

NOMA

Japanese Restaurant & Sushi Bar

NOMA DRINK

Non-Alcoholic Beverages

SOFT DRINKS			3.95
<i>Coke/ Diet Coke/ Sprite/ Orange Fanta/ Lemonade/ Arnold Palmer</i>			
Iced Black Tea			3.75
Iced Green Tea			3.75
Hot green Tea			3.75
Bottled Water			
<i>Perrier/ Pellegrino</i>	Small	4.95	Large 9.50
<i>Fiji Water</i>			500ml 4.95

Beer & House Sake

JAPANESE BEER	Small		Large
<i>Asahi/ Sapporo/ Kirin/ Kirin Light</i>	4.95		8.95
PREMIUM BEER			9.95
<i>Sapporo Black (L)</i>			
HOUSE SAKE			
<i>House Cold Cup Sake (Daiginjo)</i>			180ml 9.95
<i>Hot Sake</i>	5.95		9.95

Wine

WHITE WINE

MONDAVI CHARDONNAY		8.95	30.00
ROBERT MONDAVI PINOT GRIGIO		9.50	31.00
OYSTER BAY SAUVIGNON BLANC		9.95	32.00

RED WINE

ROBERT MONDAVI CABERNET SAUVIGNON		9.95	32.00
ROBERT MONDAVI MERLOT		9.95	32.00

PLUM WINE

TAKARA PLUM WINE		8.95	
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Premium Sake

KIKUSUI (Junmai Ginjo)	300ml	20.95	
SHO CHIKU BAI REI (Junmai Daiginjo)	300ml	25.95	
ONIKOROSHI (Junmai Daiginjo)	300ml	29.95	720ml 74.95
HAKUTSURU EXCELLENT (Junmai)	180ml	10.95	
SUIJIN (Junmai Super Dry)	300ml	20.95	

Nigori Sake

SHO CHIK BAI NIGORI			18.50
SAYURI NIGORI			17.95

DESSERT

ICE CREAM			6.95
MOCHI ICE CREAM (Green Tea/ Coffee/ Chocolate/ Mango/ Strawberry)			6.95
TEMPURA ICE CREAM			9.95
GRILLED MOCHI (2pcs)			10.95
<i>Grilled Mochi Served with Ice Cream. Drizzled with Sweet Syrup, Topped with Kinako Powder.</i>			
BANANA ICE CREAM			10.95
<i>Sliced Banana Tossed with Minced Almond, Oatmeal, and Peanut Butter, Fried to a Golden Crisp. Served over Green Tea Ice Cream</i>			

Small Dish

COLD

- A1 NOMA TOWER 13.95
Creamy Blue Crab with Chopped Red Onion and Avocado on Top of Wonton Cracker
- A2 OHITASHI 9.50
Traditional Japanese Steamed Spinach
- A3 CRISPY RICE WITH SPICY TUNA 12.95
Spicy Tuna on Top of Crispy Rice, Served with Eel Sauce, Avocado, Jalapeno, Gobo
- BEST** A4 CRISPY RICE WITH CREAMY SPICY TUNA 13.50
Creamy Spicy Tuna on Top of Crispy Rice
- New** A5 CRISPY RICE WITH SPICY CRAB 12.95
Spicy Crab On Top Of Crispy Rice Served with Eel Sauce, Jalapeno, Gobo, Avocado
- A6 ANKIMO 15.95
House Made Steamed Monkfish Liver Topped with Scallion and Ponzu Sauce, Momiji
- A7 OYSTER SHOOTER 11.95
Oyster. Must be 21 years old or older to order.
- New** A8 GRILLED OCTOPUS SASHIMI 25.95

