

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 | 6
Japanese Soy Bean with Truffle Salt



Kabocha Korokke 2pcs | 8
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

Salad



Salmon Salad | 14

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



Plain Salad | 6

Mixed Greens. Choice of dressing: Sesame or Wafu



Kaisen Salad | 16

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

Mushimono



Kani Chawanmushi | 9

Egg Custard steamed with Dashi and topped with Crab



Hokkaido Uni Chawanmushi | 12

Egg Custard steamed with Dashi and topped with Hokkaido Sea Urchin



Ikura Chawanmushi | 7

Egg Custard steamed with Dashi and topped with Salmon Roe



Plain Chawanmushi | 5

Egg Custard steamed with Dashi



Uni Ikura Chawanmushi | 16

Egg Custard steamed with Dashi and topped with Hokkaido Sea Urchin and Salmon Roe

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 | 30

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



Salmon Trio & Ikura Don | 24

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



Zuke Don | 24

Marinated Akami (Lean Tuna) on Red Vinegar Sushi Rice



Steak Don | 28

Grilled Steak and an Onsen Egg served with Japanese Rice



Hotate Aka Ebi Don | 30

Scallop and Sweet Shrimp on Red Vinegar Sushi Rice



Gyusuji Curry Steak Don | 38

Been Tendon Curry Rice with Grilled Steak



Beef Shiogayaki Don | 26

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



Unatama Don | 24

Freshwater Eel cooked with Egg and served over Japanese Rice



Oyako Don | 16

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



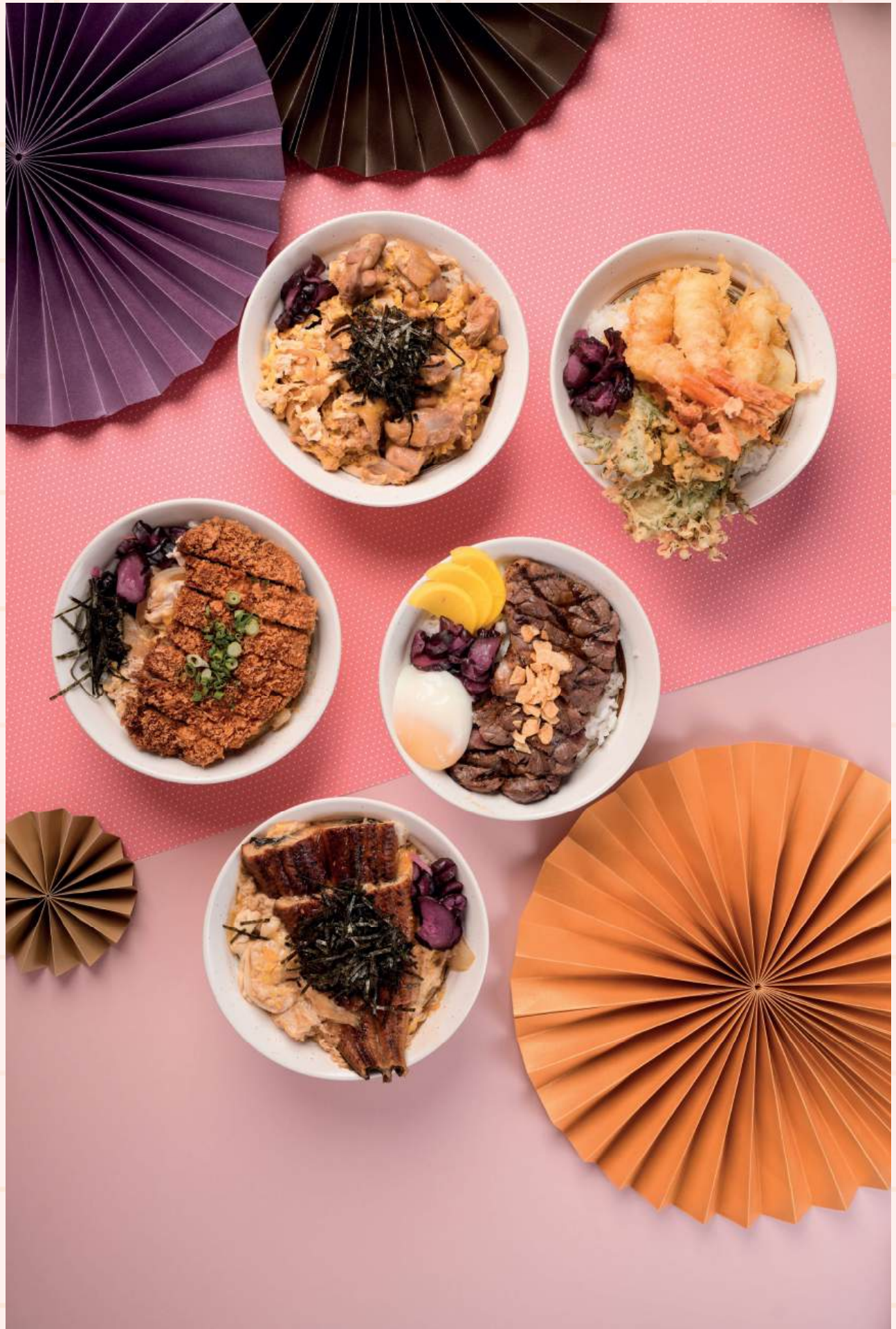
Unagi Don | 24

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



Sakura Ebi Hotate Garlic Chahan | 20

Garlic Fried Rice with Sakura Shrimps and Scallops



Bento Sets



Unagi Chasoba Bento | 28

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 | 28

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

NOZOMI SIGNATURES



