

SPRING MENU

1 March - 31 May

Nomi Chirashi \$48
Indulge in this donburi that features a wide selection of Sushi and Sashimi! Classics such as Salmon, Fatty Tuna, and Egg, are complemented with Tuna Belly, as well as this season's special Firefly Squid.

Sakura Tai Uni Maki \$18
Pleasing to the palate and to the eye, enjoy this delicious Maki Style Sea Urchin roll in Sea Bream Sashimi, finished off with Truffle Caviar.

Hotaru Ika Furai \$12
The Firefly Squid, is a highly sought after Spring time delicacy. The Squids are fried in Katakuri Ko and Panko, bringing a nice crunch to the subtly flavoured ingredient that makes it the perfect snack to go with Sake!

Hotaru Ika Kushiyaki \$8
A unique blend of staples and flavours found only during the Spring, Nomi Dining Bar takes the light flavoured hotaru ika and livens it with the brightness found in the Japanese Prickly Ash Leaf.

Yaki Takenoko Uni Miso \$22
Harvested only in the middle of Spring from Kagoshima Prefecture, the earthy flavours of Bamboo Shoots are paired with the savoury notes of Miso and Sea Urchin.

Sakura Ebi Hiyashi Somen \$22
This chilled Somen Noodles are complemented by the crisp, sweet taste of translucent, dried Pink Shrimp—and rounded out with Sesame and Salmon Roe.



NOMI CHIRASHI



YAKI TAKENOKO UNI MISO