

NOZOMI

CELEBRATING THE SEASONS

True to what Nozomi stands for, we make it a point to celebrate the turn of each season, treating them as points of renewed hope.

Whether it's Autumn's Matsutake Mushrooms or Summer's Cold Ramen, we curate a selection of dishes showcasing Japan's most sought after seasonal ingredients.



Appetiser



Truffle Edamame | \$5
Japanese Soy Bean with Truffle Salt



Kabocha Korokke 2pcs | \$6
Deep-fried Pumpkin Croquettes



Tori Karaage | \$8
Deep-fried Chicken



Shrimp Gyoza 5pcs | \$6
Japanese Pan-fried Prawn Dumplings



Potato Noisette | \$6
Breaded and Fried Mini Mashed Potato Balls



Renkon Senbei | \$8

Deep-fried Lotus Root Ring served with Truffle Mushroom Sauce



Salmon Tartare Renkon Senbei | \$18

Diced Salmon with our Chef's Special Yuzu Dressing served with Deep-fried Lotus Root Ring



Ao Nori Salmon Skin | \$8

Deep-fried Salmon Skin tossed with Seaweed Seasoning



Maguro Tataki | \$18

Surface Grilled Tuna with Black Pepper and Salt, served with Yuzu Wafu Dressing



Salmon Carpaccio | \$14

Thinly sliced Salmon served with a homemade Yuzu and Wafu Dressing

Tuna Carpaccio | \$24

Thinly Sliced Akami served with a homemade Yuzu and Wafu Dressing

Tai Carpaccio | \$16

Thinly Sliced Sea Bream served with a homemade Yuzu Wafu Dressing

Salad



Salmon Salad | \$14

Mixed Greens topped with Salmon Sashimi.
Choice of dressing: Sesame or Wafu



Smoked Duck Salad | \$12

Mixed Greens topped with Smoked Duck Breast.
Choice of dressing: Sesame or Wafu



Kaisen Salad | \$16

Mixed Greens topped with Sashimi. Choice of
dressing: Sesame or Wafu



Plain Salad | \$6

Mixed Greens. Choice of dressing: Sesame or Wafu



Kani Ebiko Salad | \$14

Mixed Greens topped with Crab. Choice of
dressing: Sesame or Wafu

Mushimono & Suimono



Hokkaido Uni Chawanmushi | \$11



Ikura Chawanmushi | \$6



Black Truffle Hokkaido Uni
Chawanmushi | \$16



Tai Suimono | \$8
Sea Bream with Dashi Soup



Asari Suimono | \$6
Clams with Dashi Soup

Donburi



Barachirashi | \$24

A selection of our best seasonal Sashimi served on Nozomi's Red Vinegar Sushi Rice



Hokkaido Uni Ikura Chirashi | \$42

Our signature Barachirashi topped up with Hokkaido Sea Urchin and Salmon Roe



Unagi Ikura Chirashi | \$28

Our signature Barachirashi topped up with Grilled Freshwater Eel and Salmon Roe



Hotate Mentai Ikura Chirashi | \$28

Our signature Barachirashi topped with torched Scallops with Mentaiko, and Salmon Roe



Aka Ebi Ikura Chirashi | \$28

Our signature Barachirashi topped with Sweet Shrimp and Salmon Roe



Truffle Chirashi | \$34

Our signature Barachirashi topped with Truffle



Zuke Don | \$24

Marinated Akami (Lean Tuna) on Red Vinegar Sushi Rice



Hotate Aka Ebi Don | \$30

Scallop and Sweet Shrimp on Red Vinegar Sushi Rice



Salmon Trio & Ikura Don | \$24

Salmon Sashimi, torched Salmon, Salmon with Mentaiko, and Salmon Roe on Red Vinegar Sushi Rice



