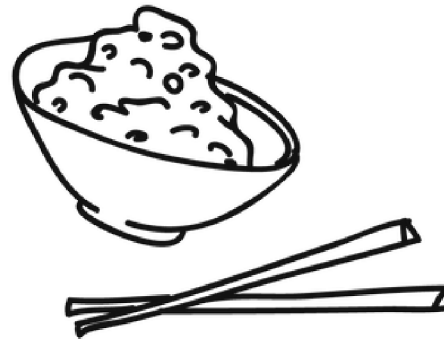


Dinner Menu

ディナーメニュー



nomiya 居酒屋

www.nomiya.sg
f @nomiyasg

5 Pax Set \$338

Edamame

  Nasu (Eggplant)
with 'Mala' Sauce

Gold Dust Charcoal Chicken

Foie Gras Chawanmushi (5)

Charred Ebi
with Burnt Butter

Surume Ika

Yellowtail Collar

Aged Wagyu Sirloin

Chef's Selection of 6 Skewers

Mini Cold Udon
& Seasonal Truffle (5)

4 Pax Set \$278

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 Cold Udon
& Seasonal Truffle (4)

3 Pax Set \$208

Edamame

  Nasu (Eggplant)
with 'Mala' Sauce

Gold Dust Charcoal Chicken

Lobster Croquette (3)

Foie Gras Chawanmushi (3)

Charred Ebi
with Burnt Butter


Surume Ika
or
Yellowtail Collar
(choose 1)

Chef's Selection of 5 Skewers

Mini Cold Udon
& Seasonal Truffle (3)

nomiya 居酒屋 Signature Izakaya Sets 

Prices are subject to 9% GST and 10% service charge.
Please inform us if you have any food allergies.

 No Meat  Spicy

2 Pax Set A \$123

Edamame

  Nasu (Eggplant)
with 'Mala' Sauce

Lobster Croquette (2)

Foie Gras Chawanmushi (2)

Yuzu Glazed Char-Grilled Pork Jowl
or
Beef Short Ribs Stew
+ \$5
(choose 1)

Chef's Selection of 4 Skewers

Mini Cold Udon
& Seasonal Truffle (2)

2 Pax Set B \$160

Edamame

  Nasu (Eggplant)
with 'Mala' Sauce

Lobster Croquette (2)

Foie Gras Chawanmushi (2)

Aged Wagyu Sirloin

Chef's Selection of 4 Skewers

Mini Cold Udon
& Seasonal Truffle (2)

Small Plates

おつまみ、前菜



Tako Wasabi

cured octopus flavoured with wasabi

\$5.50

Shredded Cabbage Salad

with cherry tomatoes

\$4.50

Edamame

green soybeans sautéed with garlic, dashi, shichimi spice

\$6



Toasted Baguette Coins with Chef's Nori Butter

\$6.90



Lobster Croquette

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

\$8.90

Yuzu Soy Mushrooms

assorted mushrooms, yuzu soy glaze, sesame seeds

\$13

River Shrimps

deep fried baby shrimps. with smoked saikyo miso mayo

\$10

Specials

特別



Foie Gras Chawanmushi*

\$18.50

pan-fried foie gras on steamed egg with camembert

Option to replace Foie Gras with Pan-Seared Scallop



Ikura Negitoro Pie Tee (2pc)

\$17

minced tuna, ikura, wasabi cream cheese

* Limited servings per day, while stocks last



Nasu with 'Mala' Sauce

\$8.90

eggplant, Sichuan peppercorn spice



Charred Brussels Sprouts

\$9.50

sautéed with konbu butter

Deep Fried Chicken Skin

\$7



House Favourites



No Meat



Spicy

nomiya 居酒屋

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Sharing Plates

共有



Gold Dust Charcoal Chicken

karaage chicken. accompanied with Chef's egg mayo

\$14

Beef Short Ribs Stew

braised beef short rib, daikon

\$25



Charred Ebi with Burnt Butter

wild caught sea prawn, garlic, konbu

\$29

add Charcoal Toasted Baguette Coins (5pc)

\$1.50

Japanese Seafood Tofu Nuggets

accompanied with mayo

\$9

Mentaiko Dashimaki Tamago

topped with tobiko

\$13.50

Dashimaki Tamago

\$11

Oden (3pc)

dashi-based soup, served with 3 ingredients

\$8.50

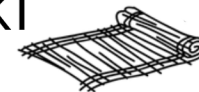
Oden (6pc)

dashi-based soup, served with 6 ingredients

\$16

Maki

巻き



Aburi Mentai Salmon Maki

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

\$19.80



House Favourites



No Meat

nomiya 居酒屋

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Japanese Oysters

topped with seaweed & ponzu sauce
カキ

Oysters

2 Pieces

\$17.50

6 Pieces

\$49

Oysters with Ikura

2 Pieces

\$19



3+3 Oysters Special

3 Oysters + 3 Oysters with Ikura

\$54



Recommended Pairing:

