

WELCOME TO NOZOMI BIRMINGHAM

We are delighted that you have chosen to dine with us at Nozomi Birmingham.

Thank you and a warm welcome from the Nozomi team.

Our Dining Concept

Part of our concept at Nozomi Birmingham is for guests to enjoy all the dishes ordered. This has been influenced by the Japanese style of dining where dishes are placed in the middle of the table so that they may be easily shared amongst guests.

The Kitchen

Our food is prepared in three different kitchens, which include the Robata Grill, the Sushi Bar and the Hot Kitchen. Our contemporary Japanese cuisine is based on traditional Japanese cooking that has been adapted to the international palate.

Our menu has been designed to be served and eaten with this sharing concept in mind.

SUSHI/COLD DISHES

Sashimi & Nigiri Price per Piece

Slices of Fish or Meat

SAKE	Salmon	1.60
SABA	Mackerel	1.60
HECK	Squid	1.95
SUZUKI	Sea Bass	1.95
AKAMI	Tuna Loin	2.60
HAMACHI	Yellow Tail	2.95
CHU TORO	Medium Fatty Tuna	3.50
HOTATE	Scallops	3.95
WAGYU NIGIRI	With Sweet Yakitori & Wholegrain Mustard	3.95
EBI	Prawns	3.95
UNAGI	Sweet Water Eel	3.95
NIGIRI IKURA	Salmon Roe	3.95

NOZOMI SPECIAL PLATTERS

Sharing for 3-4 people

CHEF'S SASHIMI SELECTION

5 pieces of Sashimi

14.95

CHEF'S NIGIRI SELECTION

8 pieces of Nigiri

17.95

CHEF'S NIGIRI & SASHIMI PLATTER

5 pieces of Nigiri & 3 pieces of Sashimi

19.95

CHEF'S MAKI PLATTER

8 pieces of California Roll

8 pieces of Gulf Prawn Tempura Maki

8 pieces Black Cod Maki

6 pieces Selection of Fried Maki

29.95

NOZOMI MEAT PLATTER

1 USDA Sirloin Steak

2 Slow Cooked Duck legs

4 Lamb Chops

4 Chicken Lollipops

4 Chicken Kushi

8 Chicken Wings

49.95

NOZOMI FISH PLATTER

1 Grilled Canadian Lobster

1 Black Cod

1 Hotate Karasute

1 Wasabi Prawn Fritters

1 Prawn Kushi

2 Kari Kari Squid

2 Rock Shrimp

79.95

FROM THE SUSHI COUNTER

(8 Pieces)*unless specified

MAKI ROLL & TEMAKI		H	F
Maki = Rolled Sushi		A	U
Temaki = Hand Rolls wrapped in rice		L	L
		F	L
ASAI MAKI	Vegetarian Maki With Crispy Potato Applemint Salsa & Roasted Red Pepper	3	6
SALMON AVOCADO ROLL	Salmon Rolled With Avocado & Sesame Seeds	4	7
GINGER SPICY TUNA ROLL	Tuna, Green Chilli & Shichimi Mayonnaise Topped With Ginger Jelly	4	7
YELLOWTAIL MAKI	Yellowtail Tuna Roll, Spring Onion, Nori Seaweed	4	7
SPIDER ROLL – 6 Pieces	Deep-Fried Soft-Shell Crab, Cucumber & Avocado, Rolled With Tobiko & Chilli Mayonnaise		8
SWEET DUCK MAKI	Cucumber Maki Topped With Marinated Duck In Hoisin Sauce Mixed With Mint, Basil & Chives		8
GULF PRAWN TEMPURA MAKI	Local Prawn Tempura, Red Pepper & Avocado, Glazed With Sweet Soy Sauce & Spicy Mayonnaise		9
CALIFORNIA ROLL	Fresh Crab Meat, Red Pepper, Japanese Mayonnaise, Tobiko	5	9
SPICY SALMON & KING CRAB	King Crab, Avocado & Tobiko Roll Topped With Spicy Roll & Crispy Salmon Tartare	5	9
NEW STYLE NOZOMI MAKI	Salmon With Akami Rolled With Mango, Avocado & Refreshing Raspberry Jelly	5	9
SMOKED SALMON MAKI	Crab Avocado Roll Topped With Smoked Salmon	5	9
BLACK COD TEMPURA MAKI	Miso-Marinated Cod, Rolled & Deep-Fried With Green Chilli & Spring Onion		10
MANGO AVOCADO ROLL	Prawn Tempura Roll, Crab, Mango, Avocado & Chilli Mayonnaise		10
CANADIAN LOBSTER MAKI – 12 Pieces	Whole Canadian Lobster Tempura Rolled With Leaf Lettuce & Spicy Japanese Mayonnaise		45

