

LUNCH SET

www.nomiya.sg
f @nomiyasg

Includes 3 kinds of Appetisers . Last Order @ 2PM

昼食は何ですか

Truffle Chirashi Don

sashimi (salmon, maguro, hamachi) dice, tamago, cucumber, ikura with sushi rice

\$17.90

★ add-on Uni Sashimi \$23

Pork Jowl Don

thinly sliced charred pork jowl, onsen egg

\$15.80

Karaage Chicken Don

fried chicken thigh, sweet soy glaze, onsen egg

\$14.80

Gyudon

thinly sliced beef, onsen egg

\$15.80

Udon Aglio

thin udon sautéed with butter, garlic, cherry tomato, mushroom

\$12.80

Kids Meal

fried chicken thigh with thin udon sautéed with butter, garlic, cherry tomato, mushroom

\$13.80

Nomiya Signature

Includes 3 kinds of Appetisers



Cold Udon & Seasonal Truffle

thin udon tossed with truffle oil, shio konbu. topped with truffle shavings & tobiko

\$23.80



House Favourites



No meat

nomiya

居酒屋



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

Small Plates

おつまみ、前菜

Lobster Croquette mozzarella wrapped in potato ball. topped with lobster paste & tobiko	\$8.90	Oysters Tempura (2pc) citrus curd	\$16
Edamame green soybeans sautéed with garlic, dashi, shichimi spice	\$5	🌿 Nasu with 'Mala' Sauce eggplant, Sichuan peppercorn spice	\$8.90
River Shrimps deep fried baby shrimps. with smoked saikyo miso mayo	\$10	🌿 Charred Brussels Sprouts sautéed with konbu butter	\$8.90
Ikura Negitoro Pie Tee (2pc) minced tuna, ikura, wasabi cream cheese	\$17	🌿 Shredded Cabbage Salad with cherry tomatoes	\$3
Salmon Carpaccio salmon sashimi, ikura, ponzu sauce, pepper	\$17	Tako Wasabi octopus chinmi with wasabi	\$5
		Deep Fried Chicken Skin	\$6.80



House Favourites



No meat



* Limited servings per day, while stocks last

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Sharing Plates

共有

Gold Dust Charcoal Chicken

karaage chicken. accompanied with Chef's egg mayo

\$13

Beef Brisket

braised

\$18.80

Crispy Lamb Ribs

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

\$22.90

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

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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.

Specials

特別

Uni Ikura Petite Bowl

\$25

Uni, ikura with sushi rice in a cup

Sashimi

刺身

Sashimi Moriawase (3 kinds)

\$39

salmon, hamachi, hotate (4 slices each)

★ add-on Uni Sashimi \$23

Ala-Carte (4 slices each)

Hamachi

\$16

Salmon

\$12

Hotate

\$18



House Favourites

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Mini Bowls

丼、うどん



Pork Jowl Don

thinly sliced charred pork jowl

\$5.90

Gyudon

thinly sliced beef

\$5.90

Truffle Chirashi Don

sashimi dice, tamago, cucumber, ikura

\$8.90

★ add-On Uni Sashimi \$23



Cold Udon & Seasonal Truffle

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

\$9.90



Hot Udon Soup

thin udon with wakame seaweed & tofu cubes

\$5.90

Steamed Rice

Japanese rice with furikake

\$3.90

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



House Favourites



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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 (Draft)

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

Japanese Craft Beer (Bottled)

Baird Suruga Bay Imperial IPA 330ml	\$16
Baird Carpenter's Mikan Ale (Seasonal) 330ml	\$16
Baird Temple Garden Yuzu Ale (Seasonal) 330ml	\$16

Liqueur

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

Sake Cocktail

Saketini sake, dry 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 [♥] suntory whisky, ocha, honey	\$18

[♥] Created specially for Nomiya by Dorothy's Bar

Drinks

ドリンク



Highball

Takara Highball \$11
takara king whisky, soda

Kakubin Highball \$13
suntory whisky, soda

Chūhai \$13
shochu, soda

Shochu

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

Beniotome Superior \$15.80
neat / on the rocks (60ml)

Japanese Whisky

Takara King Whisky \$17
neat / on the rocks (60ml)

Suntory Whisky \$18.50
neat / on the rocks (60ml)

Matsui San-In Blended Japanese Whisky \$22
neat / on the rocks (60ml)

Matsui Kurayoshi Pure Malt Sherry Cask \$25
neat / on the rocks (60ml)

Hakushu Single Malt \$28
neat / on the rocks (60ml)

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

Orange 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 / Ice Lemon Tea \$2.80

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

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