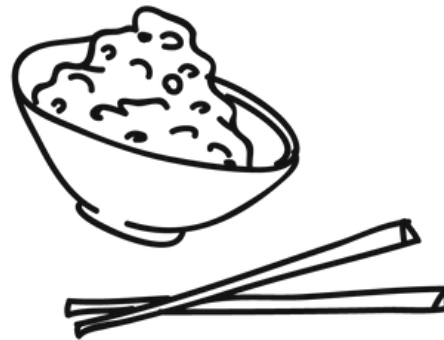


# Dinner Menu

ディナーメニュー



nomiya 居酒屋

[www.nomiya.sg](http://www.nomiya.sg)  
f @nomiyasg

# Signature Izakaya Sets



## 5 Pax Set \$328

Edamame  
Nasu (Eggplant) with 'Mala' Sauce  
Gold Dust Charcoal Chicken  
Canadian Scallop  
with Miso Curry Tartare  
Foie Gras Chawanmushi (5)  
Miso Asari Clam & Mini Scallop  
Surume Ika  
or  
Yellowtail Collar  
(choose 1)  
Aged Wagyu Sirloin  
Chef's Selection of 6 Skewers  
Mini Bowl  
Cold Udon & Seasonal Truffle (5)

## 4 Pax Set \$268

Edamame  
Nasu (Eggplant) with 'Mala' Sauce  
Gold Dust Charcoal Chicken  
Foie Gras Chawanmushi (4)  
Canadian Scallop  
with Miso Curry Tartare  
Surume Ika  
or  
Yellowtail Collar  
(choose 1)  
Aged Wagyu Sirloin  
Chef's Selection of 6 Skewers  
Mini Bowl  
Cold Udon & Seasonal Truffle (4)

## 3 Pax Set \$188

Edamame  
Nasu (Eggplant) with 'Mala' Sauce  
Gold Dust Charcoal Chicken  
Lobster Croquette  
Foie Gras Chawanmushi (3)  
Canadian Scallop  
with Miso Curry Tartare  
Surume Ika  
or  
Yellowtail Collar  
(choose 1)  
Chef's Selection of 5 Skewers  
Mini Bowl  
Cold Udon & Seasonal Truffle (3)

# Signature Izakaya Sets



## 2 Pax Set A \$118

Edamame

Nasu (Eggplant) with 'Mala' Sauce

Lobster Croquette

Foie Gras Chawanmushi (2)

Yuzu Glazed Char-Grilled Pork Jowl  
or  
Beef Brisket and Tendon  
(choose 1)

Oden (3pc)

**Chef's Selection of 4 Skewers**

**Mini Bowl**

Cold Udon & Seasonal Truffle (2)

## 2 Pax Set B \$148

Edamame

Nasu (Eggplant) with 'Mala' Sauce

Lobster Croquette

Foie Gras Chawanmushi (2)

Aged Wagyu Sirloin

**Chef's Selection of 4 Skewers**

**Mini Bowl**

Cold Udon & Seasonal Truffle (2)

## Small

おつまみ、前菜

## Sharing

共有

Toasted Baguette Coins with Chef's Nori Butter

\$6.90



Lobster Croquette

mozzarella wrapped in potato ball. topped with lobster paste & tobiko

\$8.90



Foie Gras Chawanmushi\*

pan-fried foie gras on steamed egg with camembert

\$18

Edamame

green soybeans sautéed with garlic, dashi, shichimi spice dust

\$5



Oysters Tempura (2pc)