Imayotsukasa "IMA" Oyster Junmai (60ml)

\$9

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

Sashimi



刺身

Sashimi Moriawase (3 kinds)

\$39

salmon, hamachi, hotate (4 slices each)

Ala-Carte (4 slices each)

Hamachi (yellowtail)

\$16

Salmon

\$12

Hotate (Hokkaido scallop)

\$18



House Favourites



No Meat

nomiya 居酒屋

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Grill

焼き物

Char-Grilled Daikon Steak

radish

\$7

Eihire

dried stingray fin

\$13

Surume Ika

Japanese squid

\$25



Yellowtail Collar

\$20



Yuzu Glazed Char-Grilled Pork Jowl

\$18



Aged Wagyu Sirloin

\$59

Skewers

串焼き



Chicken

Tsukune (meatball)

Per Stick

\$4.50

Tori Momo (thigh)

\$4.50

Tebasaki (wings)

\$4.50

Sunagimo (gizzard)


\$4.50

Nankotsu (soft bone)

\$4.50

Emon (breast)

\$4.50

 with ume kosho

Pork

Miso Glazed Butabara (pork belly)

\$12 for 2

with pickled apples

(\$6.50 each)

Butabara (pork belly)

\$5

Duck

Smoked Duck Breast

\$5.50

Vegetables

Asparagus

\$4

Eringi (king oyster mushroom)

\$4

Shishito Pepper

\$4

Cherry Tomato

\$3.50

Chef's Selection* (6pcs)

\$24

*Excludes Miso Glazed Butabara, Smoked Duck Breast



House Favourites



No Meat



Spicy

nomiya 居酒屋

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Rice / Udon

丼、うどん



Pork Jowl Don

thinly sliced charred pork jowl, *onsen egg

upsized \$17
mini \$9

Gyudon

thinly sliced beef, *onsen egg

upsized \$17
mini \$9

Truffle Chirashi Don

sashimi dice, tamago, cucumber, ikura

upsized \$22
mini \$11.50



Cold Udon & Seasonal Truffle

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

upsized \$22
mini \$11.50

Hot Udon Soup

thin udon with wakame seaweed

mini \$9

Steamed Rice

Japanese rice with furikake

mini \$3.90

* Onsen egg not included in mini bowl

Dessert

デザート



Ice-Cream of the Day

single scoop

\$5.80

Goma Cheesecake

house-made. black sesame flavoured

\$10

White Chocolate Pudding with Passionfruit Sorbet

dark chocolate sauce

\$12



House Favourites



No Meat



Spicy

nomiya 居酒屋

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nomiya 居酒屋 Drinks 
ドリンク

Draft Beer

Sapporo Premium Beer

a refreshing lager with a crisp, refined flavour and a clean finish

Half Pint \$7.90

Jug \$29.80

Highball

GIN

Gin & Tonic \$18
roku gin, tonic

WHISKY

Takara Highball \$11
takara king whisky, soda

Kakubin Highball \$13
suntory whisky, soda

SHOCHU

Chūhai \$13
shochu, soda

House Sake

Sake (Hot/Cold) \$23
180ml

Sake / Liqueur By the Glass (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

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

Raspberry Orange Umeshu \$14.50
made with vibrant Ehime Oranges, refreshing acidity, and rich sweetness

Drinks

ドリンク



Japanese Whisky By the Glass (60ml)

Takara King Whisky mild and smooth	\$17
Suntory Whisky classic, versatile Japanese blend	\$19
Matsui San-In Blended Japanese Whisky a balanced blend with subtle notes	\$22
Matsui Kurayoshi Pure Malt Sherry Cask rich, sherry-infused depth	\$25

Japanese Shochu By the Glass (60ml)

SATSUMA GODAI SERIES

Tokusen Satsuma Ogojo refined sweet potato shochu	\$11
Kuro Godai deeper, robust flavor from black koji fermentation.	\$11

Non-Alcoholic Drinks

ドリンク



Mocktail

The Grape Escape [♥] \$9.80
kyoho grape, calpis, soda

Ringo Jingo [♥] \$9.80
aomori apple, calpis, soda

Calpis Soda \$7.80

[♥] Created specially for Nomiya by Dorothy's Bar

Cold-Pressed Juice

Pure Orange Juice \$8.80

The Sunset \$9.80
carrot, orange, passionfruit

Dance to the Beet \$9.80
beetroot, apple, cucumber, chia seeds

Canned Drinks


**Green Tea / Coke / Coke Zero /
Ice Lemon Tea / Soda / Tonic** \$3.80

Coffee

Coffee Black \$4

Coffee with Milk \$5

Hot Tea

 **White Ginger Lily** \$5.80
organic white tea, lemongrass, eucalyptus, lily,
lavender

 **Japanese Sencha with Cherry Blossoms** \$5.80
steamed green tea, cherry blossoms

Green Tea \$3.50

Sparkling Mineral Water
750ml \$7.50

Drinks

ドリンク



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