SALADS & SOUP

add grilled chicken 10 | shrimp 12 | salmon or steak 16

LOCAL GREENS 18
goat cheese, pickled fennel, candied walnut, watermelon radish, white balsamic emulsion
GF | V | CONTAINS NUTS

PAILLARD CHICKEN CAESAR 30
gem lettuce, fried chicken breast, baby kale, white anchovy, parmesan brioche crouton

SPRING ROLL SALAD 20
mixed greens, marinated tofu, pickled daikon, sautéed mushrooms, cucumber, crispy rice paper, cashew butter, honey soy dressing
DF | V | CONTAINS NUTS

CHARRED VEGETABLE SALAD 26
broccolini, patty pan squash, asparagus, eggplant, pomegranate, crispy chickpeas, pepitas, sundried tomato, pomegranate vinaigrette
GF | VGN

WHITE BEAN SOUP 18
kaffir lime, coconut milk, cilantro, biscocho
V

SANDWICHES

served with french fries or salad

NOMI BURGER* 28
two 4-ounce grass-fed beef patties, aged cheddar, tomato jam, pickled red onion, bacon aioli, brioche bun
Beyond Burger available upon request

LOBSTER ROLL 38
truffle & calamansi aioli, espelette, new england bun
CONTAINS SHELLFISH*

FRIED TOFU BANH MI 24
grilled king trumpet mushroom, thai basil, jalapeño, pickled vegetables, sriracha aioli, baguette
VGN

FRIED CHICKEN SANDWICH 26
sambal-marinated chicken thigh, baby gem lettuce, pickled onion, black garlic aioli, potato bun

SHAVED STRIPLOIN SANDWICH 36
caramelized onion, pickled tomato, arugula, grain mustard, toasted sourdough
DF

FOR THE TABLE

LA FOURNETTE MICHE
salted butter, basil and lemon ricotta, herb and oil
one choice 12 | two choices 20 | three choices 26
V

WILD MUSHROOM FLATBREAD 26
truffle mascarpone, black garlic dressing, arugula
V

CALABRESE SALAMI FLATBREAD 26
roasted tomato spread, honey whipped ricotta, basil

SUN-DRIED TOMATO & ARTICHOKE FLATBREAD 24
spinach, whipped ricotta, feta
V

HUMMUS 22
crispy chickpeas, aleppo, grilled pita and lavash, red onion, marinated olives, herb salad, lemon oil
DF | V

MAITAKE MUSHROOMS 20
salt & pepper seasoning, chili oil, cilantro
GF | VGN

HAMACHI CRUDO* 38
yellowtail, calamansi gel, chili oil, jalapeño, shiso
DF | GF

LONGANISA DEVILED EGGS 22
duck egg, sinigang, garlic chip, chive
GF | CONTAINS SHELLFISH*

KARAAGE OCTOPUS 32
salted duck egg aioli, togarashi, thai basil
DF | GF

PARK BOARD* 38
cured meats, cheeses, seasonal jam, sourdough
CONTAINS NUTS*

RAW BAR

SEAFOOD TOWER 180
maine lobster, king & snow crab, east & west coast oysters, pei mussels, jumbo shrimp, smoked salmon dip
CONTAINS SHELLFISH*

OYSTER ON-THE-HALF SHELL	4
JUMBO SHRIMP	4
SNOW CRAB CLAW	5
HALF LOBSTER	30
KING CRAB LEG	35

ENTREÉS

BARRAMUNDI 48
coconut water, crispy yukon potato, caramelized fish sauce, fresno chili
DF | GF

STEAK FRITES* 56
allen brothers prime striploin, crispy frites, béarnaise, maldon steak salt
GF

GRILLED AMISH CHICKEN BREAST 38
soy-calamansi sauce, atchara, scallion, seasoned rice
DF | GF

ORECCHIETTE PASTA 32
kabocha squash, maitake mushroom, hazelnut, white miso butter, pickled apple, pea tendril
V | CONTAINS NUTS

HERITAGE CHICKEN 85
grilled pennsylvania golden half chicken, calamansi nuoc cham, mint & thai basil, green chili & lemongrass sauce, jasmine rice
DF | GF

SIDES

TRUFFLE FRIES 15
GF | V

SAUTEED SPINACH 15
confit garlic
GF | VGN

MAC & CHEESE 12
cavatappi, brown butter herb crust
V

SEASONAL MUSHROOMS 15
herbed panko
V

SUSHI*

CHEF'S CURATIONS

NOMI PLATTER 135
maki
tiger, salmon avocado, futomaki
sashimi & nigiri | 6 pcs.
tuna, yellowtail, snapper
DF | CONTAINS SHELLFISH*

SUSHI SET 115
sashimi & nigiri | 12 pcs.
tuna, yellowtail, salmon
DF

NIGIRI & SASHIMI

PER PIECE | DF | GF

TUNA	12	SALMON	10
SNAPPER	10	SCALLOP	9
YELLOWTAIL	12	EEL	8

MAKI

TIGER 28
shrimp tempura, spicy tuna, snow crab, avocado
DF | CONTAINS SHELLFISH*

HAMACHI 30
yellowtail, kizami wasabi, chili paste, cucumber
DF

SALMON AVOCADO 28
salmon, avocado, citrus dressing
DF | GF

CRUNCHY SPICY TUNA 29
bigeye tuna, togarashi, shiso panko
DF

EMERALD VEGETABLE 22
shiitake, green apple, cucumber, asparagus, kanpyo, shiso, grilled onion
GF | VGN | S

SOFT-SHELL CRAB 29
calamansi gel, green apple, shiso, grilled onion, sriracha, yuzu mayo
DF | CONTAINS SHELLFISH*

HARU NATSU 30
yellowtail, poached pear, ikura, avocado, jalapeño, shiso, shrimp chili paste
DF | CONTAINS SHELLFISH*

NOMI FUTOMAKI 29
snow crab, eel, salmon, scallion, cucumber
DF | CONTAINS SHELLFISH*

RUBY OF THE SEA 30
tuna, snapper, cream cheese, tempura shrimp, kanpyo, asparagus, kizami wasabi
CONTAINS SHELLFISH*

BOWLS

POKE 30
tuna or salmon, edamame, ginger, sesame seed
DF

KINOKO 28
edamame, roasted pepper, mushroom, grilled scallion, cucumber, sesame-soy dressing
VGN | S

DF - DAIRY-FREE | GF - GLUTEN-FREE | V - VEGETARIAN | VGN - VEGAN | S - SUSTAINABLE
Our kitchen is not allergen-free. Despite precautions to minimize cross-contact, we cannot guarantee allergen-free dishes.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

NoMI
EXECUTIVE CHEF
Terence Zubieta