£10.50	Large	£17.95

Main Courses

Tofu Teriyaki Bento-v	Organic tofu with salad, rice, vegetable Sushi & Okinami miso soup.	£9.9
Chicken Teriyaki Bento	Free range chicken with salad, Rice, sushi, & Okinami miso soup.	£10.95
Kaisen Tempura Bento	King Prawn, white fish Tempura with salad, rice, sushi& Okinami miso soup	£11.95
Tuna Wafu Bento	Seared tuna, served pink or well done, with salad, rice, sushi & Okinami miso soup.	£12.95
Steak Teriyaki Bento	Sirloin steak cooked in a teriyaki sauce Served with salad, rice , sushi & Okinami miso soup.	£13.95
Mixed Sashimi Bento	Slices of fresh raw salmon, tuna, squid mackerel served with rice, sushi, & Okinami miso soup.	£12.95
Pork Katsu Curry	Pork deep-fried in breadcrumbs Served on rice with Japanese curry.	£7.95

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)

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