

nomiya  
居酒屋

**\$12.90**

# **SUPER VALUE LUNCH SETS**

includes Shredded Cabbage Salad & Japanese Seafood Tofu Nuggets



**Gyudon**  
(Beef Rice Bowl)



**Pork Jowl  
Katsu Curry Don**



No Meat Selection  
**Vegetable  
Tempura  
Udon Noodles**  
Hot Udon Soup or  
Cold Wafu Udon  
(Japanese-Style Noodles)  
~ Choose 1 ~

**Add on**

**Chawanmushi**

Camembert, crabmeat, chestnut, shiitake

**\$6 U.P. ~~\$8~~**

**Ice Cream of the Day**

Single scoop

**\$3 U.P. ~~\$5.80~~**



# LUNCH SPECIALS

includes Shredded Cabbage Salad, Japanese Seafood Tofu Nugget, Tempura Cauliflower, Pickles



## Smoked Duck Breast Carbonara Udon Set \$27.80

Egg yolk, pork collagen, cheddar cheese, wakame



## Truffle Beef Short Ribs Shogayaki Set \$36.80

Black truffle, aged shoyu, Japanese rice

### Add on

#### Chawanmushi

Camembert, crabmeat, chestnut, shiitake

**\$6** ~~U.P. \$8~~

#### Ice Cream of the Day

Single scoop

**\$3** ~~U.P. \$5.80~~

Flavoured Sake / Liqueur

**Umeshu \$10** ~~U.P. \$12.50~~

**Yuzu Sake \$10** ~~U.P. \$14~~

**Earl Grey Sake \$10** ~~U.P. \$14~~

Promo limited to 1 drink per Lunch Special



## DON / UDON

### Truffle Chirashi Don \$ 22

Seasonal sashimi dice, ikura, truffle oil, Japanese rice

### Aburi Salmon Don \$ 20

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

### Gyu Don \$ 17

Thinly sliced beef, pickles, onsen egg, Japanese rice

### Pork Jowl Katsu Curry Don \$ 17

Deep fried breaded pork jowl, pickles, Japanese rice

### Udon with Assorted Greens Tempura \$ 17

Hot udon soup or cold wafu udon (Choose 1)

**ADD ON** Ice Cream of the Day \$ 3

## SMALL PLATES

### Chawanmushi \$ 8

Camembert, crabmeat, chestnut, shiitake

### Tako Wasabi \$ 5.50

Cured octopus, wasabi

### Shredded Cabbage Salad \$ 4.50

Cherry tomatoes, goma dressing

### Ikura Negitoro Pie Tee (2pc) \$ 17

Mincing tuna, ikura, wasabi cream cheese

### Edamame \$ 6

Green soybean, garlic, dashi, shichimi spice

### Charred Brussels Sprouts \$ 9.50

Konbu butter

### River Shrimps \$ 10

### Deep Fried Chicken Skin \$ 7

### Crispy Satsuma-imo Poppers (3pc) \$ 12

Japanese sweet potatoes balls, smoky cheddar cheese, tobiko

## SASHIMI

### Sashimi Moriawase \$ 39

(3 kinds, 4 slices each)  
Salmon, Hamachi, Hotate

## ALA-CARTE

### Salmon \$ 12

### Hamachi (Yellowtail) \$ 16

### Hotate (Hokkaido Scallop) \$ 18

## JAPANESE OYSTERS

seaweed, ponzu

### 2 Piece \$ 17.50

### 6 Piece \$ 49

### 2 Piece with Ikura \$ 19

### 3 + 3 Oyster Special \$ 54

3 Oysters + 3 oysters with ikura

## RECOMMENDED SAKE PAIRING

### Oyster Junmai (60ml) \$ 9

Sake brewed specially to go with raw oysters

## SHARING PLATES

### Gold Dust Charcoal Chicken \$ 14

Karaage chicken, egg mayo

### Japanese Seafood Tofu Nuggets (5pc) \$ 9

Mayo

## MAKI

### Aburi Mentai Salmon Maki \$ 19.80

Cucumber maki, cooked salmon, avocado, tobiko

## ODEN

dashi-based soup

### 4 Piece \$ 11

## SWEETS

### Ice-Cream of the Day \$ 5.80

Single scoop

### Goma Cheesecake \$ 10

House-made, black sesame



## SAPPORO DRAFT BEER

Half Pint \$ 7.90  
Jug \$ 29.80

## CRAFT BEER

**Baird Rising Sun Pale Ale** \$ 15.50  
Brisk and refreshing citrus-hop character

**Baird Cool Breeze Pils** \$ 15.50  
Refreshing Bohemian-style pilsner with a crisp, hop-forward character

**Minoh Osaru IPA** \$ 15.50  
A crisp, aromatic IPA with refreshing bitterness, crafted with five American hops

## SAKE

**House Sake (180ML) HOT / COLD** \$ 23

## HOUSE WINE (120ML)

RED / WHITE \$9

## FLAVOURED SAKE (60ML)

**Yuzu Sake** \$ 14.50  
Bright, zesty yuzu with a clean finish

**Earl Grey Sake** \$ 14.50  
Delicate tea notes with fragrant bergamot undertones

## UMESHU (60ML)

**Umeshu** \$ 12.50  
Sweet, tangy plum with a velvety texture

## HIGHBALL

GIN  
**Roku Gin & Tonic** \$ 18

WHISKY  
**Takara Highball** \$ 11  
**Kakubin Highball** \$ 13

SHOCHU  
**Chuhai** \$ 13

## JAPANESE WHISKY (60ML)

**TAKARA KING** \$ 15  
Mild and smooth

**Suntory Whisky** \$ 17  
Classic, versatile Japanese blend

## MATSUI WHISKY

**San-In Blended** \$ 20  
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

**Satsuma Kuro Godai** \$ 11  
Deeper, robust flavor from black koji fermentation

**iichiko BAR Yuzu Liqueur** \$ 11  
Produced with domestically grown Yuzu and barley Shochu

## NON-ALCOHOLIC DRINKS

### MOCKTAIL

**The Grape Escape** \$ 9.80  
Kyoho grape, calpis, soda

**Ringo Jingo** \$ 9.80  
Aomori apple, calpis, soda

**Calpis Soda** \$ 7.80

### DRINKS BY THE CAN

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

## WATER

**Sparkling 750ml** \$ 7.50


## HOT TEA


**GREEN TEA** \$ 3.50

**Japanese Sencha with Cherry Blossoms** \$ 5.80

**White Ginger Lily Tea** \$ 5.80

## COFFEE

 **Coffee Black** \$ 4

 **Coffee with Milk** \$ 5

nomiya  
居酒屋