

SUPER VALUE LUNCH SETS

nomiya
居酒屋

includes Shredded Cabbage Salad & Japanese Seafood Tofu Nuggets* (2pc)

\$12.90



GYUDON (BEEF)

Thinly sliced beef, pickles, onsen egg, Japanese rice



KARAAGE CHICKEN DON

Fried chicken, pickles, onsen egg, shredded cheese, yuzu soy sauce, Japanese rice



PORK JOWL KATSU CURRY DON

Fried breaded pork jowl, Japanese curry, pickles, Japanese rice



+\$5

ABURI SALMON DON

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



+\$5

TRUFFLE CHIRASHI DON

Seasonal sashimi dice, tamago, cucumber, ikura, truffle oil, Japanese rice



JAPANESE PUMPKIN CHAZUKE*

Light miso vegetable broth, roasted Japanese pumpkin, black fungus, shiitake, Japanese rice



OR

VEGETABLE TEMPURA UDON*

Hot Udon Soup or Cold Wafu Udon (Choose 1)



SMOKED DUCK BREAST CARBONARA UDON

Egg yolk, pork collagen, cheddar cheese, wakame

ADD ON

CHAWANMUSHI **\$6**
Camembert, crabmeat, chestnut, shiitake **U.P. \$8**

ICE CREAM **\$3**
Ice cream of the day, single scoop **U.P. \$5.80**

no meat, may contain dairy

* boiled edamame is served in place of Japanese Seafood Tofu Nuggets

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

Sashimi

SASHIMI MORIAWASE **\$39**

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

ALA-CARTE

SALMON **\$12**

HAMACHI **\$16**

Yellowtail

HOTATE **\$18**

Hokkaido Scallop

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

Maki

ABURI MENTAI
SALMON MAKI **\$19.80**

Cooked salmon, cucumber maki, avocado,
mayo, tobiko

Small Plates

TAKO WASABI **\$5.50**
Cured octopus, wasabi

EDAMAME **\$6**
Green soybean, garlic, dashi, shichimi spice


RIVER SHRIMPS **\$10**

CRISPY SATSUMA-IMO
POPPERS (3PC) **\$12**

Japanese sweet potatoes balls,
smoky cheddar cheese, tobiko

DEEP FRIED
CHICKEN SKIN **\$7**

 CHARRED BRUSSELS
SPROUTS **\$9.50**
Konbu butter

 SHREDDED CABBAGE
SALAD **\$4.50**
Cherry tomatoes, goma dressing

  NASU WITH 'MALA'
SAUCE **\$8.90**
Eggplant, Sichuan peppercorn spice

CHAWANMUSHI **\$8**
Camembert, crabmeat, chestnut, shiitake

Specials

IKURA NEGITORO
PIE TEE (2PC) **\$17**
Minced tuna, ikura, wasabi cream cheese

Sharing Plates

GOLD DUST
CHARCOAL CHICKEN **\$14**
Karaage chicken, Chef's egg mayo

JAPANESE SEAFOOD
TOFU NUGGETS (5PC) **\$9**
Mayo

TEMPURA CAULIFLOWER **\$9.50**
Mayo, furikake, shichimi spice

ODEN **\$11**
4 pieces

Sweets

ICE-CREAM OF THE DAY **\$5.80**
Single scoop

GOMA CHEESECAKE **\$10**
House-made, black sesame

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 **\$3.80**

COKE ZERO

GREEN TEA

ICE LEMON TEA

TONIC WATER

SODA WATER

Hot Tea

GREEN TEA **\$3.50**

WHITE GINGER LILY TEA **\$5.80**

JAPANESE SENCHA **\$5.80**
WITH CHERRY BLOSSOMS

Hot Coffee

BLACK COFFEE **\$4**

WHITE COFFEE **\$5**

Water

SPARKLING **\$7.50**
750ml

ALCOHOLIC DRINKS

Sapporo Draft Beer

HALF PINT	\$7.90
JUG	\$29.80

Japanese Craft Beer

SEASONAL PICKS 330ml	\$15.50
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Flavoured Sake / Shochu

YUZU SAKE	\$14.50
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60ml. Bright, zesty yuzu
with a clean finish

EARL GREY SAKE	\$14.50
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60ml. Delicate tea notes
with fragrant bergamot undertones

UMESHU	\$12.50
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60ml. Sweet, tangy plum
with a velvety texture

IICHIKO BAR YUZU	\$11
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LIQUEUR

60ml. Produced with domestically
grown Yuzu and barley Shochu

Shochu

SATSUMA GODAI -	\$11
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TOKUSEN SATSUMA OGOJO

60ml. Refined sweet potato shochu

SATSUMA KURO GODAI	\$11
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60ml. Deeper, robust flavor from black koji
fermentation

House

SAKE (HOT / COLD) 180ml	\$23
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WINE (RED / WHITE) 120ml	\$9
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Japanese Whisky

TAKARA KING 60ml. Mild and smooth	\$15
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SUNTORY WHISKY 60ml. Classic, versatile Japanese blend	\$17
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MATSUI SAN-IN BLENDED 60ml. A balanced blend with subtle notes	\$20
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MATSUI KURAYOSHI PURE MALT SHERRY CASK 60ml. Rich, sherry-infused depth	\$25
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Highball

ROKU GIN & TONIC	\$18
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TAKARA KING WHISKY HIGHBALL	\$11
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SUNTORY WHISKY 'KAKUBIN' HIGHBALL	\$13
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CHUHAI SHOCHU WITH SODA	\$13
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