

## **SUSHI**

*Sashimi & Nigiri price per piece*

<b>AKAMI</b>	<b>Tuna Loin</b>	<b>3</b>
<b>CHU TORO</b>	<b>Medium Fatty Tuna</b>	<b>5</b>
<b>SUZUKI</b>	<b>Sea Bass</b>	<b>3</b>
<b>HAMACHI</b>	<b>Yellow Tail</b>	<b>3</b>
<b>WAGYU NIGIRI</b>	<b>With Sweet Yakitori &amp; Wholegrain Mustard</b>	<b>4</b>
<b>SAKE</b>	<b>Salmon</b>	<b>2</b>
<b>EBI</b>	<b>Prawns</b>	<b>4</b>
<b>UNAGI</b>	<b>Sweet Water Eel</b>	<b>4</b>
<b>HOTATE</b>	<b>Scallops</b>	<b>3</b>
<b>NIGIRI IKURA</b>	<b>Salmon Roe</b>	<b>5</b>
<b>SABA</b>	<b>Mackerel</b>	<b>2</b>
<b>HECK</b>	<b>Squid</b>	<b>3</b>

## **CHEF'S SUSHI SELECTION**

<b>CHEF'S NIGIRI SELECTION</b> 8 pieces of Nigiri	<b>20</b>
<b>CHEF'S SASHIMI SELECTION</b> 5 pieces of Sashimi	<b>19</b>
<b>CHEF'S NIGIRI &amp; SASHIMI PLATTER</b> 5 pieces of Nigiri & 3 pieces of Sashimi	<b>22</b>
<b>NOZOMI NIGIRI SELECTION</b> 10 pieces of Nigiri	<b>25</b>
<b>SMOKING SASHIMI SELECTION</b> 9 pieces of the finest grades of fish by our Sushi Master	<b>40</b>
<b>CHEF'S MAKI PLATTER</b> 4 pieces of California Roll 4 pieces of Gulf Prawn Tempura Maki 4 pieces Black Cod Maki 6 piece Selection of Fried Maki	<b>35</b>

## FROM THE SUSHI COUNTER

### MAKI ROLL & TEMAKI

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<b>CALIFORNIA ROLL</b>	Fresh crab meat, red pepper, Japanese mayonnaise, tobiko	5	10
<b>BLACK COD TEMPURA MAKI</b>	Miso-marinated cod, rolled & deep-fried with green chilli & spring onion		11
<b>GINGER SPICY TUNA ROLL</b>	Tuna, green chilli & shichimi mayonnaise topped with ginger jelly	4	8
<b>SPIDER ROLL</b>	Deep-fried soft-shell crab, cucumber & avocado, rolled with tobiko & chilli mayonnaise		9
<b>SALMON AVOCADO ROLL</b>	Salmon rolled with avocado & sesame seeds	4	7
<b>SPICY SALMON &amp; KING CRAB</b>	King crab, avocado & tobiko roll topped with spicy roll & crispy salmon tartare	5	10
<b>SWEET DUCK MAKI</b>	Cucumber maki topped with marinated duck in hoisin sauce mixed with mint, basil & chives		8
<b>YASAI MAKI</b>	Vegetarian maki with crispy potato apple mint salsa & roasted red pepper	3	6
<b>NEW STYLE NOZOMI MAKI</b>	Salmon with akami rolled with mango, avocado & refreshing raspberry jelly	5	10
<b>GULF PRAWN TEMPURA MAKI</b>	Local prawn tempura, red pepper & avocado, glazed with sweet soy sauce & spicy mayonnaise		9
<b>CANADIAN LOBSTER MAKI</b>	Whole Canadian lobster tempura rolled with leaf lettuce & spicy Japanese mayonnaise		45
<b>SMOKED SALMON MAKI</b>	Crab avocado roll topped with smoked salmon	6	12
<b>MANGO AVOCADO ROLL</b>	Prawn tempura roll, crab, mango, avocado & chilli mayonnaise		12
<b>YELLOWTAIL MAKI</b>	Yellowtail tuna roll, spring onion, nori seaweed	4	8

## SMALL DISHES

MISO SOUP	Dashi stock, miso, tofu, spring onion	4
STEAMED EDAMAME	Soybeans sprinkled with sea salt	4
SPICY EDAMAME	Soybeans sautéed with chilli & kimchi	5
HOTATE KARASAUTE	Spicy sautéed scallops served with tobiko, bonito flakes	12
SOFT SHELL CRAB	A whole deep-fried crab served with green chilli & yuzukoshu mayo	12
TUNA TATAKI	Seared & thinly sliced tuna in sesame seeds, served with garlic & ponzu dressing	12
WAGYU BEEF TATAKI	Seared & thinly sliced wagyu sirloin, served with spring onion, garlic chips & ginger dressing	20
ROCK SHRIMP	Served with spicy mayonnaise	14
KARI KARI SQUID	Deep-fried tempura-style with chilli & lime	9
TORI KARE AGE	Crispy chicken thigh pieces with thyme, ginger, rolled in yuzukoshu mayonnaise	8
KAMO SALAD	Shredded duck mixed with fresh leaves infused with homemade hoisin mint dressing	10
CRAB SALAD	Shredded king crab, avocado fane, spicy mayonnaise, tenkasu	14

