



APPETIZERS



HOT

EDAMAME

Steamed, lightly salted
\$8

SHRIMP SHUMAI

Steamed shrimp dumplings
\$12

CRISPY GYOZA

Pan-fried pork dumplings
\$9

YAKITORI WINGS

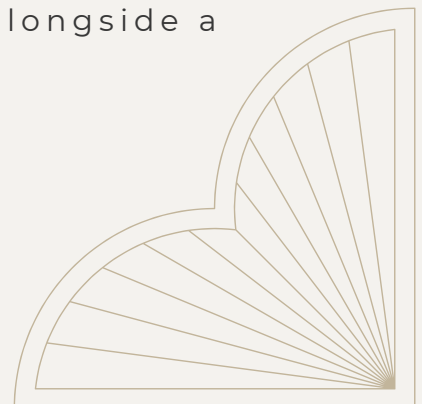
Chicken wings with Japanese garlic seasoning
\$18

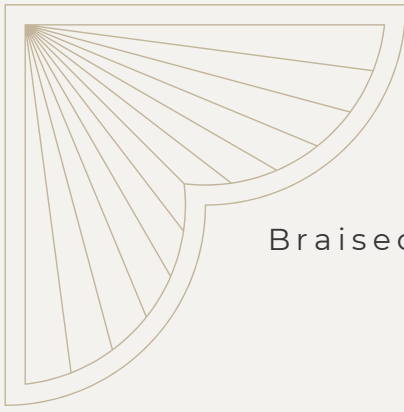
GARLIC SHRIMP

Lightly fried shrimp with roasted garlic sauce
\$18

A5 WAGYU ISHIYAKI

Japanese A5 Wagyu beef served alongside a
hot stone
\$34





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
\$18

ROCK SHRIMP TEMPURA

Crispy fried shrimp tossed in spicy creamy sauce
\$16

SHRIMP & VEGGIE TEMPURA

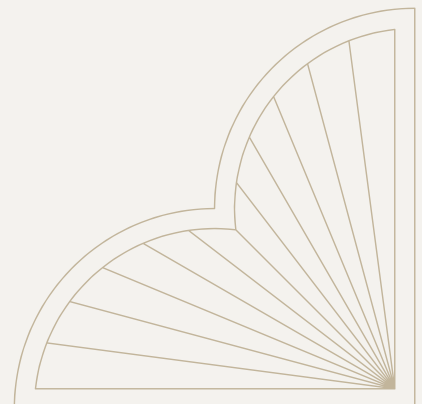
Lightly battered shrimp and vegetables with
dipping sauce
\$18

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
\$30

SCALLOP CARPACCIO

Thinly sliced scallops with citrus-truffle
sauce and caviar
\$25

TUNA PIZZA

Tuna, avocado, masago on a crisp tortilla
with Japanese mayo
\$19

BEEF TATAKI

Seared beef, cabbage, fried onion,
scallion, ponzu sauce
\$22

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
\$6

HOUSE SALAD

Mixed greens, cherry tomatoes, cucumber,
carrot, ginger dressing
\$7

JAPANESE SEAWEED SALAD

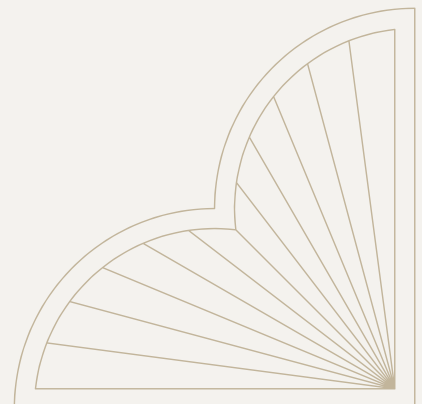
Marinated wakame seaweed
\$8

SNOW CRAB SALAD

Snow crab, cucumber, masago, Japanese mayo
\$18

TUNA TATAKI SALAD

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





ROBATA JAPANESE GRILL

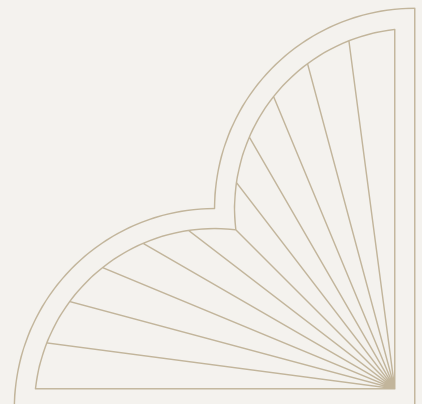


(2 skewers per order)

CHICKEN (THIGH)	12
SHORT RIB	16
SCALLOP	22
LAMB CHOPS	24

Sides

WHITE RICE	4
SUSHI RICE	5
ROASTED VEGETABLES	10
STEAMED UDON NOODLE	7





NOODLE & RICE



BEEF YAKI UDON

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

SHORT RIB FRIED RICE

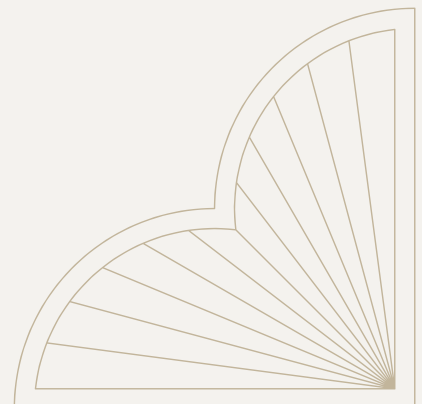
Grilled Korean-style short-ribs with stir-fried
rice, carrots, edamame, egg, garlic
\$28