HOT

- H1 ROCK SHRIMP TEMPURA 15.50
Deep - Fried Rock Shrimp with Spicy Mayo, Sweet Chili Sauce
- H2 BAKED BLACK COD 19.50
Baked Black Cod Marinated in House Sweet Soy Sauce
- H3 SPICY SHRIMP DUMPLINGS 9.50
Steamed Dumplings
- H4 BLACK MUSSELS 11.95
Black Mussels Steamed in a House Special Garlic Wine Sauce
- H5 SHRIMP & VEGETABLE TEMPURA 13.95
Shrimps & Vegetable
- H6 K-BBQ ROLL 14.95
In: K BBQ Beef, Avocado, Asparagus OUT: Seaweed wrapped with Pickled radish, Eel Sauce
- H7 YELLOWTAIL / SALMON COLLAR 13.95
Grilled Yellowtail / Salmon Collar Served with Ponzu Sauce. Add \$4 For Yellowtail
- H8 BABY OCTOPUS KARAAGE 12.95
Baby Octopus Tempura
- H9 EDAMAME (VEGETARIAN FRIENDLY) 6.95
Steamed Japanese Soybean
- H10 GARLIC EDAMAME (VEGETARIAN FRIENDLY) 8.50
Pan-fried Japanese Soybean with Garlic, Dried Chili Pepper, Rayu and Tsuyu
- H11 AGEDASHI TOFU 8.95
Deep Fried Tofu Served with Tempura Sauce
- H12 SHISHITO PEPPERS 10.50
Pan-fried Shishito Peppers with Ponzu Sauce, Served with Bonito Flakes. Add Asparagus For \$1
- H13 JALAPENO POPPERS (SPICY) 9.95
Fried Jalapenos Stuffed with Spicy Tuna, Cream Cheese and Shrimp
- H14 NASU DENGAKU (MISO EGGPLANT) 11.50
Miso Glazed Traditional Japanese Grilled Eggplant
- H15 DYNAMITE 13.95
Baked Seafood, Mushroom with Dynamite Sauce
- H16 GYOZA (CHOICE OF : SEAFOOD ADD \$1/BEEF ADD \$1/ VEGGIE) 8.50
Fried Dumplings / Steamed Dumplings
- H17 SESAME CHICKEN 9.95
Deep Fried Chicken Marinated in Sesame Garlic Sauce, Served with Special Dipping Sauce
- H18 FRIED CALAMARI 10.95
- H19 SOFT SHELL CRAB 12.95

SALAD

S1	SOFT-SHELL CRAB SALAD <i>Do You Want to Add Your Favorite Crispy Soft-shell Crab to Your Salad, This is How We Serve This Salad. Bed of Mixed Greens, Garnished with Other Pretty Vegetables, Topped with Golden Crisp Soft-shell Crab Drizzled with Our House Modern Dressing</i>	16.95
S2	BLUE CRAB SALAD <i>Crisp Salad Served with Lump Blue Crab and Modern Dressing. A Sure Favorite, Hearty and Full of Flavor</i>	22.50
S3	SASHIMI SALAD <i>Fresh, Hand-picked Sashimi on a Bed of Greens, Topped with Yuzu Mustard Dressing. The Flavors Work Together to Create an Excellent Salad</i>	20.95
S4	SESAME CHICKEN SALAD <i>One of The Few Tempura Salad in Our Menu. Crispy Sesame Chicken Tossed in Garlic Soy Bath, Placed on a Bed of Mixed Greens with Other House Vegetables. Served with House Celery Dressing.</i>	13.95
S5	SEAWEED SALAD (Vegetarian Friendly) <i>Seaweed Marinated in Modern Dressing. A Must-have for All Sushi Meals</i>	9.95
S6	SALMON SKIN SALAD <i>Gobo and Sprouts with Crispy Baked Salmon Skin, Served with Modern Dressing.</i>	14.95
S7	AVOCADO MANGO SALAD (Vegetarian Friendly) <i>Mango, Avocado, Tomato, Radish, and Spring Mix, Served with Modern Dressing A Simple Recipe for Success</i>	13.95
S8	TOFU SALAD <i>Tofu Tossed Together with Tomato, Radish, Green Lettuce Mix and Celery Dressing Light and Delectable</i>	9.95
S9	GREEN SALAD (Vegetarian Friendly) <i>A Great, Simple Salad with Fresh Green Vegetables Served with Celery Dressing. A Perfect Starter (or Finisher) for Any Meal</i>	Small 4.50 Large 6.95
S10	CUCUMBER SALAD <i>Cucumber Marinated in Sweet Vinegar Dressing. For Those Looking for a Little Tart in a Salad</i> Add *Shrimp - 2.95 *Snow Crab-5.95 *Octopus-3.95	6.95

