NoMI
IN ROOM DINING

Breakfast
6am-11am (Daily)

Lunch, Dinner, & Dessert
11am-10pm (Daily)

Sushi
11:30am-10pm (Daily)

Overnight
10pm-6am (Tuesday through Saturday)

Executive Chef | Terence Zubieta
BREAKEFAST
available from 6am-11am

PARK BREAKFASTS
both breakfasts include your choice of juice & choice of two brother’s coffee or tea

CHICAGO AVE* | 34
jambon de bayonne • freshly baked pastries
oatmeal • market fruit • gruyère

MAGNIFICENT MILE* | 48
free range eggs • choice of bacon, sausage, ham, chicken sausage, or avocado • herbed potatoes

CLASSICS

SMOKED SALMON | 29
caper • red onion • arugula • egg
salmon roe • radish • dill crème • everything bagel

AVOCADO TOAST | 19
multigrain toast • seasonal greens • capers
tomato • cucumber • lemon
[Add 1 Egg* 5 | Add 2 Eggs* 8]

STEEL CUT OATMEAL | 16
seasonal jam • pistachio • strawberry

MUESLI | 18
oats • coconut milk • berries • sunflower
pumpkin seeds • maple syrup

AÇAI BERRY BOWL | 19
seasonal fruits & berries • banana • honey
chia seeds • toasted coconut

GREEK YOGURT | 18
housemade granola • puffed millet
mango • pineapple

SIDES | 8
MARKET FRUIT • BERKSHIRE HAM
APPLE-SAGE CHICKEN SAUSAGE
SMOKED BACON • BREAKFAST SAUSAGE
PLANT BASED BREAKFAST SAUSAGE
HERBED POTATOES

GRIDDLE

BUTTERMILK PANCAKES | 22
bruléed banana • warm maple syrup
V | NF

BELGIAN WAFFLE | 24
seasonal berries • powdered sugar
V | NF

EGGS

FREE RANGE EGGS* | 32
choice of bacon • sausage • chicken sausage
herbed potatoes

PARK OMELETTE | 26
mushroom • tomato • peppers • onion
spinach • gruyère

BREAKFAST SANDWICH* | 24
scrambled egg • gruyère • avocado
arugula • tomato jam • croissant
add bacon 4 | country ham 4 | smoked salmon 5
NF

NoMI BENEDICT* | 30
jambon de bayonne • arugula
pistou hollandaise • toasted croissant
NF

VEGAN SCRAMBLER | 26
mushroom • tomato • avocado
peppers • onion
JUST Egg® - plant based egg substitute

SMOOTHIES | 14

SUNRISE
orange • pineapple • cantaloupe • chia
coconut milk • agave

BERRY
mixed berries • banana • peanut butter
milk vanilla yogurt • mint • honey

GREEN
spinach • avocado • granny smith apple
banana • oat milk

AÇAI BERRY BOWL | 19
seasonal fruits & berries • banana • honey
chia seeds • toasted coconut

GREEK YOGURT | 18
housemade granola • puffed millet
mango • pineapple

SIDES | 8
MARKET FRUIT • BERKSHIRE HAM
APPLE-SAGE CHICKEN SAUSAGE
SMOKED BACON • BREAKFAST SAUSAGE
PLANT BASED BREAKFAST SAUSAGE
HERBED POTATOES
LUNCH & DINNER
available from 11am-10pm

STARTERS

SPINACH & ARTICHOKE FLATBREAD | 21
feta cheese • garlic crema • citrus zest
V | NF | 

CALABRESE FLATBREAD | 24
nduja sausage • salami • roasted tomato
fontina • parmigiano
NF

PRAWN FRITTERS | 24
charred scallion cream • chives • herb salad
NF

NoMI HUMMUS | 18
roasted red pepper • crispy chickpea • paprika
grilled pita
DF | VGN | NF
- GF OPTION AVAILABLE -

PARK BOARD* | 32
house cured meats • cheeses
seasonal jams • grilled sourdough
- GF OPTION AVAILABLE -

SALADS

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

BUTTERNUT SQUASH | 18
spinach • arugula • honeycrisp apple
apple cider vinaigrette
GF | DF | V | NF | 

LOCAL GREENS | 18
goat cheese • pickled fennel • candied walnut
shaved cauliflower • white balsamic emulsion
GF | V | 

CAESAR | 18
gem lettuce • baby kale • white anchovy
parmesan brioche crouton • housemade dressing
NF

ENTRÉES

AMISH CHICKEN | 30
parsnip purée • rainbow chard
roasted cashews • black garlic chicken jus
GF

HALIBUT* | 48
green lentils • zucchini • roasted tomato
kalamata olive • garlic confit
NF

PRIME STRIPLOIN* | 54
grilled green onion • fried yucca • sour orange
cilantro sauce vert
NF

CAVATELLI | 36
spinach • forest mushrooms • charred tomato
pearl onion • parmigiano
V | NF | 