NABEYAKI UDON SOUP

Shrimp tempura, fried tofu, napa, carrot,
mushroom, scallion, and udon noodles
\$25

UNI MENTAICO PASTA

Cod roe, uni, ikura, linguine pasta, heavy
cream, butter, soy sauce, scallions, seaweed
\$38





ENTRÉES

(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
\$22

SALMON TERIYAKI BOWL

Grilled salmon, mushrooms, edamame, seaweed, pickled ginger with teriyaki sauce
\$30

RIB EYE PEPPER STEAK

10 oz ribeye with mustard peppercorn sauce
\$38

BRONZINI

Japanese-style grilled Mediterranean sea bass and roasted vegetables
\$30

JAPANESE CURRY

Beef, potato, onion, carrot in the traditional Japanese curry sauce
\$26





SUSHI or SASHIMI



(2 pcs per order)

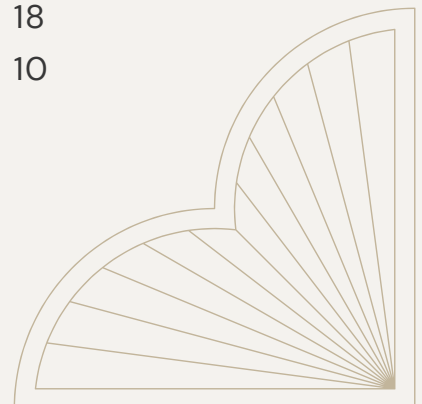
TUNA (AKAMI)	12
CHU TORO	16
OTORO	22
YELLOWTAIL	13
YELLOWTAIL BELLY	14
SALMON	10
SALMON BELLY	12
SNAPPER (MADAI)	16
FLOUNDER (HIRAME)	15
STRIPED JACK (SHIMA-AJI)	15
HOKKAIDO SCALLOPS	16
KANI	10

(1 pcs per order)

SHRIMP	6
SQUID	7
BOTAN EBI	10
FRESHWATER EEL	7
SALMON ROE	7
MASAGO	5
TAMAGO	6
SNOW CRAB	12
WAGYU	MP
UNI	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 8 or 10
SALMON SKIN	Toasted salmon skin, cucumber 11 or 13
TUNA	Tuna 10 or 12
SPICY TUNA	Spicy tuna, cucumber 12 or 14
HAMACHI	Yellowtail, scallion 12 or 14
ALASKA	Salmon, avocado, cucumber 13 or 15
SPICY SCALLOP	Chopped scallop, cucumber, spicy mayo, masago 16 or 18
VEGGIE	Avocado, cucumber, carrot, pickled radish, asparagus 10 or 12
UNAGI	Baked eel, cucumber 12 or 14
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 18 or 20

Nomu signature rolls

MANGO TANGO	Salmon, avocado topped with mango, crispy rice pearl, and honey glaze 18
DOUBLE IMPACT	Shrimp tempura, avocado topped with assorted fish, eel, eel sauce and chili sauce 20
TRITON	Tuna, salmon, hamachi, tamago, cucumber, spinach, pickled radish 20
FISH BURNED	Spicy wahoo, avocado, cilantro topped with seared tuna, smoked chili powder 22
DRUNKEN	Salmon, kani, cream cheese roll, deep fried, topped with baked krab with mayo 20
THREE MUSKETEERS	Tuna, salmon, yellowtail, topped with avocado, black tobiko, eel sauce and spicy mayo 19
SUNSET	Salmon, cream cheese, cucumber topped with seared salmon and salmon egg 20
THE NAKED MAKI	(No rice) tuna, salmon, shrimp, kani, cucumber, avocado, scallion, and masago 24
PINK LADY	Shrimp tempura, avocado, cream cheese, topped with kani salad, masago, eel sauce 19
TOASTED SPICY TUNA	Steamed shrimp, avocado, cucumber, topped with torched spicy tuna, eel sauce, spicy mayo 22

PREMIUM SELECTION

MAD WAGYU	Tiger shrimp, snow crab, asparagus, cream cheese topped with avocado & thin seared wagyu, black garlic-truffle ponzu 35
ROYAL CROWN	Tuna, salmon, yellowtail, snow crab topped with tuna, salmon, yellowtail, & truffle ponzu glaze - elegant & refined, black caviar 34
THE BILLIONAIRE	Snow crab, tempura asparagus, avocado topped with O-toro, black truffle, black caviar, gold flake 35





CHEF'S DAILY SELECTION



THE GRAND 12 OMAKASE

A curated journey through 12 distinct moments of taste, showcasing ultra-premium, seasonal nigiri crafted to highlight unique textures and decadent flavor profiles (12 pcs of premium sushi assortment and 4 pcs of Toro-Taku roll)

\$95

SUSHI MORIAWASE

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

\$40

SASHIMI MORIAWASE

16 pcs of sashimi assortment (chef's choice)

\$44

SUSHI & SASHIMI MORIAWASE

4 pcs of sushi, 8 pcs of sashimi (chef's choice), a Hamachi roll

\$46

SASHIMI TRIO

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

\$38

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

\$75

