



APPETIZERS



HOT

EDAMAME

Steamed lightly salted
\$7

SHRIMP SHUMAI

Steamed shrimp dumpling
\$10

CRISPY GYOZA

Pan-fried pork dumpling
\$9

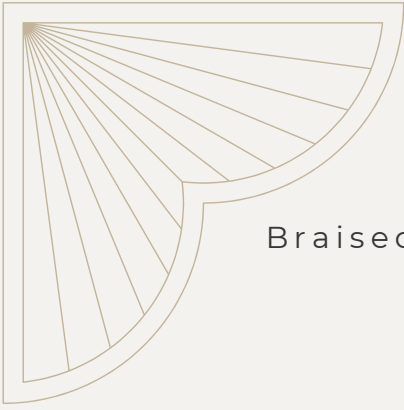
YAKITORI WING

Chicken wings with Japanese garlic seasoning
\$18

GARLIC SHRIMP

Lightly fried shrimp with roasted garlic sauce
\$16





PORK BELLY

Braised pork belly with a soy-mirin glaze,
daikon, and soft-boiled egg
\$16

MISO COD

Broiled miso-marinated black cod with pickled vegetables
\$16

ROCK SHRIMP TEMPURA

Crispy fried shrimp tossed in spicy creamy sauce
\$15

ROASTED BABY CORN HONEY

Roasted baby corn, miso butter, katsuobushi
\$14

SHRIMP & VEGGIE TEMPURA

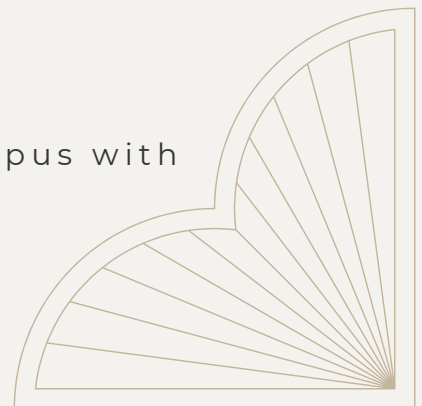
Lightly battered shrimp and vegetables with
dipping sauce
\$18