TEMPURA

Minimum 3 items per order (Any Mix Order)

BLACK TIGER SHRIMP (1pc)	3.25	KABOCHA (2pcs)	2.50
FRESH WATER EEL (1pc)	3.95	SCALLOP (1pc)	3.95
SHIITAKE MUSHROOM (2pcs)	2.50	ONION RING (2pcs)	2.00
CARROT (3pcs)	1.50	CRUNCH ONION	3.95
SWEET POTATO (2pcs)	2.50	ASPARAGUS (2pcs)	2.50
EGGPLANT (2pcs)	2.50	GREEN BEAN (3pcs)	2.50
OYSTER (1pc)	3.95	ZUCCHINI (2pcs)	2.00
BROCCOLI (2pcs)	2.75		

*Crabmeat in the description is imitation crab. Item and price are subject to change without notice. Special Requests (Brown Rice, Soy Paper, Spicy Flavor, Smelt Egg, Asparagus, Avocado, Real Crab, Etc) can be added for an additional charge starting from \$0.25. Some fish on the menu may be substituted with an equivalent fish on a daily basis, depending on market availability. Gratuity of 18% will be applied for a group of 5 or more. Max. 3 credit card per table are accepted.

SIDE

CLAM MISO SOUP	8.95	RICE	3.50
MUSHROOM MISO	6.95	BROWN RICE	4.50
MISO SOUP	3.95		

SUSHI & SASHIMI

	SUSHI	SASHIMI		SUSHI	SASHIMI
TUNA / MAGURO	9.50	28.50	EGG / TAMAGO (House made)	7.00	21.00
SALMON / SAKE	8.50	25.50	BEAN CURD / INARI	6.50	N/A
FATTY SALMON / SAKE TORO	9.50	28.50	MONK FISH LIVER / ANKIMO	9.75	29.25
YELLOWTAIL / HAMACHI	9.25	27.75	SEA EEL / ANAGO (House made)	10.75	32.25
FATTY YELLOWTAIL / HAMACHI TORO	10.25	30.75	FRESH WATER EEL / UNAGI	8.95	26.85
HALIBUT / HIRAME	9.25	27.75	BLACK SEABREAM / KURO DAI	7.50	22.50
HALIBUT FIN / ENGAWA	9.75	29.25	AMBER JACK / KANPACHI	9.75	29.25
SEABREAM / MADAI	9.50	28.50	JACK MACKEREL / AJI	8.95	26.85
ALBACORE / BINCHO MAGURO	8.75	26.25	KING SALMON	13.95	41.85
FRESH JAPAN MACKEREL / SABA	10.75	32.25	BLUEFIN TUNA / HON MAGURO	M.P	M.P
SHRIMP / EBI (House made)	6.50	19.50	SEA URCHIN / UNI	M.P	M.P
SNOW CRAB LEG / KANI	11.95	35.85	FATTY TUNA / TORO	M.P	M.P
OCTOPUS / TAKO	8.50	25.50	GOLDEN EYE SNAPPER / KINME DAI	M.P	M.P
SQUID / IKA	7.25	21.75	SEARED FATTY TUNA / YAKI TORO	M.P	M.P
JUMBO SCALLOP / HOTATE	10.75	32.25	GIANT CLAM	M.P	M.P
BAY SCALLOP / KOBASHIRA	7.95	N/A	LIVE SHRIMP	M.P	M.P
SMELT EGG / MASAGO	6.50	N/A	LIVE SCALLOP	M.P	M.P
FLYING FISH EGG / TOBIKO	7.50	N/A	SARDINE	M.P	M.P
SALMON EGG / IKURA	11.75	35.25	OYSTER	M.P	M.P