Anago Don | \$26

Seawater Eel on Red Vinegar Sushi Rice



Steak Don | \$28

Grilled Steak and an Onsen Egg served with Japanese Rice



Gyusuji Curry Steak Don | \$38

Been Tendon Curry Rice with Grilled Steak



Beef Shiogayaki Don | \$24

Thinly sliced and stir-fried Beef with Ginger and Onions served on Japanese Rice



Unatama Don | \$22

Freshwater Eel cooked with Egg and served over Japanese Rice



Oyako Don | \$14

Chicken and Egg Rice Bowl



Kakuni Don | \$20

Braised Pork Belly served on Japanese Rice



Butayaki Don | \$20

Grilled Pork Belly served with an Onsen Egg on Japanese Rice



Tempura Don | \$20

Mixed Prawn and Vegetable Tempura served over Japanese Rice



Hokkaido Pork Katsu Tama Don | \$20

Pork Katsu cooked with Egg and served over Japanese Rice



Unagi Don | \$24

Grilled Eel glazed in a home-made Sweet Sauce served on white Japanese Rice



Sakura Ebi Hotate Garlic Chahan | \$18

Garlic Fried Rice with Sakura Shrimps and Scallops



Bento Sets



Unagi Chasoba Bento | \$24

Chasoba, Grilled Freshwater Eel, Pumpkin Croquette, and Onsen Egg



Sushi & Sashimi Chasoba Bento | \$24

Chasoba, 3 Types of Sushi and Sashimi (Salmon, Yellowtail and Lean Tuna), Pumpkin Croquette, and Onsen Egg



Wagyu & Sashimi Chasoba Bento | \$48

Chasoba, Grilled A4 Wagyu Beef, Sashimi, Pumpkin Croquette, and Onsen Egg



Tempura Chasoba Bento | \$24

Chasoba, Prawn and Vegetable Tempura, Pumpkin Croquette, and Onsen Egg



Hokkaido Pork Katsu Bento | \$24

Chasoba, Pork Katsu (Breaded Pork Cutlet), Pumpkin Croquette, and Onsen Egg



Steak Bento | \$38

Grilled Steak, Anago (Sea Eel) Nigiri Sushi, Assorted Nigiri Sushi (4pcs), and Pumpkin Croquette



Salmon Mentaiyaki Bento | \$26

Grilled Salmon with Mentaiko Mayonnaise, Salmon Sashimi, Japanese Rice, and Pickles

NOZOMI SIGNATURES



Nozomi Maguro Special

Nozomi Maguro Special

\$78

Bluefin Tuna from the Tuna King, Yukitaka Yamaguchi, is the star of this dish. Otoro (Fatty Tuna), Chutoro (Medium Fatty Tuna), Akami (Lean Tuna), and Negitoro (Fatty Tuna with Spring Onions) are served on Nozomi's Red Vinegar Sushi Rice; a dream for all Tuna lovers!



Nozomi Special Chirashi

Nozomi Special Chirashi

\$98

A Chirashi big enough for 2 pax, our Signature Special Chirashi features 9 types of Seasonal Sashimi (including Hokkaido Sea Urchin, Fatty Tuna, Sweet Shrimp, and King Crab Leg) served on a bed of our special Red Vinegar Sushi Rice

Uni, Ikura, Hotate & Negitoro Don

\$78

Hokkaido Uni (Sea Urchin), Ikura (Salmon Roe), Scallops (Hotate), and Negitoro (Chopped Fatty Tuna with Spring Onions) served on a bed of our special Red Vinegar Sushi Rice

Black Truffle Kagawa Don

\$68

Grilled Kagawa Beef served with a Marinated Egg Yolk and Black Truffles over Japanese Rice

Kagoshima A5 Wagyu Beef Rice

\$68

Hay Smoked A5 Wagyu served on Japanese Rice



SUSHI & SASHIMI

PREMIUM SEAFOOD FLOWN IN FROM JAPAN'S TOYOSU MARKET

Maguro is one of our staple ingredients at Nozomi. Whether it's Akami, Otoro, Chutoro or Negitoro, we celebrate the flavors and fine marbling of Tuna in many of our dishes.

Our Maguro is sourced fresh from Japan's Toyosu market from the "King of Tuna" Yamaguchi san, a man who knows and loves his Tuna having supplied it to restaurants and sushi masters all over Japan and the world for many years.