AGEDASHI TOFU

Crispy deep-fried soft organic tofu in a light
dashi broth
\$12

TAKO KARAAGE

Japanese-style deep-fried octopus with
soy seasoning
\$18





COLD

YELLOWTAIL CRUDO

Sliced yellowtail with serrano, sriracha in
ponzu sauce
\$20

TORO TARTARE

Finely chopped fatty tuna and black
caviar in wasabi soy
\$29

SCALLOP CARPACCIO

Thinly sliced scallops with citrus-truffle
sauce and black tobiko
\$22

TUNA PIZZA

Tuna, avocado, masago on a crisp tortilla
with Japanese mayo
\$18

BEEF TATAKI

Seared beef, cabbage, fried onion,
scallion, ponzu sauce
\$25

SUNOMONO

Tuna, salmon, white fish, shrimp, sliced
cucumber, sweet vinegar
18

CRISPY RICE

Spicy tuna **17** | Spicy Salmon **16** |
Spicy Avocado **14**





SOUP / SALAD



MISO SOUP

Traditional soybean broth with tofu,
seaweed and scallions
\$5

HOUSE SALAD

Mixed green, cherry tomatoes, cucumber,
carrot, ginger dressing
\$6

JAPANESE SEAWEED SALAD

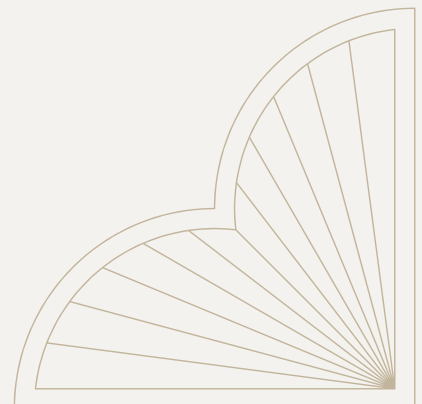
Marinated wakame seaweed
\$7

SNOW CRAB SALAD

Snow crab, cucumber, masago, Japanese mayo
\$16

TUNA TATAKI SALAD

Seared tuna, mixed greens, avocado, mango,
yuzu dressing
\$25



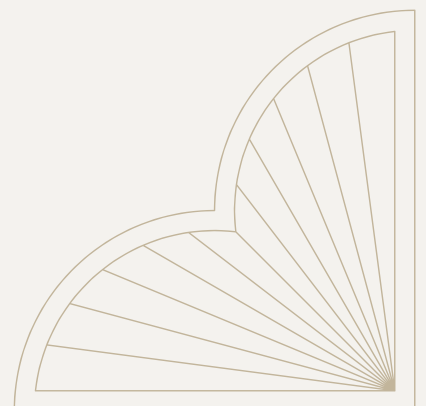


ROBATA JAPANESE GRILL



(2 skewers per order)

CHICKEN (THIGH)	11
SHORT RIB	15
SCALLOP	22
SHIITAKE MUSHROOM	8





NOODLE & RICE



BEEF YAKI UDON

Stir-fried Japanese thick white noodles, napa,
carrot, onion
\$22

SHORT RIB FRIED RICE

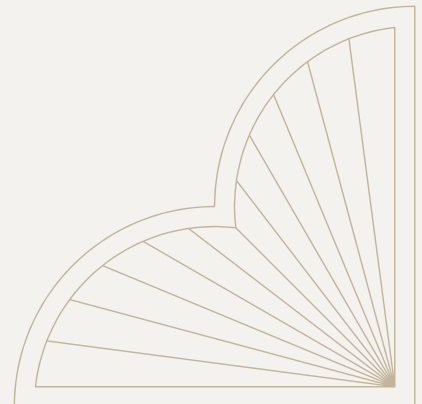
Grilled Korean-style short-ribs with stir-fried
rice, carrots, edamame, egg, garlic
\$25

NABE UDON SOUP

chicken, tofu, napa, carrot, mushroom, udon
noodle
\$25

Side

WHITE RICE	4
SUSHI RICE	5
ROASTED VEGETABLES	10





ENTREE

(served with rice)



CHICKEN TERIYAKI

Grilled organic chicken breast and roasted vegetables with teriyaki sauce

\$22

CHICKEN KATSU

Panko-breaded and deep-fried Japanese style

\$20

SCOTTISH SALMON

Grilled salmon and roasted vegetables in tomato ginger sauce

\$28

RIB EYE PEPPER STEAK

10 oz ribeye with mustard peppercorn sauce

\$36

BRONZINI

Japanese-style grilled Mediterranean sea bass and roasted vegetables

\$28

JAPANESE CURRY

Beef, potato, onion, carrot in the traditional Japanese curry sauce

\$25





SUSHI/SASHIMI

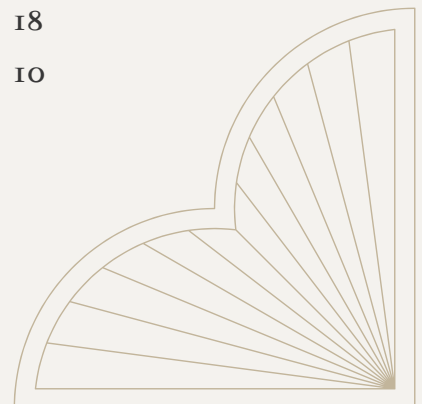
(sushi 1 pc or sashimi 2 pcs)



TUNA (AKAMI)	5	SHRIMP (I)	5
CHU TORO	12	OCTOPUS	6
OTORO	16	SQUID (I)	6
YELLOWTAIL	6	HOKKAIDO SCALLOPS	8
YELLOWTAIL BELLY	7	BOTAN EBI (I)	9
SALMON	5	FRESHWATER EEL (I)	7
SALMON BELLY	6	SALMON ROE (I)	6
SNAPPER (MADAI)	8	MASAGO (I)	4
FLOUNDER (HIRAME)	8	TAMAGO	5
GOLDEN EYE SNAPPER	10	SNOW CRAB (I)	9
STRIPED JACK (SHIMA-AJI)	8	WAGYU (I)	MP
KANI	4	UNI (I)	MP