MAKI

CUT/HAND ROLL

SPICY TUNA ROLL	9.95	NEGI TORO ROLL	17.95
CREAMY SPICY TUNA ROLL	13.25	SCALLOP ROLL	8.95
CALIFORNIA ROLL	8.75	EEL / AVOCADO ROLL	9.95
SNOW CRAB CALIFORNIA ROLL	12.50	VEGETABLE ROLL	7.95
TUNA ROLL	10.25	AVOCADO ROLL	7.95
YELLOWTAIL ROLL	10.25	CUCUMBER ROLL	6.95
SALMON ROLL	9.50	BLUE CRAB ROLL	11.50
MANGO SALMON ROLL	9.95	BAKED BLUE CRAB HAND ROLL	12.50
SPICY ALBACORE ROLL	8.95	SALMON AVOCADO ROLL	9.95
SALMON SKIN ROLL	9.50	EEL / AVOCADO / EGG / SOY PAPER	12.95

KITCHEN SPECIAL

E1 BAKED MARINATED BLACK COD	32.95
<i>Black Cod Marinated in House Sweet Soy Sauce. Served with Miso Soup, Salad, and Rice</i>	
E2 SUKI YAKI (Choice Of : Chicken/Beef add \$2/Shrimp add \$2/Veggie)	23.95
<i>Japanese Style Stew with Chicken, Beef, Shrimp, Clear Noodle, Bamboo Shoot, Spinach, Broccoli and Soft Tofu. Served with Salad and Steamed Rice</i>	
E3 YAKINIKU (Choice Of : Chicken/Beef add \$2/Shrimp add \$2/veggie)	23.95
<i>Your Choice of Meat with House Special Sauce. Served with Miso Soup, Salad, and Rice</i>	
E4 CURRY BOWL (Choice Of : Tonkatsu Curry / Chicken Katsu Curry)	20.95
<i>Your Choice of Meat with House Special Sauce. Served with Miso Soup, and Rice</i>	
New E5 HAMBAGU STEAK	22.95
<i>Japanese Style Steak. Served with Miso Soup, Salad, Rice</i>	

FRESH ROLL

F1	MERMAID	19.95
	<i>In: Avocado, Asparagus, Kanpyo, Cucumber Out: Spicy Albacore, Spicy Scallop, Ponzu, Chili Oil</i>	
F2	SANTA MONICA	19.95
	<i>In: Spicy Crabmeat Out: Salmon, Tuna with Spicy Mayo, Crunch</i>	
F3	ALBACORE DELIGHT	18.50
	<i>In: Blue Crab Out: Albacore with Garlic Tataki Sauce & Onion</i>	
F4	RED DRAGON ROLL	19.95
	<i>In: Crabmeat, Cucumber, Asparagus, Avocado Out: Fresh Tuna, Eel Sauce & Butter Garlic</i>	
F5	RAINBOW ROLL	18.95
	<i>In: California Roll Out: Tuna, Salmon, Albacore, White Fish, Shrimp, Avocado</i>	
F6	HUNGRY ROLL	18.95
	<i>In: Spicy Albacore, Cilantro, Cucumber Out: Albacore, Garlic Ponzu, Soy Mustard, Scallion</i>	
F7	ALASKA ROLL	18.95
	<i>In: Tuna, Salmon, Yellowtail, Crabmeat, Avocado Out: Soy Paper</i>	
F8	HAWAIIAN ROLL	18.95
	<i>In: Tuna, Salmon, Yellowtail, Crabmeat, Avocado Out: Cucumber, No Rice</i>	
F9	PHILADELPHIA ROLL	17.95
	<i>In: Cream Cheese, Avocado, Cucumber Out: Fresh Salmon</i>	
F10	HEART ATTACK ROLL	14.95
	<i>In: Spicy Tuna, Jalapeño, Avocado Out: Crunch</i>	
F11	PINK LADY ROLL	19.50
	<i>In: Spicy Tuna Out: Salmon, Jalapeno, Spicy Mayo, Sriracha, Ponzu Sauce</i>	

