


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 ★ add-on Uni Sashimi \$23	\$17.90	Gyudon thinly sliced beef, onsen egg	\$15.80
Pork Jowl Don thinly sliced charred pork jowl, onsen egg	\$15.80	 Udon Aglio thin udon sautéed with butter, garlic, cherry tomato, mushroom	\$12.80
Karaage Chicken Don fried chicken thigh, sweet soy glaze, onsen egg	\$14.80	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



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* Limited servings per day, while stocks last

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Sharing Plates

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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 Moriwase (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



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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

\$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



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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
Half Pint

\$13.50

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