PREMIUM NIGIRI (1pc)

TORO, BLACK CAVIAR, TRUFFLE	20
FOIE GRAS, TRUFFLE, BLACK CAVIAR	16
WAGYU BEEF, FOIE GRAS, TRUFFLE	20
TORO, UNI, BLACK CAVIAR	25
EEL, FOIE GRAS, BLACK CAVIAR	18
UNI, QUAIL EGG, BLACK CAVIAR	22
BOTAN EBI, UNI, BLACK CAVIAR	18
SEARED SALMON, TRUFFLE, SALMON EGG	10





HAND ROLL or ROLL



AVOCADO	Avocado 6 or 8
SALMON SKIN	Toasted salmon skin, cucumber 9 or 11
TUNA	Tuna 8 or 10
SPICY TUNA	Spicy tuna, cucumber 10 or 12
HAMACHI	Yellowtail, scallion 9 or 11
ALASKA	Salmon, avocado, cucumber 10 or 12
SPICY SCALLOP	Chopped scallop, cucumber, spicy mayo, masago 14 or 16
VEGGIE	Avocado, cucumber, carrot, pickled radish, asparagus 7 or 9
UNAGI	Baked eel, cucumber 11 or 13
SHRIMP TEMPURA	Shrimp tempura, avocado, cucumber, masago, mayo 12 or 14
SOFT SHELL CRAB	Fried soft shell crab, avocado, cucumber, masago, mayo 16 or 18
ROYAL CALIFORNIA	Snow crab, avocado, cucumber 14 or 16

Nomu signature rolls

MANGO TANGO	Salmon, avocado topped with mango, crispy rice pearl, and honey glaze 16
DOUBLE IMPACT	Shrimp tempura, avocado topped with assorted fish, eel, eel sauce and chili sauce 19
TRITON	Tuna, salmon, hamachi, tamago, cucumber, spinach, pickled radish 18
FISH BURNED	Spicy wahoo, avocado, cilantro topped with seared tuna, smoke chili powder 20
HOT-MESS	Royal California roll topped with baked fish mixed with spicy mayo, eel sauce 22
DRUNKEN	Salmon, kani, cream cheese roll, deep fried, topped with baked crab with mayo 18
THREE MUSKETEERS	tuna, salmon, yellowtail, topped with avocado, black tobiko, eel sauce and spicy mayo 18
SUNSET	Salmon, cream cheese, cucumber topped with seared salmon and salmon egg 18
SEA OF SEVEN	Octopus, shrimp, crab, tuna, salmon, masago, ponzu jelly 20
PINK LADY	Shrimp tempura, avocado, cream cheese, topped with kani salad, masago, eel sauce 18
TOASTED SPICY TUNA	Steamed shrimp, avocado, cucumber, topped with torched spicy tuna, eel sauce, spicy mayo 20

PREMIUM SELECTION

MAD WAGYU	Tiger shrimp, snow crab, asparagus, cream cheese topped with avocado & thin seared wagyu, black garlic-truffle ponzu 34
THE BILLIONAIRE	Snow crab, tempura asparagus, avocado topped with O-toro, black truffle, black caviar, gold flake 35





CHEF'S DAILY SELECTION



SUSHI MORIAWASE

10 pcs of sushi (chef's choice), a tuna roll
\$38

SASHIMI MORIAWASE

18 pcs of sashimi assortment (chef's choice)
\$40

SUSHI & SASHIMI OMAKASE

4 pcs of sushi, 10 pcs of sashimi (chef's choice), a Hamachi roll
\$42

SASHIMI TRIO

2 slices of O-toro, Chu-Toro, and Akami (lean tuna)
\$34

THE ULTIMATE CHIRASHI

A celebration of the ocean's finest treasures. We pair the day's premium sashimi with the buttery richness of Toro and the briny sweetness of Uni and Botan Ebi. Topped with Ikura and Black Caviar for a sophisticated finish. A complete sensory experience atop seasoned sushi rice
\$68