のぞみ

www.nozomi.sg

SASHIMI PLATTERS

16

Premium Sashimi 7 / 10 Types

\$68 / \$88

Premium Sashimi from Toyosu Market featuring 7/10 types of Sashimi

Maguro Platter

\$48

Features Negitoro (Chopped Tuna with Spring Onions) and the 3 major cuts of Tuna: Otoro (Fatty Tuna), Chutoro (Medium Fatty Tuna), and Akami (Lean Tuna)

Salmon Platter

\$22

Featuring Salmon, Salmon Belly and chopped Salmon topped with Sushi Rice and Seaweed



Daily Sashimi

\$28

Featuring 4 Types of Seasonal Sashimi

SASHIMI (3 PC / 5 PC)

17

Akami (Lean Tuna)	\$16 / \$20
Chutoro (Medium Fatty Tuna)	\$26 / \$34
Otoro (Fatty Tuna)	\$30 / \$38
Hotate (Scallop)	\$9 / \$14
Tai (Sea Bream)	\$9 / \$14
Hirame (Flounder)	\$12 / \$16
Hamachi (Yellowtail)	\$8 / \$12
Hokkaido Uni 30g (Sea Urchin)	\$42
Salmon	\$7 / \$10
Aka Ebi (Sweet Shrimp)	\$9 / \$14



Salmon Platter



Maguro Platter

Akagai (Surf Clam)	\$12 / \$18
Ikura 15g (Salmon Roe)	\$12
Salmon Belly	\$9 / \$14
Awabi (Abalone) whole pc	\$38

SUSHI PLATTERS

18

Nozomi Sushi Omakase \$48

8 Types of Seasonal Sushi including Otoro, Uni and Negitoro Maki

Aburi Sushi Platter \$28

Consists of Otoro, Salmon, Salmon Belly, Tai, Hotate, Hamachi, Anago, Nigiri Sushi and Wagyu Beef

Daily Sushi Platter \$18

Consists of Salmon, Salmon Mentai Aburi, Tai, Hamachi, Anago and Nigiri Sushi

Salmon Lovers Platter \$22

Nigiri (5pcs), Maki (6pcs), Sashimi (5pcs)



Daily Sushi Platter



Maguro Sushi Platter

Mentai Sushi Platter \$28

Features Salmon, Salmon Belly, Hotate, Akaebi, Anago, Hamachi and Tamagoyaki Sushi, all with Mentaiko (Pollock Roe)

Maguro Sushi Platter \$42

Features a Negitoro Maki Roll and Nigiri Sushi of the 3 major cuts of Tuna: Akami, Otoro, Chutoro

SUSHI (2 PC)

19

Akami (Lean Tuna)	\$8	Aburi Salmon (Torched Salmon)	\$4
Chutoro (Medium Fatty Tuna)	\$16	Mentai Aburi Salmon (Torched Salmon Mentai)	\$5
Otoro (Fatty Tuna)	\$18	Trio of Salmon	\$12
Negitoro (Chopped Tuna with Spring Onions)	\$15	Salmon Belly	\$6
Hotate (Scallop)	\$7	Ikura (Salmon Roe)	\$8
Tai (Sea Bream)	\$7	Aka Ebi (Sweet Shrimp)	\$7
Hirame (Flounder)	\$7	Akagai (Surf Clam)	\$8
Hamachi (Yellowtail)	\$6	Anago (Simmered Sea Eel)	\$10
Hokkaido Uni (Sea Urchin)	\$18	Tamogoyaki (Omlette)	\$4
Salmon	\$4		



MAKI

20

Kappa Maki Cucumber Sushi Roll	\$4
Tamago Maki Japanese Omelette Roll	\$5
Salmon Maki Salmon Sushi Roll	\$6
Tekka Maki Akami (Lean Tuna) Sushi Roll	\$8
Negitoro Diced Fatty Tuna with Spring Onion Sushi Roll	\$12
Kani Maki Crab Sushi Roll	\$7



