

STARTERS

FOIE GRAS TORCHON 36
pineapple, blueberry, moulard foie gras, atchara,
mustard custard, smoked coconut salt, brioche NF

MAITAKE MUSHROOMS 25
aguafaba aioli, artichoke hearts, chili oil, agave,
charred green onion GF | DF | VGN | NF

CRUDO 32
japanese seabream, calamansi leche de tigre,
ginger, shaved red onion, thai chili sauce, cilantro,
watermelon radish, smoked coconut salt
GF | DF | NF

PORK BELLY 30
berkshire pork, danmuji, scallion, shaved red onion,
chili garlic sauce GF | DF | NF

MOQUECA 42
halibut, faroe island salmon, pei mussels,
jumbo shrimp, spiced coconut cream broth,
cilantro, charred lime, ciabatta
DF | NF GF OPTION AVAILABLE *contains shellfish

PARK BOARD* 38
house cured meats, cheeses, seasonal jam,
grilled sourdough GF OPTION AVAILABLE

SALADS & SOUP

SPICED BEEF SOUP 18
vegetable trinity, pickled ramps, scallions
add angel hair pasta 5 | add jasmine rice 5
DF | NF

ROASTED SQUASH SALAD 22
kabocha squash, spaghetti squash,
pickled apple, shaved cremini, candied pecans,
pecorino, squash vinaigrette GF | V

BABY KALE & TENDER LETTUCES 20
shaved fennel, honeycrisp apple, candied pecan,
dried cranberry, lemon-maple dressing
GF | DF | VGN | P

CHARRED GEM CAESAR 18
gem lettuce, white anchovy, parmesan brioche crouton,
house made dressing, parmesan snow NF

NOMI

ENTRÉES

BONE-IN PORK LOIN* 52
grilled sakura pork chop, peanut sauce, toasted sesame,
mint and thai basil, crispy garlic, watercress GF
SCALLOP RAVIOLI 48
scallop & prawn, longanisa crumble, patty pan squash, pearl onions,
calamansi butter sauce, red vein sorrel GF | NF *contains shellfish

HIRAMASA 54
tamarind broth, poached japanese hiramasa, charred eggplant,
okra, daikon, jasmine rice, smoked coconut salt
GF | DF | NF *contains shellfish

SHORT RIB 48
braised boneless short rib, mascarpone polenta,
toasted sesame, garlic chips, green onion,
fried brussels sprouts with nouc cham NF * contains sesame

CHARRED RED CABBAGE 36
eggplant, green bean, okra, coconut miso, chive oil,
smoked coconut salt, crispy shallots GF | DF | VGN | NF

GOLDEN CHICKEN BREAST 40
pommes puree, chicken lumpia, haricot verts,
adobo jus, crispy shallots NF

JUMBO PRAWNS 56
skull island prawns, kabocha squash, green beans,
kafir lime, coconut cream sauce GF | DF | NF

PRIME CUTS

10 OZ FILET MIGNON* 70
8 OZ NY STRIP* 55
12 OZ RIBEYE* 65
please choose one: salmoriglio herb sauce,
calabrian chili butter, beef jus, café de paris butter

TO SHARE

SEAFOOD TOWER* 180
maine lobster, king crab, jumbo shrimp,
pei mussels, snow crab, east & west coast oysters,
smoked salmon dip NF
traditional sauces & accoutrements



TWO FORKS

SMOKED BEEF RIB* 180
smoked short rib, nuoc cham, vermicelli noodles,
glazed mushrooms, bok choy, herb salad,
pickled vegetables GF | DF | NF

JAPANESE SNAPPER 150
roasted miyabi tai madai, pei mussel,
patty pan squash, roasted fennel, marble potato,
piquillo pepper chimichurri GF | NF

SIDES

POMMES PUREE 15
V | NF
CHARRED PATTY PAN SQUASH 12
lemon oil, parmesan GF | V | NF

GRILLED ASPARAGUS 12
charred citrus, lemon-dill vinaigrette
GF | DF | VGN | NF | P

SEASONAL MUSHROOMS 15
roasted garlic, sherry, fine herbs GF | V | NF | P

EXECUTIVE CHEF | Terence Zubieta

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VGN - VEGAN | NF - NUT FREE | P- SUSTAINABLE

Our kitchen is not an allergen-free environment. While we take precautions to minimize cross-contact, we cannot guarantee the complete absence of allergens in any dish. If you have a food allergy or sensitivity, please inform your server before ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SUSHI*

BOWLS

POKE BOWL 28
tuna or salmon, edamame,
ginger, sesame seed
DF | NF

KINOKO BOWL 26
edamame, mushroom,
roasted pepper, cucumber,
grilled scallion, sesame soy dressing
VGN | NF | P

NOMI PLATTER 125

futomaki, tiger maki,
salmon avocado maki,
sashimi & nigiri:
maguro, hamachi, madai
DF | NF

SUSHI PLATTER 100

crunchy spicy tuna maki,
hamachi maki,
sashimi & nigiri:
maguro, hamachi, madai
DF | NF

HAMACHI CRUDO 36

calamansi gel, chili oil,
jalapeño, shiso leaf
GF | DF | NF

NIGIRI & SASHIMI

PER PIECE GF | DF | NF

MAGURO - TUNA 9

MADAI - SNAPPER 10

HAMACHI - YELLOWTAIL 10

SAKE - SALMON 7

HOTATE - SCALLOP 9

MAKI

HARU NATSU 29
hamachi, poached pear, ikura, avocado,
jalapeño, shrimp chili paste, shiso
DF | NF

SOFT-SHELL CRAB 29
calamansi gel, green apple shiso,
umeboshi, grilled onion,
sriracha, yuzu mayo, ponzu
DF | NF

HAMACHI 29
yellowtail, kizami wasabi, chili paste
DF | NF

SALMON AVOCADO 27
salmon, avocado, citrus dressing
GF | DF | NF

TIGER 27
shrimp tempura, spicy tuna,
snowcrab, avocado
DF | NF

CRUNCHY SPICY TUNA 27
bigeye tuna, shiso panko,
togarashi
DF | NF

NOMI FUTOMAKI 29
snow crab, eel, salmon,
scallion, cucumber
DF | NF

RUBY OF THE SEA 29
tuna, madai, cream cheese,
tempura shrimp, kanpyo,
asparagus, kizami wasabi
NF

EMERALD VEGETABLE 21
shiitake, green apple, cucumber,
asparagus, kanpyo, shiso, grilled onion
GF | DF | VGN | NF | P