

DINNER MENU



Nama Ramen
6526 Babcock Rd.
San Antonio, TX 78249

DRINKS

Fountain Soda 2.95

*Coke / Coke Zero / Cherry Coke
Sprite / Dr. Pepper / Red Flash*

Mexican Coke 1.75

Ramune 2

*Original / Melon / Strawberry
Orange / Grape*

Gold Peak Brewed Tea 2.95

Sweet / Unsweet / Raspberry / Sweet Green

STARTERS

Edamame 3

Wok-tossed edamame with garlic and seasoning topped with sesame seeds.

Seaweed Salad 4

House seaweed salad.

Gyoza 6

8 pieces of pan-fried pork dumplings.

Okonomiyaki Fries 6

Basket of fries topped with a drizzle of kewpie mayo, okonomiyaki sauce, furikake seasoning and bonito flakes.

Gyudon 7.5

Rice bowl topped with thinly-sliced marinated ribeye, green onions, red ginger, and sesame seeds.

Fried egg or onsen add-on +1.5

Mussel Kamikaze 7.5

Baked mussels with spicy mayo and eel sauce, topped with green onions and sesame seeds.

Yakitori: Skewers, 2 per order.

Butabara (Pork Belly) 3.25

Served with green onion.

Yotsumi (Chicken) 3.25

Topped with green onion.

Spicy Bacon Edamame 5

Wok-tossed edamame with garlic, bacon bits, and spicy seasoning.

Sea Garden Squid Salad 4.5

House seaweed salad with squid.

Takoyaki 5

6 pieces of octopus-filled fried pancake batter.

Sukiyaki Fries 7.5

Basket of fries topped with thinly-sliced marinated ribeye, supra sauce, spicy mayo, green onions, and sesame seeds.

Karaage Chicken 6.5

Fried bits of dark meat chicken, topped with a kewpie mayo drizzle and chives.

Bao: Open steamed buns with meat.

Chairman 3.25

Pork belly, pickled cucumbers, green onion, hoisin.

Bombay 3.25

Duck, pickled cucumbers, green onion, hoisin.

Texan 3.25

Beef curry patty, hoisin, pickle.

Gangnam 3.25

In order to maximize space, we require that each patron must order a food item (appetizer or entree).
Due to high wait times, each table may only split checks three ways.
Parties of 5 or more are subject to an 18% Service Fee.
Due to high volume and COVID-19 protocol, dining time is limited to a maximum of one hour from the scheduled reservation time.

SIGNATURE ROLLS

Nama Roll 11

In: cream cheese, tempura shrimp, avocado

Out: tempura fried, eel sauce, furikake

GTR Roll 13

In: cucumber, tempura shrimp, spicy mayo

Out: grilled eel, avocado, eel sauce, sesame seeds, habanero tobiko

UTSA Roll 10.5

(Maki Style)

In: cream cheese, kanikama, eel, avocado

Out: tempura fried, eel sauce

Jun Roll 9.5

In: tempura shrimp

Out: kanikama, spicy mayo, eel sauce, sesame seeds

Shenron Roll 12**

In: cream cheese, spicy mayo, fried crawfish, chives, serranos

Out: avocado and spicy sauce

Volcano Roll 11**

In: kanikama, avocado, serranos

Out: baked spicy crawfish, chives, masago

Spider Roll 8

(Maki Style)

In: masago, avocado, cucumber, soft shell crab

Out: eel sauce

White Widow Roll 14

In: soft shell crab, cucumber

Out: grilled eel, coconut flakes, eel sauce

Kim Roll 8.5**

In: tempura kanikama, cream cheese, avocado, serranos

Out: spicy mayo, sweet teriyaki, tempura crumbs

Jay Roll 9.5

In: spicy crab mix

Out: avocado, spicy mayo, eel sauce, sesame seeds

Baja Roll 8**

(Maki Style)

In: tomato, cilantro, tempura fried escolar, avocado, serranos, chives

Bahama Roll 9

(Maki Style)

In: coconut shrimp, cucumber, avocado

Out: eel sauce, sesame seeds

Green Ranger Roll 13

In: spicy tuna, mango, coconut shrimp

Out: avocado, creamy wasabi, furikake, eel sauce

Red Dragon Roll 12

In: tempura shrimp, cucumber, avocado

Out: spicy tuna, spicy mayo, eel sauce, wasabi tobiko

Ninja Roll 9

(Maki Style)

