

# lunch menu

nomiya  
居酒屋



teriyaki tori sando

## NIBBLES

**TAKO WASABI** \$5  
cured octopus flavoured with wasabi

**SHREDDED CABBAGE SALAD** \$4  
with cherry tomatoes

**MISO TEMPURA CAULIFLOWER** \$10  
aka miso dressing, nori

**IKURA NEGITORO PIE TEE** \$17  
(2 piece)  
minced tuna, ikura, wasabi cream cheese

**OYSTER TEMPURA** \$19  
(2 piece)  
ikura, citrus curd

no meat

## SANDO (sandwich)

with seasonal salad & sesame dressing

**TERIYAKI TORI SANDO** \$17

fried chicken thigh, egg mayo, lettuce, brioche

**GYU SANDO** \$18

thinly sliced beef, balsamic onions, cheddar, mayonnaise, baby spinach, brioche

## PASTA

**MISO KINOKO PASTA** \$18

kinoko (assorted mushrooms), brown miso, baby spinach, paccheri pasta

**KANI & YUZU PASTA** \$21

kani (crabmeat), shio konbu, ikura, linguine pasta, shiso leaf

miso kinoko pasta



truffle chirashi don

## DON

**TRUFFLE CHIRASHI DON** \$18

seasonal sashimi dice, ikura, truffle oil, Japanese rice

**ABURI SALMON DON** \$18

flame-seared salmon sashimi, tobiko, mentaiko, Japanese rice

**GYU DON** \$16

thinly sliced beef, pickles, dashi scrambled egg, Japanese rice, nori

**TERIYAKI TORI DON** \$16

fried chicken thigh, dashi scrambled egg, Japanese rice, nori

## OYSTERS

topped with seaweed & ponzu sauce

**2 PIECE** \$14

**6 PIECE** \$40

**2 PIECE** \$18

with ikura

**3 + 3 OYSTER SPECIAL** \$48

3 oysters +  
3 oysters with ikura

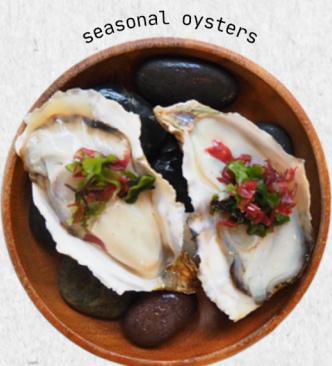
Recommended Sake Pairing:

**IMAYOTSUKASA OYSTER**

**JUNMAI**

60ML

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



seasonal oysters

## SASHIMI

**SASHIMI MORIAWASE** \$39

(3 kinds, 4 slices each)  
salmon, hamachi, hotate

## ALA-CARTE

**HAMACHI** (yellowtail) \$16

**SALMON** \$12

**HOTATE** (Hokkaido scallop) \$18

## ODEN

**3 PIECE** \$8

daikon, egg, beancurd bag

**6 PIECE** \$14

daikon, egg, beancurd bag, konnyaku, assorted fishcake

## SWEETS

**ICE-CREAM OF THE DAY** \$5.80  
single scoop

**GOMA CHEESECAKE** \$9.80  
house-made black sesame flavoured

**YUZU RASPBERRY MATCHA CRUMBLE** \$12.80  
yuzu curd, house-made matcha white chocolate crumble, vanilla ice cream



6 piece oden

# alcoholic

## SAKE

**HOUSE SAKE**  
180ML, HOT / COLD

\$ 23

## DRAFT BEER

### SAPPORO PREMIUM

**FULL PINT** 473ML  
**HALF PINT** 280ML

\$ 15  
\$ 9.50

## LIQUEUR

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 UME SHU**  
rich, deep plum flavors with a hint of shiso

\$ 14.50

**GREEN TEA UME SHU**  
refreshing, mild sweet notes with rich Japanese green tea notes

\$ 14.50

## HIGHBALL

**GIN**  
**ROKU GIN & TONIC**

\$ 18

**WHISKY**  
**TAKARA HIGHBALL**  
**KAKUBIN HIGHBALL**

\$ 11  
\$ 13

**SHOCHU**  
**CHUHAI**

\$ 13

## JAPANESE WHISKY

60ML

**TAKARA KING WHISKY**

\$ 17

mild and smooth

**SUNTORY WHISKY**  
classic, versatile Japanese blend

\$ 19

MATSUI WHISKY

**SAN-IN BLENDED WHISKY**  
a balanced blend with subtle notes

\$ 22

**KURAYOSHI PURE MALT SHERRY CASK**  
rich, sherry-infused depth

\$ 25

## SHOCHU

60ML

SATSUMA GODAI

\$ 11

**TOKUSEN SATSUMA OGOJO**  
refined sweet potato shochu

\$ 11

**KURO GODAI**  
deeper, robust flavor from black koji fermentation

## MOCKTAIL

**THE GRAPE ESCAPE**  
kyoho grape, calpis, soda

\$ 9.80

**RINGO JINGO**  
aomori apple, calpis, soda

\$ 9.80

**CALPIS SODA**

\$ 7.80

## HOT TEA

**GREEN TEA**

\$ 3.50

**GRYPHON<sup>®</sup> TEA<sup>™</sup> JAPANESE SENCHA WITH CHERRY BLOSSOMS**

\$ 5.80

steamed green tea, cherry blossoms

**GRYPHON<sup>®</sup> TEA<sup>™</sup> WHITE GINGER LILY**

\$ 5.80

organic white tea, lemongrass, eucalyptus, lily, lavender

## COFFEE

**illy COFFEE BLACK**

\$ 4

**illy COFFEE WITH MILK**

\$ 5

# non-alcoholic

**JUICE**  
COLD-PRESSED

**PURE ORANGE JUICE** \$ 8.80



**THE SUNSET**  
carrot, orange, passionfruit

**DANCE TO THE BEET**  
beetroot, apple, cucumber, chia seeds

## DRINKS

BY THE CAN

**COKE** \$ 3.80

**COKE ZERO** \$ 3.80

**GREEN TEA** \$ 3.80

**ICE LEMON TEA** \$ 3.80

**TONIC** \$ 3.80

**SODA** \$ 3.80

## WATER

**SPARKLING** 750ML \$ 7.50

Drinks  
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