California Maki



Dragon Maki

SPECIAL MAKI (8 PCS)

California Maki Ebiko, Cucumber, Kani Stick and Tamagoyaki Sushi Roll	\$16
Dragon Maki Tai, Tempura Prawn and Cucumber Sushi Roll	\$24
Unagi Maki Unagi, Cucumber, Kani Stick and Tamagoyaki Sushi Roll	\$22
Salmon Skin Maki Deep-fried Salmon Skin, Cucumber and Ikura Sushi Roll	\$16
Aburi Salmon Mentai Maki Torched Salmon with Pollock Roe Sushi Roll	\$20



Omakase Sushi Platter



Salmon Lovers Platter



Black Truffle Sakura Ebi & Ikura Claypot

CLAYPOT RICE

(GOOD FOR 2 PERSONS)

*Please allow 30 minutes for preparation

Sakura Ebi Claypot \$26

Japanese rice cooked in a Claypot with our Homemade Dashi and topped with crispy Sakura Ebi (Cherry Blossom Shrimp)

Salmon Ikura Claypot \$26

Japanese rice cooked in a Claypot with our Homemade Dashi and topped with Grilled Salmon Flakes and Ikura (Salmon Roe)

Black Truffle Sakura Ebi & Ikura Claypot \$48

Japanese rice cooked in a Claypot with our Homemade Dashi and topped with crispy Sakura Ebi (Cherry Blossom Shrimp), Ikura (Salmon Roe), and Black Truffles

Takenoko Sansai Claypot \$22

Japanese rice cooked in a claypot with our Homemade Dashi and topped with Bamboo Shoots and Seasonal Mountain Vegetables from Japan

AGEMONO

Hokkaido Pork Katsu \$18

Breaded Hokkaido Pork Loin Cutlet

Yasai Tempura \$16

Mixed Vegetable Tempura

Tempura Moriwase \$22

Mix of Seafood and Vegetable Tempura

Takenoko Tempura \$20

Bamboo Shoot Tempura



Ebi Tempura



Hokkaido Pork Katsu

Ebi Tempura 4pcs \$18

Prawn Tempura

Spicy Tako Karaage \$12

Spicy Deep Fried Octopus

Akaebi Age \$18

Deep-fried Shrimp



Kagoshima A5 Wagyu Steak

YAKIMONO

Kagoshima A5 Wagyu Steak Grilled Beef Steak (130g)	\$68	Buta Kakuni Braised, Slow-cooked Hokkaido Pork Belly	\$18
Lobster Butter Yaki Grilled Lobster with Butter	\$26	Tori Teriyaki Chicken glazed in a homemade Teriyaki sauce	\$14
Lobster Mentai Yaki Grilled Lobster with Mentaiko (Pollock Roe)	\$28	Unagi Half / Full Grilled Freshwater Eel glazed with a homemade sauce	\$22 / \$40
Buri Kama Shio Yaki Char-grilled / Deep-fried Yellowtail Cheek	\$24	Asari Butter Yaki Clams cooked in a Butter Sauce	\$16



Yaki Lobster Pasta

PASTA

Black Truffle Hokkaido Hotate Pasta **\$34**

Linguine pan-fried with Shio Kombu, topped with seared Scallops from Hokkaido, Onsen Egg and Black Truffle

Yaki Lobster Pasta **\$28**

Linguini pan-fried with Shio Kombu served with Grilled Lobster

Takenoko Pasta **\$22**

Linguine pan-fried with Bamboo Shoots

Hokkaido Hotate Mentai Pasta **\$24**

Pasta tossed in Mentaiko, Shiso and Shoyu, topped with Hokkaido seared Scallops

Asari Pasta **\$22**

Linguine pan-fried with Japanese Clams

DESSERT

**Matcha Ice
Cream Waffle** \$6

**Salted Ice
Cream Waffle** \$6

**Strawberry Ice
Cream Waffle** \$6

**Yuzu Tofu
Cheesecake** \$6

**Hojicha Tofu
Cheesecake** \$6



