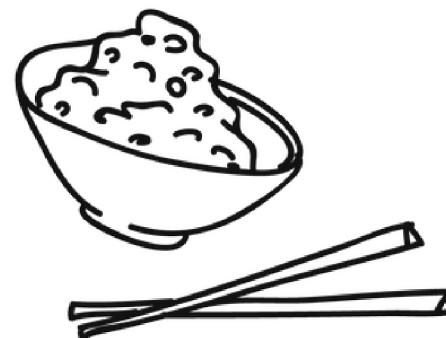


Dinner Menu

ディナーメニュー



nomiya

居酒屋

www.nomiya.sg
f @nomiyasg

nomiya 居酒屋

Signature Izakaya Sets

All prices are subject to 10% service charge.
Please inform us if you have any food allergies.

 No Meat  Spicy

5 Pax Set \$332

Edamame

 Nasu (Eggplant)
with 'Mala' Sauce

Gold Dust Charcoal Chicken

Foie Gras Chawanmushi (5)

 Gyoza

Charred Ebi
with Burnt Butter

Surume Ika
or
Yellowtail Collar
(choose 1)

Aged Wagyu Sirloin
or
Yuzu Yakiniku Pork Ribs (700g)
+ \$25
(choose 1)

Chef's Selection of 6 Skewers

Mini Cold Udon
& Seasonal Truffle (5)

4 Pax Set \$273

Edamame

 Nasu (Eggplant)
with 'Mala' Sauce

Gold Dust Charcoal Chicken

Foie Gras Chawanmushi (4)

Charred Ebi
with Burnt Butter

Surume Ika
or
Yellowtail Collar
(choose 1)

Aged Wagyu Sirloin
or
Yuzu Yakiniku Pork Ribs (700g)
+ \$25
(choose 1)

Chef's Selection of 6 Skewers

Mini Cold Udon
& Seasonal Truffle (4)

3 Pax Set \$209

Edamame

 Nasu (Eggplant)
with 'Mala' Sauce

Gold Dust Charcoal Chicken

Lobster Croquette (3)

Foie Gras Chawanmushi (3)

Charred Ebi
with Burnt Butter

Surume Ika
or
Yellowtail Collar
(choose 1)

Chef's Selection of 5 Skewers

Mini Cold Udon
& Seasonal Truffle (3)

nomiya 居酒屋

Signature Izakaya Sets

All prices are subject to 10% service charge.
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 No Meat  Spicy

2 Pax Set A \$125

Edamame

  Nasu (Eggplant)
with 'Mala' Sauce

Lobster Croquette (2)

Foie Gras Chawanmushi (2)

Yuzu Glazed Char-Grilled Pork Jowl
or
Beef Short Ribs Stew
(choose 1)

Chef's Selection of 4 Skewers

Mini Cold Udon
& Seasonal Truffle (2)

2 Pax Set B \$162

Edamame

  Nasu (Eggplant)
with 'Mala' Sauce

Lobster Croquette (2)

Foie Gras Chawanmushi (2)

Aged Wagyu Sirloin

Chef's Selection of 4 Skewers

Mini Cold Udon
& Seasonal Truffle (2)

Small Plates

おつまみ、前菜



Tako Wasabi	\$5
cured octopus flavoured with wasabi	
Tsukemono	\$7
assorted Japanese pickled vegetables	
Shredded Cabbage Salad	\$4
with cherry tomatoes	
Edamame	\$6
green soybeans sautéed with garlic, dashi, shichimi spice	
Toasted Baguette Coins with Chef's Nori Butter	\$6.90
Lobster Croquette	\$8.90
mozzarella wrapped in potato ball. topped with lobster paste & tobiko	
Yuzu Soy Mushrooms	\$13
assorted mushrooms, yuzu soy glaze, sesame seeds	
River Shrimps	\$10
deep fried baby shrimps. with smoked saikyo miso mayo	

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Specials

特別



Foie Gras Chawanmushi*

pan-fried foie gras on steamed egg with camembert
Option to replace Foie Gras with Pan-Seared Scallop