citrus curd

\$16



Nasu with 'Mala' Sauce

eggplant, Sichuan peppercorn spice

\$8.90



Charred Brussels Sprouts

sautéed with konbu butter

\$8.90

River Shrimps

deep fried baby shrimps. with smoked saikyo miso mayo

\$10

Tako Wasabi

octopus chinmi with wasabi

\$5

Deep Fried Chicken Skin

\$6.80



Gold Dust Charcoal Chicken

karaage chicken. accompanied with Chef's egg mayo

\$13

Beef Brisket and Tendon

braised

\$18.80



Crispy Lamb Ribs

fried lamb ribs (150g). accompanied with miso curry sauce, pickled cucumber

\$22.90



Charred Ebi with Burnt Butter

wild caught sea prawn, garlic, konbu. served with baguette coins

\$28.50

Dashi Maki Tamago with Crab Roe Paste

Japanese omelette, topped with crab roe paste

\$9.90

Miso Asari Clam and Mini Scallop

asari clam, mini Hokkaido scallop, cherry tomato, garlic, miso broth

\$18.50

Oden (3pc)

daikon, egg, beancurd bag

\$8

Oden (6pc)

daikon, egg, beancurd bag, konnyaku & assorted fish cakes

\$14



House Favourites



No meat



Limited servings per day, while stocks last

nomiya

居酒屋



All prices are subject to 10% service charge.  
Please inform us if you have any food allergies.

## Specials

特別

### Aloha! Poke Wrap

sashimi dice (hamachi, maguro, salmon), avocado, baby romaine with poke dressing

\$16



### Ikura Negitoro Pie Tee (2pc)

negitoro, ikura, wasabi cream cheese

\$17



### Uni Ikura Petite Bowl

with sushi rice

1 Bowl

\$28

2 Bowls

\$50

## Oysters

カキ

### Seasonal Oysters

2 Pieces

\$14

6 Pieces

\$40

### Seasonal Oysters with Ikura

2 Pieces

\$18



### Seasonal Oysters Special

3 Oysters + 3 Oysters with Ikura

\$48



Recommended Pairing:

### Imayotsukasa "IMA" Oyster Junmai (60ml)

\$8

Produced after 3 years of R&D to pair with oysters. Creates a juicy acidity to lighten the palate after having oysters.



House Favourites

## Sashimi

刺身

### Nomiya Platter for 2

chutoro, hamachi, hokkaido hotate, uni

\$48

### Sashimi Platter

chutoro, salmon, hamachi

For 2 (2 slices each)

\$28

For 3 (3 slices each)

\$38

Ala-Carte (4 slices each)

Hamachi

\$16

Salmon

\$12

Hotate

\$18

Uni Sashimi

with nori

1 Portion (6g)

\$30

2 Portion (12g)

\$55

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## Grill

焼き物

Eihire dried stingray fin	\$10
Nori Butter Enoki Mushroom	\$7.90
Surume Ika Japanese squid	\$25
Yellowtail Collar	\$20
 Yuzu Glazed Char-Grilled Pork Jowl	\$18
 Aged Wagyu Sirloin	\$58

 House Favourites  
 No meat

## Skewers

串焼き

### Chicken



Tsukune (meatball)	\$4.50
Tori Momo (thigh)	\$4.50
Tebasaki (wings)	\$4.50
Sunagimo (gizzard)	\$4.50
Emon (breast) with ume kosho	\$4.50

### Pork



Miso Glazed Butabara (pork belly) with pickled apples	\$12 for 2 (\$6.50 each)
Butabara (pork belly)	\$5

### Seafood

Hotate (scallop)	\$9
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### Vegetables