In: spicy tuna, cream cheese, avocado

Out: tempura fried, eel sauce

Rainbow Roll 11

In: kanikama, avocado, cucumber

Out: tuna, salmon, kanikama, shrimp, avocado

Oroku Sake Roll 12

In: cucumber sheet, salmon, spicy kanikama, avocado, sprouts, chives

Out: spicy mayo

Mandalorian Roll 11

In: grilled eel, cucumber

Out: avocado, eel sauce, sesame seeds, masago

Toretto Roll 11

In: spicy tuna, tempura shrimp

Out: kanikama, spicy mayo, eel sauce, sesame seeds

Han Roll* 13

In: spicy salmon, cucumber, chives

Out: hamachi, avocado, supra sauce

Amy Jo Johnson Roll 12

In: hamachi, salmon, avocado

Out: tuna, chives

Hatori Hanzo Roll* 14

In: spicy hamachi, chives, cilantro

Out: escolar, yuzu, pickled jalapeno, spicy sauce

Strawberry Roll 12

In: tempura shrimp, tuna

Out: strawberries, strawberry sauce, avocado, spicy mayo

Yakuza Roll** 14**

In: habanero crawfish, avocado, chives

Out: avocado, escolar, eel sauce, black garlic oil

Samurai Roll* 14

In: shrimp, cilantro, chives, avocado

Out: hamachi, salmon, avocado, supra sauce, pickled jalapeno

Supra Roll* 11

In: spicy tuna, avocado

Out: lightly-seared salmon, supra sauce

BASIC ROLLS

California Roll 5

In: kanikama, avocado, cucumber

Out: sesame seeds

Philadelphia Roll 5.5

In: cream cheese, smoked salmon, avocado, cucumber

Out: sesame seeds

Spicy Tuna Roll 6

In: spicy tuna, avocado

Out: togarashi

Spicy Salmon Roll 6

In: spicy salmon, avocado

Out: togarashi

Crunchy Roll 6

In: kanikama, cream cheese, cucumber

Out: masago, tempura crumbs

Snowflake Roll 6

In: grilled eel, cucumber

Out: coconut flakes, eel sauce

Vegetable Roll 6

In: cucumber, avocado, sprouts, carrots, asparagus

Out: sesame seeds

Mango California Roll 7

In: kanikama, mango, cucumber

Out: eel sauce

Wasabi Crunch Roll 7

In: spicy tuna, cucumber

Out: creamy wasabi sauce, eel sauce, tempura crumbs

NIGIRI AND SASHIMI

	2 pc. Nigiri	5 pc. Sashimi
Tuna (Maguro)	4	9
Salmon (Sake)	4	9
Yellowtail (Hamachi)	5	10.5
Octopus (Tako)	4	9
Mackerel (Saba)	3	8
Escolar (Shiro Maguro)	5	10.5
Shrimp (Ebi)	4	--
Imitation Crab (Kanikama)	3	--
Eel (Unagi)	5	--
Sweet Omelette (Tamago)	3	--

TRADITIONAL ROLLS

Tekka Maki (Tuna Roll) 4

Kappa Maki (Cucumber Roll) 3

Salmon Roll 4

Negi Hama 5

In: hamachi, green onion

SAUCES

Spicy Mayo / Eel Sauce / Supra Sauce / Creamy Wasabi .75

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies.

NAMA ORIGINAL RAMEN



Shoyu Ramen 9.75

Soy and chicken broth, thick wavy noodle, chashu, ajitama, green onion, naruto maki, wood ear mushroom, sesame seeds.

**contains fish*



Tonkotsu Ramen 9.75

Creamy pork broth, thin straight noodle, chashu, ajitama, green onion, wood ear mushroom, black garlic oil, sesame seeds.

Miso Ramen 10

Miso and chicken broth, thick wavy noodle, chashu, ajitama, green onion, bean sprouts, roasted corn, sesame seeds.

Spicy Miso Ramen 10.5

Miso and chicken broth with a spicy blend, thick wavy noodle, shredded pork, ajitama, green onion, bean sprouts, roasted corn, sesame seeds, chili thread.

No Substitutions.

Chopsticks only; we do not have any forks in the house.

Check us out online!
Instagram: @nama_ramen
Facebook: Nama Ramen

NAMA HOUSE SPECIAL RAMEN



Pork Rib Ramen 12

Chicken and soy sauce broth, thick wavy noodle, Japanese pork rib, shredded pork, black garlic oil, green onions, ajitama.



Spicy Karaage Ramen 12

Spicy creamy pork broth, thick wavy noodle, karaage tossed in spicy sauce, roasted corn, four cheese blend, green onions, ajitama.



Tantanmen Ramen 12

Spicy sesame pork broth, thick wavy noodle, minced chicken, bokchoy, green onion, sesame seeds, ajitama.

Udon Special 12

Savory beef broth with udon noodles, Hong Kong-style pork belly, green onions, ajitama, bokchoy, naruto, and scallion oil.

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RAMEN ADD ONS

Protein

Ajitama (Soft-boiled Egg)	1.5
Onsen (Poached Hotspring Egg)	1.5
Chashu (Sliced Pork Belly)	2
Shredded Pork	1.5
Sliced Duck Breast	2
Naruto Maki (Fish Cake)	.6

Veggies

Menma (Bamboo Shoots)	1.5
Nori (Roasted Seaweed)	1.5
Roasted Corn	2
Wood ear Mushroom	1.5
Sauteed Shiitake Mushroom	2

Spice

Spice Bomb*	.85
<i>Mild spicy garlic paste.</i>	
Rayu Oil**	.6
<i>Mild hot chili oil.</i>	
Bankai Habanero Bomb***	1
<i>Spicy garlic paste with light habanero chili mix.</i>	
Yakuza Style****	2.25
<i>Great for spice lovers! Thai chili and roasted habanero mix cooked into the ramen. No returns.</i>	

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CURRENT SPECIALS



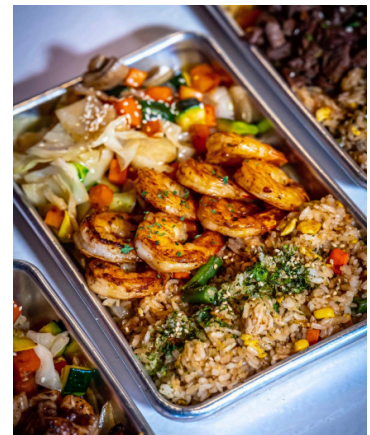
Braised Beef Udon 12

Aromatic beef broth, braised beef chunks, bokchoy, green onion, tempura flakes, red ginger.

House Special Teppanyaki

Served with garlic yakimeshi and grilled veggies with your choice of protein, cooked with our house-made garlic butter.

Chicken 12 / Beef Ribeye 15 / Shrimp 16



Chef Special Lobster Roll 15

In: Spicy crab and tempura shrimp
Out: Torched spicy lobster, eel sauce, spicy mayo

