



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)

Kaoru Kocho-shu
earl grey sake, on the rocks (45ml)

\$12.30
(U.P. \$14.50)

Beer

Sapporo Premium Beer
Full Pint

\$9.50
(U.P. \$13.50)

Half Pint

\$6.70
(U.P. \$9.50)

Liqueur

Umeshu
(45ml)

\$10.60
(U.P. \$12.50)

TEAra Hojicha
(45ml)

\$13.20
(U.P. \$15.50)

Sake Cocktail

Saketini
sake, dry 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)

♡ Created specially for Nomiya by Dorothy's Bar

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



HAPPY HOUR

ハッピーアワー

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

DRINKS

ドリンク

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)

Shochu (60ml)

Rokuchoshi Daikoshu Toroshikaya

Blend with rice and barley shochu aged up to 20 years. Must try for whisky lovers!

\$16

(U.P. \$18.80)

Beniotome Superior

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

\$13.40

(U.P. \$15.80)

Satsuma Godai - Tokusen Satsuma Ogojo

Sweet potato shochu fermented with black koji in a traditional big pot; possesses deep flavours

\$9.30

(U.P. \$11)

Satsuma Godai - Kuro Godai

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.

\$9.30

(U.P. \$11)

Whisky (60ml)

Takara King Whisky

\$14.50

(U.P. \$17)

Suntory Whisky

\$15.70

(U.P. \$18.50)

Matsui San-In Blended Japanese Whisky

\$18.70

(U.P. \$22)

Matsui Kurayoshi Pure Malt Sherry Cask

\$21.30

(U.P. \$25)

Hakushu Single Malt

\$23.80

(U.P. \$28)

nomiya 居酒屋

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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

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

Calpis Soda \$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 \$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

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)

Salmon Carpaccio

salmon sashimi, ikura, ponzu sauce, pepper

\$14.50

(U.P. \$17)

Shredded Cabbage Salad

with cherry tomatoes

\$2.60

(U.P. \$3)

Age Tofu

fried seafood tofu

\$6

(U.P. \$7)

FOOD

食べる

Sharing

共有

Gold Dust Charcoal Chicken

karaage chicken. accompanied with Chef's egg mayo

\$11.10

(U.P. \$13)

Oden (3pc)

daikon, egg, beancurd bag

\$6.80

(U.P. \$8)

Beef Brisket

slow-cooked

\$16

(U.P. \$18.80)

Oden (6pc)

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

\$11.90

(U.P. \$14)

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)

 No meat



nomiya 居酒屋

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FOOD

食べる

Maki

巻き

Aburi Mentai Salmon Maki

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

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

4 slices each

Hamachi

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

Salmon

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

Hotate

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

Ala-Carte Sashimi

刺身

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)

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



House Favourites

nomiya

居酒屋



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