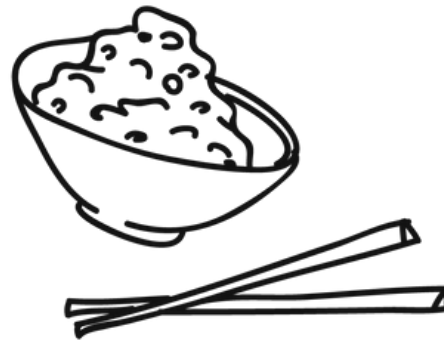


Dinner Menu

ディナーメニュー



nomiya 居酒屋

www.nomiya.sg
f @nomiyasg

Signature Izakaya Sets

5 Pax Set \$328

Edamame

Nasu (Eggplant)
with 'Mala' Sauce

Gold Dust Charcoal Chicken

Foie Gras Chawanmushi (5)

Miso Asari Clam & Mini Scallop

Charred Ebi
with Burnt Butter

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)

Charred Ebi
with Burnt Butter

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)

Charred Ebi
with Burnt Butter

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
(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 Plates

おつまみ、前菜

Toasted Baguette Coins with Chef's Nori Butter \$6.90

Lobster Croquette \$8.90

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



Foie Gras Chawanmushi* \$18

pan-fried foie gras on steamed egg with camembert

Option to replace Foie Gras with Pan-Seared Scallop

Edamame \$5

green soybeans sautéed with garlic, dashi, shichimi spice

River Shrimps \$10

deep fried baby shrimps. with smoked saikyo miso mayo

Ikura Negitoro Pie Tee (2pc) \$17

minced tuna, ikura, wasabi cream cheese

Salmon Carpaccio \$17

salmon sashimi, ikura, ponzu sauce, pepper

Oysters Tempura (2pc) \$16

citrus curd

🌿 Nasu with 'Mala' Sauce \$8.90

eggplant, Sichuan peppercorn spice

🌿 Charred Brussels Sprouts \$8.90

sautéed with konbu butter

🌿 Shredded Cabbage Salad \$3

with cherry tomatoes

Tako Wasabi \$5

octopus chinmi with wasabi

Deep Fried Chicken Skin \$6.80



House Favourites



No meat



* Limited servings per day, while stocks last

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

Sharing Plates

共有

Gold Dust Charcoal Chicken karaage chicken. accompanied with Chef's egg mayo	\$13	Dashi Maki Tamago with Crab Roe Paste Japanese omelette, topped with crab roe paste	\$9.90
Beef Brisket braised	\$18.80	Miso Asari Clam and Mini Scallop asari clam, mini Hokkaido scallop, cherry tomato, garlic, miso broth	\$18.50
Crispy Lamb Ribs fried lamb ribs (150g). accompanied with miso curry sauce, pickled cucumber	\$22.90	Oden (3pc) daikon, egg, beancurd bag	\$8
Charred Ebi with Burnt Butter wild caught sea prawn, garlic, konbu	\$28	Oden (6pc) daikon, egg, beancurd bag, konnyaku & assorted fish cakes	\$14
Add Charcoal Toasted Baguette Coins (5pc)	\$1.50		

Maki

巻き

Aburi Mentai Salmon Maki cucumber maki, cooked salmon, avocado, tobiko, aburi mentaiko	\$18
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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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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

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
 Vegetables	
Asparagus	\$4
Eringi (king oyster mushroom)	\$4
Cherry Tomato	\$3.50
Chef's Selection* (6pcs)	\$24
*Excludes Miso Glazed Butabara	



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House Favourites



No meat

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Rice / Udon

丼、うどん



Pork Jowl Don

thinly sliced charred pork jowl, *onsen egg

upsized \$11
mini \$5.90

Gyudon

thinly sliced beef, *onsen egg

upsized \$11
mini \$5.90

Truffle Chirashi Don

sashimi dice, tamago, cucumber, ikura

upsized \$17
mini \$8.90

★ add-on Uni Sashimi \$23



Cold Udon & Seasonal Truffle

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

upsized \$19.50
mini \$9.90



Hot Udon Soup

thin udon with wakame seaweed

mini \$5.90

Steamed Rice

Japanese rice with furikake

mini \$3.90

* Not included in mini bowl

Dessert

デザート



Ice-Cream of the Day

single scoop

\$5.90

Goma Cheesecake

house-made. black sesame flavoured

\$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
Kaoru Kocha-Shu earl grey sake, on the rocks (45ml)	\$14.50

Beer (Draft)

Sapporo Premium Beer Full Pint	\$13.50
Half Pint	\$9.50

Japanese Craft Beer (Bottled)

Baird Suruga Bay Imperial IPA 330ml	\$16
Baird Carpenter's Mikan 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 (60ml)

Rokuchoshi Daikoshu Toroshikaya \$18.80
Blend with rice and barley shochu aged up to 20 years. Must try for whisky lovers!

Beniotome Superior \$15.80
Aged for at least 10 years using French oak barrel, it adds sweet vanilla aroma to the shochu.

Satsuma Godai - Tokusen Satsuma Ogojo \$11
Sweet potato shochu fermented with black koji in a traditional big pot; possesses deep flavours.

Satsuma Godai - Kuro Godai \$11
Made from sweet potato, underflow water from Kanmuri-dake and Kura koji mold, this shochu is carefully refined and crafted by distillery's tradition and techniques.

Japanese Whisky (60ml)

Takara King Whisky \$17

Suntory Whisky \$18.50

Matsui San-In Blended Japanese Whisky \$22

Matsui Kurayoshi Pure Malt Sherry Cask \$25

Hakushu Single Malt \$28

Non-Alcoholic Drinks

ドリンク



Mocktail

The Grape Escape

kyoho grape, calpis, soda

\$9.80

Ringo Jingo

aomori apple, calpis, soda

\$9.80

Orange Ginger Punch

apple juice, orange juice, ginger syrup

\$9.80

Calpis Soda

Created specially for Nomiya by Dorothy's Bar

\$7.80

Canned Drinks / Sparkling Water

Coke / Coke Zero / Ice Lemon Tea

\$2.80

Green Tea

\$2.80

Sparkling Mineral Water

330ml

\$4.50

750ml

\$6.50

Cold-Pressed Juice

Pure Orange Juice

\$8.20

Pure Apple Juice

\$8.20

The Sunset

carrot, orange, passionfruit

\$9.80

Dance to the Beet

beetroot, chia seeds, apple, cucumber

\$9.80

Hot Tea



White Ginger Lily

organic white tea, galangal, lemongrass, eucalyptus, orange blossoms, lily, lavender

\$5.80



Japanese Sencha with Cherry Blossoms

steamed green tea, cherry blossoms

\$5.80

Green Tea

\$2



Gryphon Artisan Selection

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Drinks

ドリンク



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