

# 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

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



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No meat



\* 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 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

\$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 (60ml)	\$14.50
Kaoru Kocha-Shu earl grey sake, on the rocks (60ml)	\$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 (60ml)	\$12.50
TEAra Hojicha on the rocks (60ml)	\$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 <sup>♥</sup> suntory whisky, ocha, honey	\$18

<sup>♥</sup> 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)

**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.