Asparagus	\$4
Eringi (king oyster mushroom)	\$3.50
Cherry Tomato	\$24

### Chef's Selection\* (6pcs)

\*Excludes Miso Glazed Butabara



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## Maki

巻き

### Poke Maki

cucumber maki, hamachi, tuna, salmon, in-house poke dressing, tobiko

\$18

### Aburi Mentai Salmon Maki

cucumber maki, cooked salmon, avocado, tobiko, aburi mentaiko

\$16

## Rice / Udon

丼、うどん

### Pork Jowl Don

thinly sliced charred pork jowl, onsen egg

mini \$5.90  
upsized \$11



### Gyudon

thinly sliced beef, onsen egg

mini \$5.90  
upsized \$11

### Truffle Chirashi Don

sashimi dice, tamago, cucumber, ikura

mini \$8.90  
upsized \$17



### Cold Udon & Seasonal Truffle

thin udon tossed with truffle oil, shio konbu. Topped with tobiko

mini \$9.90  
upsized \$19.50

### Truffle Chirashi Premium Don

uni, hokkaido hotate, sashimi dice, tamago, cucumber, ikura

upsized \$28.50

*Note: The egg in the mini bowl is a quail egg.*



House Favourites



nomiya 居酒屋

## Dessert

デザート



### Ice-Cream of the Day

single scoop

\$5.90

### Goma Cheesecake

house-made. black sesame

\$8.90

### Hojicha Creme Caramel

house-made

\$9.50

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# Drinks

ドリンク



## Sake

House Sake (Hot/Cold) 180ml	\$23
Yuzu Sake on the rocks (45ml)	\$14.50

## Beer

Sapporo Premium Beer Full Pint	\$12.90
Half Pint	\$8.50

## Highball

Takara Highball takara king whisky, soda	\$11
Kakubin Highball suntory whisky, soda	\$13
Chūhai shochu, soda water	\$13

## Shochu

Rokuchoshi Daikoshu Toroshikaya neat / on the rocks (60ml)	\$18.80
Beniotome Superior neat / on the rocks (60ml)	\$15.80

## Whisky

Takara King Whisky neat / on the rocks (60ml)	\$17
Suntory Whisky neat / on the rocks (60ml)	\$18.50
Matsui San-In Blended Japanese Whisky neat / on the rocks (60ml)	\$22
Matsui Kurayoshi Pure Malt Sherry Cask neat / on the rocks (60ml)	\$28

## Liqueur

Umeshu on the rocks (45ml)	\$12.50
TEAra Hojicha on the rocks (45ml)	\$15.50

## Sake Cocktail

Saketini sake, gin	\$16
A Geisha's Dream sake, blackcurrant liqueur, fresh lime juice	\$16
Shiro Hero sake, peach liqueur, fresh lime juice	\$16

## Other Cocktail

Cachaça Sunrise Cachaça, orange juice, grenaldine syrup	\$18
Gin & Tonic / Soda roku gin, tonic / soda	\$18
Whisky Green Tea <sup>♥</sup> suntory whisky, ocha, honey	\$18

<sup>♥</sup> Created specially for Nomiya by Dorothy's Bar



# Non-Alcoholic Drinks

ドリンク



## Mocktail


**The Grape Escape**  \$9.80  
kyoho grape, calpis, soda water

**Ringo Jingo**  \$9.80  
aomori apple, calpis, soda water

**Ginger Punch** \$9.80  
apple juice, orange juice, ginger syrup

**Shio Cola** \$7.80  
coke, shoyu, maple syrup, lemon juice, cinnamon

**Calpis Soda** \$7.80

 Created specially for Nomiya by Dorothy's Bar

## Canned Drinks / Sparkling Water

Coke / Coke Zero / Sprite / Ice Lemon Tea \$2.80

Minute Maid (Orange) \$3.50

Green Tea \$2.80

Sparkling Mineral Water \$4.50

## Cold-Pressed Juice

Pure Orange Juice \$8.20


Pure Apple Juice \$8.20

Pineapple + Ginger Juice \$9

**The Sunset** \$9.80  
carrot, orange, passionfruit


**Dance to the Beet** \$9.80  
beetroot, chia seeds, apple, cucumber

## Hot Tea

 **White Ginger Lily** \$5.80  
organic white tea, galangal, lemongrass, eucalyptus, orange blossoms, lily, lavender

 **Japanese Sencha with Cherry Blossoms** \$5.80  
steamed green tea, cherry blossoms

**Green Tea** \$2

 Gryphon Artisan Selection

# Drinks

ドリンク



Full sake, shochu, whiskey and wine menu are available in-store.