TEMPURA ROLL

T1	ROCK SHRIMP TEMPURA ROLL	18.95
	<i>In: Spicy Tuna, Avocado Out: Deep Fried Rock Shrimp, Spicy Mayo, Sweet Chili Sauce</i>	
T2	EEL AND TEMPURA ROLL	19.95
	<i>In: Shrimp Tempura, Spicy Tuna, Cucumber Out: Fresh Water Eel, Avocado, Eel Sauce</i>	
T3	BLUEFIN DREAM ROLL	20.95
	<i>In: Shrimp Tempura, Asparagus, Avocado, Cucumber Out: Blue Fin Tuna, Cilantro, Ponzu</i>	
T4	TORNADO ROLL	20.95
	<i>In: Spicy Tuna, Crabmeat, Avocado Out: Soy Paper Wrapped with Potato Strings, Spicy Mayo, Eel Sauce, Sweet Chili Sauce</i>	
T5	FANTASY ROLL	17.95
	<i>In: Spicy Tuna, Shrimp Tempura, Cucumber Out: Avocado, Eel Sauce, Spicy Mayo</i>	
T6	SHRIMP KILLER ROLL	17.95
	<i>In: Shrimp Tempura, Crabmeat, Cucumber Out: Shrimp, Avocado, Eel Sauce</i>	
T7	HOT NIGHT ROLL	17.95
	<i>In: Shrimp Tempura, Crabmeat, Cucumber Out: Spicy Tuna, Crunch, Eel Sauce, Spicy Mayo</i>	
T8	SPIDER ROLL	17.95
	<i>In: Soft Shell Crab, Avocado, Cucumber, Radish Sprout, Gobo, Smelt Egg Out: Seaweed</i>	
T9	CRUNCH ROLL	15.95
	<i>In: Salmon, Spicy Tuna, Shrimp Tempura, Crabmeat Out: Soy Paper, Crunch, Spicy Mayo</i>	
T10	SHRIMP TEMPURA ROLL	14.95
	<i>In: Shrimp Tempura, Avocado, Cucumber Out: Crunch, Eel Sauce</i>	
T11	VEGETABLE TEMPURA ROLL	13.95
	<i>In: Green Bean, Purple Potato, Asparagus Tempura, Avocado</i>	
T12	KING'S ROLL	18.95
	<i>In: Shrimp Tempura, Crabmeat, Cucumber Out: Spicy Salmon, Crunch, Eel Sauce, Spicy Mayo</i>	

BAKED ROLL

- B1 BAKED JONAH CRAB ROLL 18.95
In: Spicy Tuna, Avocado | Out: Baked Jonah Crab, Baked Sauce, Green Onion, Masago, Eel Sauce
- B2 BABY LOBSTER ROLL 22.95
In: California Roll | Out: Lobster Meat, Crawfish Meat, Eel Sauce, Smelt Egg, Scallion
- B3 DYNAMITE CALIFORNIA ROLL 19.95
In: California Roll | Out: Baked Scallop, Shrimp, Mushroom, Eel Sauce, Smelt Egg, Scallion
- B4 CATERPILLAR ROLL 18.95
In: Fresh Water Eel, Cucumber | Out: Avocado, Eel Sauce
- B5 BAKED SALMON ROLL 18.95
In: Crabmeat, Avocado | Out: Baked Salmon, Eel Sauce, Smelt Egg, Scallion

SUSHI / SASHIMI COMBINATION

(SERVED WITH MISO SOUP AND SALAD, NO SUBSTITUTION)

