STARTERS

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

FOIE GRAS TORCHON 36
pumpkin, mandarin gastrique, pepitas, five spice, pickled raisin, brioche

MAITAKE MUSHROOMS 25
aguafaba aioli, artichoke heart, chili oil, agave
GF | VGN

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

BEEF TARTARE* 32
cured duck egg yolk, gochujang, soy sauce, asian pear, sprouted wheat
DF

BERKSHIRE PORK BELLY 30
summer melons, pickled cucumber, soy-tomato glaze
GF | DF

ADOBO MUSSELS & JUMBO SHRIMP 36
coconut cream broth, cilantro, cane vinegar, soy sauce, confit garlic, calamansi, grilled ciabatta
DF | CONTAINS SHELLFISH*

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

SALADS & SOUP

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

KABOCHA SQUASH SALAD 22
pickled apple, shaved cremini, candied pecan, pecorino, squash vinaigrette
GF | V | CONTAINS NUTS*

CHARRED GEM CAESAR 18
white anchovy, parmesan snow, parmesan brioche crouton, housemade dressing

BABY KALE & TENDER LETTUCES 20
shaved fennel, honeycrisp apple, candied pecan, cranberry, lemon-maple dressing
GF | VGN | S | CONTAINS NUTS*

ENTRÉES

BONE-IN SAKURA PORK CHOP* 52
peanut sauce, mint, toasted sesame, thai basil, crispy garlic, watercress
GF

GOLDEN CHICKEN BREAST 40
herbed forbidden rice, coconut curry, wilted arugula
GF | DF

STEAMED CHILEAN SEA BASS 54
soy-sesame sauce, scallion, ginger, confit garlic, cilantro, jasmine rice, smoked coconut salt
DF

CHESTNUT AGNOLOTTI 47
chestnut mushroom, candied hazelnut, brown butter miso, pickled apple, crispy sage
V | CONTAINS NUTS*

LAMB LOIN* 56
kaffir pommes paolo, maitake, coffee crumble, fennel & chive cream, tamarind

DUCK CONFIT 44
pomegranate glaze, purple sweet potato purée, red pepper chimichurri
GF

CALEDONIAN BLUE PRAWNS 38
caramelized fish sauce, coconut water, confit garlic, eggplant, pommes purée
GF

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

TWO FORKS

designed to be shared

SMOKED BEEF SHORT RIB* 200
nuoc cham, bok choy, glazed mushrooms, vermicelli, herb salad, pickled vegetables
GF | DF

MIYABI TAI SNAPPER 150
pei mussels, patty pan squash, fennel, marble potato, piquillo pepper chimichurri
GF

PRIME CUTS*

served with salmoriglio herb sauce, beef jus, calabrian chili butter, or café de paris butter

NY STRIP 60 — *8oz*

FILET MIGNON 70 — *10oz*

RIBEYE 68 — *12oz*

SIDES

POMMES PURÉE 15
V

BAKED PURPLE SWEET POTATO 15
sinigang crust, longanisa crumble, shrimp paste compound butter
GF | CONTAINS SHELLFISH*

CHARRED CAULIFLOWER 15
calabrian chili sauce, cilantro, mint
GF | VGN

GRILLED PATTY PAN SQUASH 12
lemon oil, parmesan
GF | V

GRILLED ASPARAGUS 12
charred citrus, lemon-dill vinaigrette, agrumato
GF | VGN | S

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

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 | GF | DF

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
DF

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

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, umeboshi, grilled onion, sriracha, yuzu mayo, ponzu
DF | CONTAINS SHELLFISH*

HARU NATSU 29
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

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

GF - GLUTEN-FREE | DF - DAIRY-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. Please inform your server of any allergies or sensitivities 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.

NoMI
EXECUTIVE CHEF
Terence Zubieta