SANDWICHES

served with a choice of pomme frites
or local greens salad
- GF OPTION AVAILABLE -

NoMI BURGER* | 28
two 4-ounce grass fed beef patties
aged cheddar • tomato jam
pickled red onion • bacon aioli • brioche bun
NF
- BEYOND BURGER AVAILABLE UPON REQUEST -

BREADED CHICKEN SANDWICH | 25
pomodoro • truffled spinach • toma
parmesan • garlic bread
NF

STEAK SANDWICH* | 36
caramelized onion • pickled tomato
arugula • grain mustard • toasted sourdough
DF | NF | 

CHICKPEA & AVOCADO SANDWICH | 24
herb roasted squash • tomato • fried shallot
petit herbs • ciabatta bun
DF | VGN | NF | 

DESSERT
available from 11am-10pm

CHOCOLATE BANOFFEE | 17
guanaja mousse • banana confit • jivara caramel
peanut financier • peanut miso ice cream
V | ⚠️

PUMPKIN ROULADE | 16
cream cheese chantilly • pumpkin caramel • milk crumb
salted foam • vietnamese coffee ice cream
V

CHOCOLATE CHIP COOKIES | 16
house made and served warm
V

AFFOGATO | 12
espresso • vanilla ice cream
V | ⚠️

ICE CREAM & SORBET | 12
seasonal flavors | ⚠️
DIETARY CONCERNS - KINDLY INQUIRE

Pastry Sous Chef | Solange Austin
GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VGN - VEGAN | NF - NUT FREE | ⚠️ - SUSTAINABLE
NoMi is committed to the environment, as such, we make every effort to source local sustainable ingredients.
**SUSHI**
available from 11:30am-10pm

**NoMI Platter | 120**
NoMI maki, tiger maki
salmon avocado maki
sashimi & nigiri:
maguro, hamachi, madai
DF | NF

**Hamachi Crudo | 34**
shallot snow • calamansi gel
chili oil • citrus zest
DF | NF

**Nigiri & Sashimi***
per piece

**Maguro - Tuna | 8**
GF | DF | NF

**Madai - Snapper | 7**
GF | DF | NF

**Hamachi - Yellowtail | 7**
GF | DF | NF

**Sake - Salmon | 6**
GF | DF | NF

**Bowls***

**Poke | 26**
salmon or tuna
soybean • ginger • sesame seed
DF | NF

**Chirashi Bowl | 30**
salmon • tuna • hamachi • shrimp tempura
kanpyo • ginger • sesame
DF | NF

**Kinoko Bowl | 25**
edamame • mushroom • roasted pepper
cucumber • grilled scallion • sesame soy dressing
DF | VGN | NF | 🥛

**Sushi Platter | 95**
crunchy spicy tuna maki
hamachi maki
sashimi & nigiri:
maguro, hamachi, madai
DF | NF

**Maki***

**NoMI Futomaki | 26**
snow crab • eel • salmon • scallion
DF | NF

**Salmon Avocado | 26**
salmon • avocado • citrus dressing
GF | DF | NF

**Tiger | 26**
shrimp tempura • spicy tuna
snowcrab • avocado
DF | NF

**Hamachi | 26**
yellowtail • kizami wasabi • chili paste
DF | NF

**Crunchy Spicy Tuna | 26**
bigeye tuna • shiso panko • togarashi
DF | NF

**Vegetable | 20**
cucumber • avocado • brussels sprouts
mushroom • asparagus
VGN | NF | 🥛

**Unagi Temaki | 15**
daikon • ikura • kizami wasabi
DF | NF

**Soft Shell Crab Temaki | 15**
crab • avocado • shiso • cucumber
yuzu mayonnaise
DF | NF
OVERNIGHT
available from 10pm-6am
-Tuesday through Saturday-

PARK BOARD | 32
house cured meats • chef selected cheeses • seasonal jams
toasted sourdough bread • lavosh crackers
- GF OPTION AVAILABLE -

NoMi HUMMUS | 20
crispy chickpeas • paprika • grilled pita
DF | V | NF
- GF OPTION AVAILABLE -

CHICKEN CAESAR SALAD | 28
little gem lettuce • white anchovy
parmesan brioche crouton • housemade dressing
NF

TURKEY & AVOCADO WRAP | 28
roasted turkey breast • lemon aioli • avocado
LTO • flour tortilla
DF | NF

ROAST BEEF & PROVOLONE PANINI | 28
herb roasted beef • horseradish aioli • whole grain dijon
parmesan • baguette
NF

DELI SUB | 26
sopressata • capicolla • calabrese salami • herb vinaigrette
lettuce • tomato • mayonnaise • mustard
DF | NF

DESSERT

CHOCOLATE CHIP COOKIES | 16
V

MACARONS | 18
chef's selection
GF | V

ICE CREAM | 12
vanilla • chocolate
V