

HAPPY HOUR

1 for 1

HOUSE SAKE
180ML HOT / COLD



SATURDAY AND SUNDAY
3 PM - 5 PM

nomiya

Happy Hour

3 PM to 5 PM

www.nomiya.sg
@nomiyasg

Japanese Oysters



seaweed, ponzu sauce

Fresh Oysters

2 Pieces \$17.50

6 Pieces \$49

Fresh Oysters with Ikura \$19

2 Pieces

3+3 Fresh Oysters Special \$54

3 Oysters + 3 Oysters with Ikura

Must
Try



Recommended Pairing for Oysters:

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.

Small Plates

Tako Wasabi

cured octopus, wasabi

\$5.50



Ikura Negitoro Pie Tee (2pc)

minced tuna, ikura, wasabi cream
cheese

\$17

River Shrimps

deep fried baby shrimps

\$10

Deep Fried Chicken Skin

\$7



Lobster Croquette (1pc)

mozzarella, lobster paste, tobiko

\$8.90



Shredded Cabbage Salad

cherry tomatoes, goma dressing

\$4.50

Sharing Plates



Gold Dust Charcoal Chicken

karaage chicken, Chef's egg mayo

\$14

Japanese Seafood Tofu Nuggets

mayo

\$9

Oden (4pc)

dashi-based soup, assorted

\$11

Dessert

Ice-Cream of the Day

single scoop

\$5.80

Goma Cheesecake

house-made. black sesame flavoured

\$10



House Favourites



No Meat, May Contain Dairy

nomiya 居酒屋



All prices are subject to 10% service charge.
Please inform us if you have any food allergies.

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

Craft Beer (330ml)



Baird Rising Sun Pale Ale

5.5% ABV. Crisp, dry-hopped pale ale with citrusy, piney notes and clean balance.

\$15.50

Baird Bakayaro! Ale

A 9.0% ABV stout with bold hops, deep roast, and layered complexity from triple dry-hopping. Not for the faint-hearted.

\$15.50

Minoh Pilsner

5% ABV. A smooth, slow-fermented Pilsner with mellow hops, rich depth, and a clean finish - crafted to classic perfection.

\$15.50

House Sake (180ml)

Sake (Hot/Cold) \$23

House Wine (120ml)

White Wine \$9 / Glass

Red Wine \$9 / Glass

Sake / Liqueur by the Glass (60ml)

Yuzu Sake

bright, zesty yuzu with a clean sake finish

\$14.50

Earl Grey Sake

delicate tea notes with fragrant bergamot undertones

\$14.50

Umeshu

sweet, tangy plum with a velvety texture

\$12.50

Drinks

ドリンク



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

Japanese Whisky by the Glass (60ml)

Takara King Whisky \$15
mild and smooth

Suntory Whisky \$17
classic, versatile Japanese blend

Matsui San-In Blended Japanese Whisky \$20
a balanced blend with subtle notes

Matsui Kurayoshi Pure Malt Sherry Cask \$25
rich, sherry-infused depth

Japanese Shochu by the Glass (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

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

Canned Drinks

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

illy Coffee

Coffee Black \$4

Coffee with Milk \$5

Hot Tea

**GRYPHON[®]
TEA[®] White Ginger Lily** \$5.80
organic white tea, lemongrass, eucalyptus, lily,
lavender

**GRYPHON[®]
TEA[®] Japanese Sencha with Cherry Blossoms** \$5.80
steamed green tea, cherry blossoms

Green Tea \$3.50

Sparkling Mineral Water
750ml \$7.50