



HAPPY HOUR

ハッピーアワー

3PM to 5.30PM (Last Order @ 5PM)

DRINKS

ドリンク

Sake

House Sake (Hot/Cold) 180ml	\$16 (U.P. \$23)
Yuzu Sake on the rocks (45ml)	\$12.30 (U.P. \$14.50)

Beer

Sapporo Premium Beer Full Pint	\$9 (U.P. \$12.90)
Half Pint	\$6 (U.P. \$8.50)

Highball

Takara Highball takara king whisky, soda water	\$9.30 (U.P. \$11)
Kakubin Highball suntory whisky, soda water	\$11.10 (U.P. \$13)
Chūhai shochu, soda water	\$11.10 (U.P. \$13)

Whisky

Takara King Whisky (60ml)	\$14.50 (U.P. \$17)
Suntory Whisky (60ml)	\$15.70 (U.P. \$18.50)
Matsui San-In Blended Japanese Whisky (60ml)	\$18.70 (U.P. \$22)
Matsui Kurayoshi Pure Malt Sherry Cask (60ml)	\$23.80 (U.P. \$28)

Liqueur

Umeshu (45ml)	\$10.60 (U.P. \$12.50)
TEAra Hojicha (45ml)	\$13.20 (U.P. \$15.50)

Shochu

Rokuchoshi Daikoshu Toroshikaya (60ml)	\$16 (U.P. \$18.80)
Beniotome Superior (60ml)	\$13.40 (U.P. \$15.80)

Sake Cocktail

Saketini sake, gin	\$13.60 (U.P. \$16)
A Geisha's Dream sake, blackcurrant liqueur, fresh lime juice	\$13.60 (U.P. \$16)
Shiro Hero sake, peach liqueur, fresh lime juice	\$13.60 (U.P. \$16)

Other Cocktail

Cachaca Sunrise Cachaça, orange juice, grenadine	\$15.30 (U.P. \$18)
Gin & Tonic / Soda roku gin, tonic / soda	\$15.30 (U.P. \$18)
Whisky Green Tea [♥] suntory whisky, ocha, honey	\$15.30 (U.P. \$18)



DRINKS (non-alcoholic)

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

nomiya 居酒屋



nomiya 居酒屋

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

FOOD

食べる

Small おつまみ、前菜



Lobster Croquette

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

\$7.60
(U.P. \$8.90)

Edamame

green soybeans sautéed with garlic, dashi, shichimi spice dust

\$4.30
(U.P. \$5)



Oysters Tempura (2pc)

citrus curd

\$13.60
(U.P. \$16)



Nasu with 'Mala' Sauce

eggplant, Sichuan peppercorn spice

\$7.60
(U.P. \$8.90)



Charred Brussels Sprouts

sautéed with konbu butter

\$7.60
(U.P. \$8.90)

River Shrimps

deep fried baby shrimps. with smoked saikyo miso mayo

\$8.50
(U.P. \$10)

Tako Wasabi

octopus chinmi with wasabi

\$4.30
(U.P. \$5)

Deep Fried Chicken Skin

\$5.80
(U.P. \$6.80)

Sharing 共有



Gold Dust Charcoal Chicken

karaage chicken. accompanied with Chef's egg mayo

\$11.10
(U.P. \$13)

Beef Brisket and Tendon

braised

\$16
(U.P. \$18.80)



Crispy Lamb Ribs

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

\$19.40
(U.P. \$22.90)

Miso Asari Clam and Mini Scallop

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

\$15.80
(U.P. \$18.50)

Oden (3pc)

daikon, egg, beancurd bag

\$6.80
(U.P. \$8)

Oden (6pc)

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

\$11.90
(U.P. \$14)



House Favourites



No meat



Limited servings per day, while stocks last

nomiya

居酒屋



nomiya 居酒屋

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FOOD

食べる

Maki 巻き

Poke Maki

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

\$15.30
(U.P. \$18)

Aburi Mentai Salmon Maki

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

\$13.60
(U.P. \$16)

Oysters カキ

Seasonal Oysters

2 Pieces

\$11.90
(U.P. \$14)

6 Pieces

\$34
(U.P. \$40)

Seasonal Oysters with Ikura

2 Pieces

\$15.30
(U.P. \$18)



Seasonal Oysters Special

3 Oysters + 3 Oysters with Ikura

\$40.80
(U.P. \$48)



Recommended Pairing:

Imayotsukasa "IMA" Oyster Junmai (60ml)

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

\$8

Sashimi 刺身

Nomiya Platter for 2

chutoro, hamachi, hokkaido hotate, uni

\$40.80
(U.P. \$48)

Sashimi Platter

chutoro, salmon, hamachi

For 2 (2 slices each)

\$23.80
(U.P. \$28)

For 3 (3 slices each)

\$32.30
(U.P. \$38)

Ala-Carte (4 slices each)

Hamachi

\$13.60
(U.P. \$16)

Salmon

\$10.20
(U.P. \$12)

Hotate

\$15.30
(U.P. \$18)

Dessert デザート

Ice-Cream of the Day

single scoop

\$5
(U.P. \$5.90)

Goma Cheesecake

house-made. black sesame

\$7.60
(U.P. \$8.90)

Hojicha Creme Caramel

house-made

\$8.10
(U.P. \$9.50)



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