



MENU

Kitchen Bites

Edamame GF V	6
Salted or tossed in chili garlic seasoning	
Karaage	9.5
Japanese fried chicken bites	
Chili Mayo Shrimp	9
Tempura shrimp tossed with chili mayo	
Takoyaki	7
Crispy octopus-filled balls with takoyaki sauce, mayo, scallions, nori, and bonito flakes	
Gyoza	8
Pan-fried Japanese dumplings	
Agedashi Tofu	7.5
Lightly fried tofu served with tempura sauce, bonito flakes, daikon & scallions	
Truffle Fries V	7.5
Fries tossed with truffle oil, shredded nori, grated parmesan, and parsley	
Soft Shell Crab	12
Tempura soft shell crab with tempura sauce	
Shishito Pepper	7.5
Shishito peppers tossed in tare sauce, topped with bonito flakes & nori	
Miso Glazed Brussel Sprouts V	8
Brussel sprouts tossed in caramelized miso glaze	

Seafood

Greens on the side with coconut dressing

Grilled Mackerel GF	13
Hamachi Kama GF	13
Fried yellowtail collar	
Chilean Sea Bass	22
Seared Chilean Sea Bass marinated in miso glaze	
Grilled Octopus	19
Black pepper sauce	

Sushi Bites

Premium Sashimi App * GF	35
10 pieces of premium seasonal assorted fish	
Premium Sushi App * GF	29
6 pieces of premium seasonal assorted fish	
Tuna Tartare *	17
Finely chopped raw tuna mixed with chili sauce, served with crispy rice crackers	
Yellowtail Jalapeno *	14
Slices of yellowtail topped with fresh jalapeno served with ponzu & sriracha	
Scallop Crudo *	14
Hokkaido scallops seared with spicy mayo, topped with wasabi dressing, scallions, tobiko, and microgreens	
Salmon Carpaccio *	14
Thinly sliced salmon wrapped around cucumber, topped with lemon zest, tobiko, and shoyu wasabi sauce	
Fish Tempura	13
Assorted fish tempura topped with chili mayo and eel sauce	
Avocado Salad GF V	9
Ginger based dressing	
Mixed Fish Salad *	15
Assorted fish, seaweed salad, cucumber, tossed in ponzu and spicy mayo	
Seaweed Salad GF V	6

Donburi (Served Over Rice)

Chirashi * GF	25
Chef's selection of assorted sashimi and avocado served over sushi rice	
Unadon	14
Grilled eel glazed with eel sauce, garnished with sesame seed & oshinko	
Salmon Don *	13
Seared salmon glazed with japanese mayo, topped with avocado, tobiko & scallions	
Japanese Beef Curry	15
Tender pieces of beef simmered with carrots, potatoes & onions	
Chicken Teriyaki Don	13
Teriyaki-glazed grilled chicken served over steamed rice with a marinated egg	
Gyu Don	13
Thinly sliced beef simmered with onions in a sweet soy sauce, served with marinated egg	

GF **Gluten Free**

V **Vegetarian**

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

*** 20% gratuity will be added to parties of 6 or more.**

Sashimi(3) Nigiri(2) * GF

Salmon (Sake)	10
King Salmon (Masunosuke)	13
Tuna (Akami)	10
Yellowtail (Hamachi)	10
Hokkaido Scallop (Hotategai)	11
Mackerel (Saba)	10
Fresh Water Eel (Unagi)	10
Sweet Shrimp (Amaebi)	11
Sea Bream (Madai)	12
Tuna Belly (Otoro)	MP
Sea Urchin (Uni)	MP
Salmon Belly (Harasu)	12

Temaki (Hand Rolls)

Otoro Special * GF	15
Masunosuke (King Salmon) *	11
Spicy Tuna *	7
Hamachi (Yellowtail) * GF	7
Fish Tempura	7
Amaebi (Sweet Shrimp) *	8

Signature Plates

Wagyu Don *	25/45
American or Japanese A5 Wagyu on rice, topped with microgreens, roasted sesame seeds, and raw egg yolk	
Katsu	21
Fried pork tenderloin breaded in crunchy Japanese panko, Served with fresh shredded cabbage	
+ Japanese Beef Curry	8
Yakisoba	15
Stir fried soba noodles, shrimp, sliced onions, peppers and scallions	
Miso Creamy Mentaiko Udon *	16
Udon noodles tossed in a creamy butter sauce, topped with cod roe, ikura, nori, scallions & raw egg yolk	

Nomu Special Rolls

Kaiyo Tuna *	18
Spicy tuna, avocado, scallions, topped with seared bluefin tuna, ponzu, tempura crunch & tobiko	
Mackerel Special (Pressed roll) *	16
Spicy tuna, shiso leaves, topped with seared mackerel, oshinko & tobiko	
Kabuki Salmon *	17
Tempura salmon, avocado, topped with king salmon, umami tobiko, yuzu mayo, lemon zest, microgreens	
Nomu Blossom	16
Tempura shrimp, tempura salmon, avocado, crawfish salad, chill sauce, eel sauce (soy paper)	
Emperor's Crunch *	25
Fried Shishito, cucumber, dried pork, topped with seared Japanese A5 wagyu, fried onions, scallions & wasabi sauce	
Golden Breeze	14
Shrimp tempura, krab, cucumber, topped with mango slices & mango drizzle	
Black River	15
Shrimp tempura, cucumber, topped with eel, avocado, masago arare & eel sauce	
Trio no Maki * GF	15
Krab, avocado, cucumber topped with salmon, tuna, yellowtail & avocado	

Sushi Rolls

Spicy Tuna *	7
Spicy tuna, cucumber, crunchy flakes	
Yellowtail Scallion * GF	8
Unagi	8
Eel, cucumber, avocado, eel sauce	
Vegetable GF V	6
Japanese pickled vegetables, cucumber, avocado	
Shrimp Tempura *	8
Tempura shrimp, avocado, cucumber, tobiko, eel sauce	
California *	7
Krabstick, cucumber, avocado & tobiko	
Dynamite	10
Salmon, krab stick, cream cheese, eel sauce, spicy mayo (Fried)	
Sweet Potato V	6
Tempura sweet potato, drizzled with eel sauce	

Dessert

Japanese Cheesecake	9
Matcha Tiramisu	10
Ice Cream	7