## KUSHI

CHICKEN	With teriyaki dressing & spring onion	6
PRAWN	With sweet yaki sauce	8
LAMB	With yuzu koshu dressing	10
BEEF	With yuzu koshu dressing	10

## DUMPLINGS

<b>SCALLOP &amp; FOIE GRAS DUMPLINGS</b>	Steamed dumplings filled with scallops, prawns topped with foie gras	14
<b>CHICKEN GYOZA</b>	Steamed & fried chicken dumplings, served with lemon ponzu sauce	8
<b>WAGYU GYOZA</b>	Steamed & fried wagyu beef dumplings, served with black pepper sauce	14
<b>WAGYU NIKUMAN</b>	Steamed wagyu beef dumplings, served with candied ginger & sweet teryaki sauce	14
<b>VEGETABLE GYOZA</b>	Steamed dumplings filled with roasted vegetables, served with ponzu & soy sauce	6
<b>STEAMED PRAWN DUMPLINGS</b>	Steamed prawn dumplings served with ponzu sauce	8

## TEMPURA

<b>GULF PRAWNS</b>	Five long prawns with tendashi sauce	16
<b>SELECTION OF TEMPURA</b>	Mixed seasonal seafood and vegetables with tendashi sauce	13
<b>SELECTION OF VEGETABLES</b>	Served with tendashi sauce	8
<b>WHITE FISH TEMPURA</b>	Seasonal seafood served with tendashi sauce	10
<b>CANADIAN LOBSTER TEMPURA</b>	Served with yuzu koshu mayonnaise	45

## ROBATA CHAR GRILL

LAMB CUTLETS	Marinated in yaki sauce, served with NOZOMI made yogurt with mint & lemon sauce	18
GRILLED USDA SIRLOIN	Marinated in yakiniku & served with wafu sauce	23
GRILLED USDA RIB EYE	Marinated in yakiniku & served with wafu sauce	22
SHORT RIBS	Slowly cooked jacob ladder, served with robata sauce & micro herb salad	25
SPRING CHICKEN	Mandarin ponzu marinated spring chicken slow cooked in a clay pot with shallots and pak choy	15
DUCK BREAST	Marinated in sweet sesame sauce, served with crisp lotus root & scallion	16

## WAGYU STEAKS

Wagyu translated as 'Japanese Cow' from the Japanese Black Bull with a beef marbling score of nine, we are proud to deliver one of the world's leading beef delicacies. Our Wagyu is served with Wafu Sauce

RIB EYE	150g	60
SIRLOIN	150g	65

## ROBATA CHAR GRILL

### SEAFOOD

<b>SALMON TERIYAKI</b>	Grilled salmon with teriyaki sauce, pickled cucumber & fresh lime	16
<b>CHAR-GRILLED CANADIAN LOBSTER (600G)</b>	A whole lobster, char-grilled, served in the shell with yuzu kosho dressing	40
<b>BLACK COD</b>	Baked and served with NOZOMI miso and pickled daikon	16
<b>HALIBUT</b>	Steamed halibut with pak choy and black bean sauce	10

### RICE DISHES

<b>TOFU KATSU CURRY</b>	Golden-fried tofu, generously topped with a rich Katsu curry sauce, served with rice	14
<b>CHICKEN KATSU CURRY</b>	Succulent golden-fried chicken breast, generously topped with a rich Katsu curry sauce, served with rice	14

### RICE SIDE DISHES

(serves 2 per portion)

<b>STEAMED RICE</b>	With black sesame seeds	4
<b>SEAFOOD CHA HAN</b>	Japanese fried rice with seasonal seafood selection, egg, spring vegetables	11
<b>MUSHROOM TAKIKOMI GOHAN</b>	Rice cooked in a clay pot with Japanese mushrooms	12
<b>BEEF TAKIKOMI-GOHAN</b>	Rice cooked in a clay pot, topped with sautéed beef & onions	15

## SIDES

<b>SAUTEED SPRING BROCCOLI</b>	<b>With fresh ginger pears</b>	<b>4</b>
<b>SAUTEED SPRING PAK CHOY</b>	<b>With spring onion</b>	<b>4</b>
<b>AUBERGINE</b>	<b>Baked with caramelized walnuts &amp; red miso sauce</b>	<b>6</b>
<b>JUKA WAKAME GOMAE</b>	<b>Seaweed salad with sesame dressing</b>	<b>5</b>
<b>GREEN SALAD</b>	<b>With NOZOMI dressing</b>	<b>4</b>
<b>SWEET CORN</b>	<b>With truffle butter</b>	<b>4</b>
<b>GRILLED ASPARAGUS</b>	<b>With sweet yaki dressing</b>	<b>6</b>
<b>SWEET POTATO</b>	<b>With wasabi mayo</b>	<b>5</b>