\$18

Ikura Negitoro Pie Tee (2pc)

minced tuna, ikura, wasabi cream cheese

\$17

Oysters Tempura (2pc)

citrus curd

\$19

* Limited servings per day, while stocks last

Nasu with 'Mala' Sauce

eggplant, Sichuan peppercorn spice

\$8.90

Charred Brussels Sprouts

sautéed with konbu butter

\$8.90

Deep Fried Chicken Skin

\$7



House Favourites



No Meat



Spicy

nomiya

居酒屋

Sharing Plates

共有

Gold Dust Charcoal Chicken
karaage chicken. accompanied with Chef's egg mayo

\$13

Beef Short Ribs Stew
braised beef short rib, daikon

\$25

Crispy Lamb Ribs
fried lamb ribs (150g). accompanied with miso curry sauce, pickled cucumber

\$23

Buta Kakuni
braised pork belly

\$16

Charred Ebi with Burnt Butter
wild caught sea prawn, garlic, konbu

\$28

add Charcoal Toasted Baguette Coins (5pc)

\$1.50

Dashi Maki Tamago with Crab Roe Paste
Japanese omelette, topped with crab roe paste

\$9.90

 **Gyoza**
Impossible™ meat, parmesan crisps & soy glaze

\$19

Salmon Carpaccio
salmon sashimi, ikura, kampot pepper sauce

\$18

Ama Ebi Tempura
Japanese sweet shrimp, with wasabi sour cream dip

\$18

Japanese Seafood Tofu Nuggets
accompanied with mayo

\$8.50

Oden (3pc)
daikon, egg, beancurd bag

\$8

Oden (6pc)
daikon, egg, beancurd bag, konnyaku & assorted fish cakes

\$14

Maki
巻き



Aburi Mentaiko Salmon Maki
cucumber maki, cooked salmon, avocado, tobiko, aburi mentaiko

\$19.50

Tempura Mushroom Maki
Cucumber maki, teriyaki glaze, chili oil caviaroli, avocado

\$19.50

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 House Favourites  No Meat  Spicy

nomiya 居酒屋

Seasonal Oysters

topped with seaweed & ponzu sauce
力キ

Oysters

2 Pieces

6 Pieces

Oysters with Ikura

2 Pieces



3+3 Oysters Special

3 Oysters + 3 Oysters with Ikura

Recommended Pairing:



Imayotsukasa “IMA” Oyster Junmai (60ml)

\$14

\$40

\$18

\$48

\$9

Produced after 3 years of R&D to pair with oysters.
Creates a juicy acidity to lighten the palate after having
oysters.

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House Favourites

No Meat

Spicy

Sashimi



刺身

Sashimi Moriawase (3 kinds)

salmon, hamachi, hotate (4 slices each)

\$39

Ala-Carte (4 slices each)

Hamachi (yellowtail)

\$16

Salmon

\$12

Hotate (Hokkaido scallop)

\$18

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居酒屋

Grill

焼き物

Char-Grilled Daikon Steak

radish

\$7

Eihire

dried stingray fin

\$12

Surume Ika

Japanese squid

\$25

Yellowtail Collar

\$20

Yuzu Glazed Char-Grilled Pork Jowl

\$18

Pork Ribs with Yuzu Yakiniku Glaze

350g \$45

700g \$86

1050g \$125

 Aged Wagyu Sirloin \$59

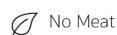
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House Favourites



No Meat



Spicy

Skewers

串焼き



Chicken

Tsukune (meatball)

\$4.50

Tori Momo (thigh)

\$4.50

Tebasaki (wings)

\$4.50

Sunagimo (gizzard)

\$4.50

Nankotsu (soft bone)

\$4.50

Emon (breast)

\$4.50

 with ume kosho

Pork

 Miso Glazed Butabara (pork belly)

\$12 for 2

with pickled apples

(\$6.50 each)

Butabara (pork belly)

\$5

Duck

Duck Tsukune (meatball)

\$6

Smoked Duck Breast

\$5.50

Vegetables

Asparagus

\$4

Eringi (king oyster mushroom)

\$4

Cherry Tomato

\$3.50

Plant-Based

Impossible™ meatball

\$6.80

Chef's Selection* (6pcs)