SMALL DISHES

PRAWN CRACKER	Bowl Of Deep Fried Prawn Crackers	1.50
MISO SOUP	Dashi Stock, Miso, Tofu And Spring Onion	1.95
STEAMED EDAMAME	Soybeans Sprinkled With Sea Salt	2.95
SPICY EDAMAME	Soybeans Sautéed With Chilli & Kimchi	2.95
CHICKEN LOLLIPOPS	Crispy Chicken Lollipop With Yuzu Mayo	3.95
CHICKEN KUSHI (2 SKEWERS)	Chicken With Teriyaki Dressing And Spring Onion	4.50
CHICKEN WINGS	Spicy Chicken Wings Marinated In Kimchi And Gochujang Sauce	4.95
PRAWN FRITTERS	Breaded Prawn Fritters With Wasabi Mayo	4.95
PRAWN KUSHI (2 SKEWERS)	Prawn With Sweet Yaki Sauce	5.45
KARI KARI SQUID	Deep-Fried Tempura-Style With Chilli & Lime	5.45
SUZUKI SALAD	Fresh Slices Of Seabass Sashimi On Baby Spinach Served With Orange Tobiko And Ponzu Sauce	6.95
HOTATE KARASAUTE	Spicy Sautéed Scallops Served With Tobiko, Bonito Flakes	6.95
KAMO SALAD	Shredded Duck Mixed With Fresh Leaves Infused With Homemade Hoisin Mint Dressing	7.95
ROCK SHRIMP	Served With Spicy Mayonnaise	7.95
CRAB SALAD	Shredded King Crab With Avocado, Tenkatsu And Spicy Mayo	8.95
SOFT SHELL CRAB	A Whole Deep-Fried Crab Served With Green Chilli & Yuzukoshu Mayo	9.95
WAGYU BEEF TATAKI	Seared & Thinly Sliced Wagyu Sirloin, Served With Spring Onion, Garlic Chips & Ginger Dressing	9.95

FROM HOT KITCHEN

DIM SUM/DUMPLINGS

VEGETABLE GYOZA	Steamed Dumplings Filled With Roasted Vegetables, Served With Ponzu & Soy Sauce	3.45
CHICKEN GYOZA	Steamed & Fried Chicken Dumplings, Served With Lemon Ponzu Sauce	3.95
VEGETARIAN BUN	Seasonal Vegetable Steam Bun	3.95
STEAMED PRAWN DUMPLING	Steamed Prawn Dumplings Served With Ponzu Sauce	4.95
BLACK COD DUMPLING	Black Cod Miso & Spring Onion	4.95
DUCK & APPLE DUMPLING	Shredded Duck Meat In Apple Hoisen Sauce	4.95
CHICKEN & GINGER DIM SUM	Steamed Chicken & Ginger	4.95
WAGYU BEEF BUN	Wagyu Beef In Sweet Teriyaki Sauce	5.95
KING PRAWNS & CORRIANDER DIM SUM	Steam Prawns & Coriander	5.95

TEMPURA

SELECTION OF VEGETABLES	Served with Tendashi Sauce	3.95
SELECTION OF TEMPURA	Mixed Seasonal Seafood and Vegetables with Tendashi Sauce	4.95
GULF PRAWNS	Four Long Prawns with Tendashi Sauce	7.95
CANADIAN LOBSTER TEMPURA	Served with Yuzu Koshu Mayonnaise	45

ROBATA CHAR GRILL

DUCK LEG (1 piece)	Slow Cooked Duck Leg With Sweet Sesame Sauce And Crispy Lotus Root	4.95
SPRING CHICKEN	Mandarin Ponzu Marinated Spring Chicken Slow Cooked In A Clay Pot With Shallots And Pak Choy	6.95
LAMB CHOPS (4 Pieces)	Marinated In Yaki Sauce, Served With NOZOMI Made Yogurt With Mint & Lemon Sauce	6.95
T-BONE STEAK	Marinated In Yakiniku & Served With Wafu Sauce	12.95
SHORT RIBS	Slowly Cooked Jacob Ladder, Served With Robata Sauce & Micro Herb Salad	14.95
GRILLED USDA SIRLOIN	Marinated In Yakiniku & Served With Wafu Sauce	16.95

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	45
SIRLOIN	150g	55

SEAFOOD/FISH

HALIBUT	Steamed Halibut With Pak Choy and Black Bean Sauce	8.95
GRILLED MACKEREL	Sweet Miso Marinated Mackerel With Apple Mint Salsa	8.95
SALMON TERIYAKI	Grilled Salmon With Teriyaki Sauce, Pickled Cucumber & Fresh Lime	8.95
BLACK COD	Baked And Served With NOZOMI Miso and Pickled Daikon	16
CHAR-GRILLED CANADIAN LOBSTER (600G)	A Whole Lobster, Char-Grilled, Served In The Shell With Yuzu Koshu Dressing	40

CURRY DISHES

TOFU KATSU CURRY	Golden Fried Tofu Generously Topped With A Rich Katsu Curry Sauce, Served With Rice	9.95
CHICKEN KATSU CURRY	Succulent Golden Fried Chicken Breast, Generously Topped With Katsu Curry Sauce, Served With Rice	9.95
EBI FRY KATSU CURRY	Fried Prawns Topped With Katsu Curry Sauce, Served With Rice	9.95

RICE DISHES

STEAMED RICE	With Black Sesame Seeds	2.50
EGG FRIED RICE	Japanese Fried Rice With Egg	3.00
CHICKEN CHA HAN	Japanese Fried Rice With Chicken, Egg And Vegetables	3.50
BEEF CHA HAN	Japanese Fried Rice With Beef, Egg And Vegetables	3.95
MUSHROOM TAKIKOMI GOHAN	Rice Cooked In Clay Pot, Topped With Mushrooms	4.50
SEAFOOD CHA HAN	Japanese Fried Rice With Seasonal Seafood Selection, Egg And Vegetables	4.95
BEEF TAKIKOMI GOHAN	Rice Cooked In Clay Pot, Topped With Beef And Onion	5.95

SIDES

FRIES	Japanese Seasoning	2.50
SWEET POTATO FRIES	Served With Wasabi Mayonnaise	2.95
SAUTEED PAK CHOY	With Spring Onion	3.50
GREEN SALAD	With Nozomi Dressing	3.50
AUBERGINE	Baked With Caramelized Walnuts And Red Miso Sauce	3.95