

lunch Menu

nomiya
居酒屋



SANDO

with seasonal salad & sesame dressing

TERIYAKI TORI SANDO \$ 17

fried chicken thigh, egg mayo, lettuce, brioche

EBI TOBIKO SANDO \$ 18

ebi fry, egg, tobiko, tare, lettuce, brioche

GYU SANDO \$ 18

gyu, balsamic onions, cheddar, mayonnaise, baby spinach, sour dough

NIBBLES

TAKO WASABI \$ 5

cured octopus flavoured with wasabi

TSUKEMONO \$ 7

assorted Japanese pickles

CURRY TATER TOTS \$ 8

Japanese curry, nacho sauce, furikake

MISO TEMPURA CAULIFLOWER \$ 10

aka miso dressing, nori

IKURA NEGITORO PIE TEE \$ 17

(2 piece)
minced tuna, ikura, wasabi cream cheese

OYSTER TEMPURA \$ 19

(2 piece)
ikura, citrus curd



DON & PASTA

DUCK TSUKUNE TOMATO PASTA \$ 18

in-house duck tsukune, pomodoro sauce, cherry tomatoes, mezzi rigatoni pasta, shiso leaf

MISO KINOKO PASTA \$ 18

kinoko (assorted mushrooms), brown miso, baby spinach, konbu dashi, paccheri pasta

KANI & YUZU PASTA \$ 21

kani (crabmeat), shio konbu, ikura, linguine pasta, shiso leaf

TRUFFLE CHIRASHI DON \$ 18

seasonal sashimi dice, ikura, truffle oil, Japanese rice

ABURI SALMON DON \$ 18

flame-seared salmon sashimi, tobiko, mentaiko, Japanese rice

GYU DON \$ 16

gyu shabu, pickles, dashi scrambled egg, Japanese rice, nori

TERIYAKI TORI DON \$ 16

fried chicken thigh, dashi scrambled egg, Japanese rice, nori

no meat



OYSTERS

topped with seaweed & ponzu sauce

2 PIECE \$ 14

6 PIECE \$ 40

2 PIECE \$ 18

with ikura

3 + 3 OYSTER SPECIAL \$ 48

3 oysters +
3 oysters with ikura

Recommended Sake Pairing:

IMAYOTSUKASA OYSTER JUNMAI \$ 9

68ML

Produced after 3 years of R&D to pair with oysters. Creates a juicy acidity to lighten the palate after having oysters.



SASHIMI

SASHIMI MORIAWASE \$ 39

(3 kinds, 4 slices each)
salmon, hamachi, hotate

ALA-CARTE

HAMACHI (yellowtail) \$ 16

SALMON \$ 12

HOTATE (Hokkaido scallop) \$ 18

ODEN

3 PIECE \$ 8

daikon, egg, beancurd bag

6 PIECE \$ 14

daikon, egg, beancurd bag, konnyaku, assorted fishcake

SWEETS

ICE-CREAM OF THE DAY \$ 5.80

single scoop

GOMA CHEESECAKE \$ 9.80

house-made, black sesame flavoured

YUZU RASPBERRY MATCHA CRUMBLE \$ 12.80

yuzu curd, house-made matcha white chocolate crumble, vanilla ice cream

BUTTERSCOTCH PANCAKE \$ 16

suntory whisky, butterscotch sauce, brulee banana

ADD VANILLA ICE CREAM \$ 3

(single scoop)

SUMMER BERRIES PANCAKE \$ 16

assorted berries, maple syrup

ADD VANILLA ICE CREAM \$ 3

(single scoop)



alcoholic

SAKE

HOUSE SAKE \$ 23
180ML, HOT / COLD

DRAFT BEER

SAPPORO PREMIUM

FULL PINT 473ML \$ 15
HALF PINT 288ML \$ 9.50

LIQUEUR

60ML

YUZU SAKE \$ 14.50
bright, zesty yuzu with a clean sake finish

EARL GREY SAKE \$ 14.50
delicate tea notes with fragrant bergamot undertones

TEARA HOJICHA \$ 15.50
roasted green tea with a smooth finish

UMESHU \$ 12.50
sweet, tangy plum with a velvety texture

AKAI UMESHU \$ 14.50
rich, deep plum flavors with a hint of shiso

HIGHBALL

GIN
ROKU GIN & TONIC \$ 18

WHISKY
TAKARA HIGHBALL \$ 11
KAKUBIN HIGHBALL \$ 13

SHOCHU
CHUHAI \$ 13

JAPANESE WHISKY

60ML

TAKARA KING WHISKY \$ 17
mild and smooth

SUNTORY WHISKY \$ 19
classic, versatile Japanese blend

MATSUI WHISKY

SAN-IN BLENDED WHISKY \$ 22
a balanced blend with subtle notes

KURAYOSHI PURE MALT SHERRY CASK \$ 25
rich, sherry-infused depth

SHOCHU

60ML

SATSUMA GODAI

TOKUSEN SATSUMA OGOJO \$ 11
refined sweet potato shochu

KURO GODAI \$ 11
deeper, robust flavor from black koji fermentation

non-alcoholic

MOCKTAIL

THE GRAPE ESCAPE \$ 9.80
kyoho grape, calpis, soda

RINGO JINGO \$ 9.80
aomori apple, calpis, soda

CALPIS SODA \$ 7.80

HOT TEA

GREEN TEA \$ 3.50

CRISTOFANO TEA **JAPANESE SENCHA WITH CHERRY BLOSSOMS** \$ 5.80
steamed green tea, cherry blossoms

CRISTOFANO TEA **WHITE GINGER LILY** \$ 5.80
organic white tea, lemongrass, eucalyptus, lily, lavender

COFFEE

 **COFFEE BLACK** \$ 4

 **COFFEE WITH MILK** \$ 5

JUICE

COLD-PRESSED

PURE ORANGE JUICE \$ 8.80

THE SUNSET \$ 9.80
carrot, orange, passionfruit

DANCE TO THE BEET \$ 9.80
beetroot, apple, cucumber, chia seeds

DRINKS

BY THE CAN

COKE \$ 3.80

COKE ZERO \$ 3.80

GREEN TEA \$ 3.80

ICE LEMON TEA \$ 3.80

TONIC \$ 3.80

SODA \$ 3.80

WATER

SPARKLING 750ML \$ 7.50

Drinks
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