*Excludes Miso Glazed Butabara, Duck Skewers, Impossible™ meatball

\$24

Rice / Udon

丼、うどん



Pork Jowl Don

thinly sliced charred pork jowl, *onsen egg

upsized \$13

mini \$7

Gyudon

thinly sliced beef, *onsen egg

upsized \$13

mini \$7

Truffle Chirashi Don

sashimi dice, tamago, cucumber, ikura

upsized \$19

mini \$10

upsized \$21

mini \$11

Cold Udon & Seasonal Truffle

thin udon tossed with truffle oil, shio konbu.
topped with tobiko

mini \$7

mini \$3.90

Hot Udon Soup

thin udon with wakame seaweed

Steamed Rice

Japanese rice with furikake

* Onsen egg not included in mini bowl

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House Favourites

No Meat

Spicy

Dessert

デザート



Ice-Cream of the Day

single scoop

\$5.80

Goma Cheesecake

house-made. black sesame flavoured

\$9.80

Yuzu Raspberry Matcha Crumble

house-made. Yuzu curd, matcha white chocolate
crumbles, hokkaido milk ice cream

\$12.80

nomiya

居酒屋

nomiya 居酒屋 **Drinks** ドリンク



Draft Beer

Sapporo Premium Beer

a refreshing lager with a crisp, refined flavour and a clean finish

Full Pint
473ml \$15

Half Pint
280ml \$9.50

Highball

GIN

Gin & Tonic
roku gin, tonic \$18

WHISKY

Takara Highball
takara king whisky, soda \$11

Kakubin Highball
suntory whisky, soda \$13

SHOCHU

Chūhai
shochu, soda \$13

House Sake

Sake (Hot/Cold)
180ml \$23

Sake / Liqueur By the Glass (60ml)

Yuzu Sake
bright, zesty yuzu with a clean sake finish \$14.50

Earl Grey Sake
delicate tea notes with fragrant bergamot undertones \$14.50

TEAra Hojicha
roasted green tea with a smooth finish \$15.50

Umeshu
sweet, tangy plum with a velvety texture \$12.50

Akai Umeshu
rich, deep plum flavors with a hint of shiso \$14.50

Green Tea Umeshu
refreshing, mild sweet notes with rich Japanese green tea notes \$14.50

Drinks

ドリンク



Japanese Whisky By the Glass (60ml)

Takara King Whisky
mild and smooth

\$17

Suntory Whisky
classic, versatile Japanese blend

\$19

Matsui San-In Blended Japanese Whisky
a balanced blend with subtle notes

\$22

Matsui Kurayoshi Pure Malt Sherry Cask
rich, sherry-infused depth

\$25

Japanese Shochu By the Glass (60ml)

SATSUMA GODAI SERIES

Tokusen Satsuma Ogojo
refined sweet potato shochu

\$11

Kuro Godai
deeper, robust flavor from black koji
fermentation.

\$11

Non-Alcoholic Drinks

ドリンク



Mocktail

The Grape Escape ♡
kyoho grape, calpis, soda

Ringo Jingo ♡
aomori apple, calpis, soda

Calpis Soda
\$7.80

♡ Created specially for Nomiya by Dorothy's Bar

Cold-Pressed Juice

Pure Orange Juice
\$8.80

The Sunset
carrot, orange, passionfruit
\$9.80

Dance to the Beet
beetroot, apple, cucumber, chia seeds
\$9.80

Canned Drinks

Green Tea / Coke / Coke Zero /
Ice Lemon Tea / Soda / Tonic
\$3.80

illy Coffee

Coffee Black
\$4

Coffee with Milk
\$5

Hot Tea

GRYPHON® TEA White Ginger Lily
organic white tea, lemongrass, eucalyptus, lily,
lavender
\$5.80

GRYPHON® TEA Japanese Sencha with Cherry Blossoms
steamed green tea, cherry blossoms
\$5.80

Green Tea
\$3.50

Sparkling Mineral Water
750ml
\$7.50

nomiya 居酒屋

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Drinks

ドリンク



Full sake, shochu, whisky and wine menu are
available in-store.

nomiya

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