

NoMI | KITCHEN

Executive Sous Chef | Terence Zubieta

STARTERS

LOBSTER BEIGNETS | 21
espelette remoulade • shallot • micro greens

PROVENÇAL MUSSELS | 28
kaffir lime & rosé broth, citrus
toasted baguette

PRIME BEEF BROCHETTE | 22
aleppo pepper • crispy shallots
sauce vert

TOULOUSE STRUDEL | 18
house made sausage • apple butter
pickled normandy apple

PARK BOARD | 25
house cured meats • french cheeses
summer preserves • toasted sourdough

SALADS

BEET SALAD | 16
baby beets • bitter greens • almonds • dill yogurt
orange vinaigrette

LOCAL GREENS | 16
goat cheese • pickled fennel • walnut
white balsamic emulsion

CAESAR | 16
gem lettuce • parmesan brioche
white anchovy

ENTRÉES

KING CRAB* | 54
petite potato • salmon roe • edamame
corn purée • calamansi-miso butter

PRIME STRIPLOIN* | 50
potato & bacon tartiflette • wild mushroom
romanesco broccoli • roasted garlic butter

POULET ROULADE* | 30
english pea & mint purée • truffle
corn & pepper relish • poultry jus

HALIBUT FILLET* | 42
carrot purée • baby beets
gremolata • chive beurre blanc

GRILLED LAMB CHOP | 46
herb rice pilaf • cipollini onion piperade
roasted grapes • rosemary lamb jus

AUBERGINE GRATIN | 28
roasted eggplant • provençal tomato sauce
sesame • sauce vierge

SUSHI*

POKE | 23
salmon or tuna
soybean • ginger • sesame seed

NoMI FUTOMAKI | 24
snow crab • eel • salmon • scallion

SALMON AVOCADO | 24
salmon • avocado • citrus dressing

CRUNCHY SPICY TUNA | 24
big eye tuna • shiso panko • togarashi

TIGER | 24
shrimp tempura • spicy big eye tuna
snow crab • avocado

SAKURA YELLOWTAIL | 24
yellowtail • kizami wasabi • chili paste

VEGETABLE | 18
cucumber • avocado • brussels sprouts • mushroom
asparagus • kanpyo

NoMI PLATTER | 80
chef's selection of nigiri & sashimi

SUSHI PLATTER | 50
chef's selection of maki & sashimi

SEAFOOD TOWER* | 70 PER PERSON
maine lobster • king crab • jumbo shrimp
snow crab • oysters
traditional sauces & accoutrements