- SS1 SUSHI HARMONY / Served until 3pm 25.95
5 Pcs Sushi (Chef's Choice) & California Roll or Spicy Tuna Roll Add \$1
- SS2 SASHIMI HARMONY / Served until 3pm 30.95
8 Pcs Assorted Sashimi (Chef's Choice)
- SS3 HIRU COMBO / Served until 3pm 29.95
4 Pcs Sushi (Chef's Choice) & Any Special Roll (value up to \$18.95)
- SS4 SUSHI ENSEMBLE 36.95
8 Pcs Sushi (Chef's Choice) & California Roll or Spicy Tuna Roll Add \$1
- SS5 SASHIMI ENSEMBLE 42.95
12 Pcs Assorted Sashimi (Chef's Choice)
- SS6 NOMA CHIRASHI 36.95
10 Pcs of Sashimi and Shrimp, House made Tamago on Top of Sushi Rice
- SS7 UNAGI DON 29.95
6 Pcs of Baked Unagi Served on the Bed of Rice. Includes Miso Soup

COMBINATION BENTO

(COMES WITH MISO SOUP, SALAD AND RICE)

2 Items Lunch 18.95 Dinner 21.95 **3 Items** Lunch 21.95 Dinner 25.95

*Lunch until 3pm *Brown Rice Available / Add \$1 *Curry Available / \$3.50 *No Double item

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|------------------------------|------------------------------------|--------------------------------------|
| CHICKEN TERIYAKI | SESAME CHICKEN | CALIFORNIA ROLL |
| STEAK TERIYAKI / Add \$3 | BULGOGI | SPICY TUNA ROLL / Add \$1 |
| SALMON TERIYAKI | SUSHI 3PCS (Chef's Choice) Add \$3 | VEGETABLE ROLL |
| BBQ SHORT RIB / Add \$4 | CHICKEN/PORK CUTLET | AVOCADO ROLL |
| STEAMED VEGETABLES | SPICY CHICKEN | STIR FRIED SHRIMP & VEGETABLE |
| SHRIMP AND VEGETABLE TEMPURA | BLACK COD / Add \$5 | SEAFOOD / BEEF / VEGI GYOZA |
| | FISH KATSU | SASHIMI 4PCS (Chef's Choice) Add \$4 |

NOODLE

- N1 UDON & TEMPURA 18.95
Japanese Noodle Soup Served with Shrimp & Vegetable Tempura
- N2 NABEYAKI UDON & SHRIMP TEMPURA (2 pcs) 20.95



CHEF'S SPECIAL

さしみ SASHIMI

HALIBUT CARPPACCIO WITH BLACK TRUFFLE <i>6pcs Halibut with Black Truffle, Green Onion and Ponzu</i>	27.95
KANPACHI CARPPACCIO <i>6pcs Kanpachi with Yuzu Koshu, Shiso Lemon and Naba Salt</i>	24.95
BLACK TRUFFLE SALMON <i>6pcs Thinly Sliced Salmon Sashimi Served with Caper, Onion, and Touch of House Truffle Sauce</i>	25.95
YELLOWTAIL JALAPEÑO <i>6pcs Yellowtail Sashimi Topped with Jalapeño, Cilantro, and Yuzu Ponzu Sauce</i>	27.50
ALBACORE JUNGLE <i>6pcs Seared Albacore Sashimi Topped with Crispy Onions and Garlic Tataki Sauce</i>	25.95
GARLIC LOVER'S ALBACORE <i>6pcs Fresh Albacore Sashimi with Crispy Onions, Chives, Garlic Butter, and Ponzu</i>	25.95
OCTOPUS CEVICHE <i>Octopus, Onion, Tomato, Cilantro, Ponzu, Lemon, Sesame Oil</i>	25.95

NOMA SPECIAL

スペシャル

All Noma Special Comes with Daily Premium Soup and Hand Roll

ADD CHIMAMI \$15.95 (Chef's Choice, ex: 1 Oyster, Miso Salmon, 2pcs of Sashimi)

GOUKA CHIRASHI <i>12pcs of Sashimi and Fresh Uni on Top of Sushi Rice</i>	49.95
OMAKASE SET SUSHI <i>11pcs of Sushi and House Made Tamago</i>	64.95
NOMA SASHIMI <i>15pcs of Daily Fresh Fish</i>	69.95

