

GLUTEN MENU

SUSHI

Sashimi & Nigiri price per piece

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

CHEF'S SUSHI SELECTION

CHEF'S NIGIRI SELECTION 20

8 pieces of Nigiri

CHEF'S NIGIRI & SASHIMI PLATTER 22

5 pieces of Nigiri & 3 pieces of Sashimi

CHEF'S MAKI PLATTER 35

8 pieces of California Roll

8 pieces of Salmon Avocado Maki

8 pieces Black Cod Maki

8 piece Selection of Fried Maki

FROM THE SUSHI COUNTER

MAKI ROLL & TEMAKI

Maki = Rolled Sushi

Temaki = Hand Rolls wrapped in rice

		HALF	FULL
YASAI MAKI	Vegetarian Maki With Crispy Potato Applemint Salsa & Roasted Red Pepper	3	6
GINGER SPICY TUNA ROLL	Tuna, Green Chilli & Shichimi Mayonnaise Topped With Ginger Jelly	4	7
SALMON AVOCADO ROLL	Salmon Rolled With Avocado & Sesame Seeds	4	7
CALIFORNIA ROLL	Fresh Crab Meat, Red Pepper, Japanese Mayonnaise, Tobiko	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

SPICY SALMON & KING CRAB	King Crab, Avocado & Tobiko Roll Topped With Spicy Roll & Salmon Tartar	5	9
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SMALL DISHES

MISO SOUP	Dashi Stock, Miso, Tofu, Spring Onion	1.95
STEAMED EDAMAME	Soybeans Sprinkled With Sea Salt	2.95
CHICKEN KUSHI (2 SKEWERS)	With Garlic Butter & Spring Onion	4.50
PRAWN KUSHI (2 SKEWERS)	With Garlic Butter Sauce	5.45
HOTATE KARASAUTE	Spicy Sautéed Scallops Served With Tobiko, Bonito	6.95

ROBATA CHAR GRILL

LAMB CHOPS (4 Pieces)	Served With Nozomi Made Yogurt With Mint & Lemon Sauce	6.95
GRILLED USDA SIRLOIN	Marinated In Yakiniku & Served With Wafu Sauce	16.95

SEAFOOD/FISH

HALIBUT	Steamed Halibut With Pak Choy & Tongarashi Sauce	8.95
SALMON TERIYAKI	Grilled Salmon With, Pickled Cucumber & Fresh Lime	8.95
BLACK COD	Baked And Served With Nozomi Miso And Pickled Daikon	16
CANADIAN LOBSTER	A Whole Lobster, Char-Grilled, Served In The Shell With Yuzu Koshu Dressing	40

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.

RIB EYE	150g	45
SIRLOIN	150g	55

SIDE DISHES

STEAMED RICE	With Black Sesame Seeds	2.50
SAUTEED SPRING PAK CHOY	With Spring Onion	3.50
GREEN SALAD	With NOZOMI Dressing	3.50
AUBERGINE	Baked With Caramelised Walnuts & Miso Sauce	3.95

SEAFOOD CHA HAN

**Japanese Fried Rice With Seasonal Seafood Selection,
Egg, Spring Vegetables**

4.95