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 Ikura) 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

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.

SASHIMI PLATTERS

14

Premium Sashimi 7 / 10 Types

78 / 98

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

SUSHI PLATTERS

15

Nozomi Sushi Omakase 48

8 types of Seasonal Sushi including Otoro (Fatty Tuna), Uni (Sea Urchin), and Negitoro Maki (Chopped Fatty Tuna with Spring Onions)

Aburi Sushi Platter 28

Torched Otoro (Fatty Tuna), Salmon, Salmon Belly, Tai (Sea Bream), Hotate (Scallop), Hamachi (Yellowtail), Anago (Sea Eel), and Wagyu Beef Nigiri Sushi

Daily Sushi Platter 20

Salmon, Salmon Mentai Aburi (Torched Salmon topped with Pollock Roe), Tai (Sea Bream), Hamachi (Yellowtail), and Anago (Sea Eel) Nigiri Sushi

Salmon Lovers Platter 22

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

Mentai Sushi Platter 24

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

Salmon Trio Sushi 12

Salmon, Aburi Salmon, Aburi Mentai Salmon Sushi



Daily Sushi Platter

MAKI

16



California Maki

Kappa Maki

Cucumber Sushi Roll

4

Negitoro

Diced Fatty Tuna with Spring Onion Sushi Roll

12



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

18

Aburi Salmon Mentai Maki

Torched Salmon with Pollock Roe Sushi Roll

20



Sakura Ebi Claypot

CLAYPOT RICE

(GOOD FOR 2 PERSONS)

*Please allow 30 minutes for preparation

Sansai Claypot

22

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

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)

AGEMONO



Ebi Tempura

Hokkaido Pork Katsu

18

Breaded Hokkaido Pork Loin Cutlet

Yasai Tempura

16

Mixed Vegetable Tempura

Tempura Moriawase

22

Mix of Seafood and Vegetable Tempura

Ebi Tempura 4pcs

18

Prawn Tempura



Hokkaido Pork Katsu



Kagoshima A5 Wagyu Steak

YAKIMONO

Tori Teriyaki

Chicken glazed in a homemade Teriyaki sauce

16

Buta Kakuni

Braised, Slow-cooked Hokkaido Pork Belly

18

Buri Kama Shio Yaki

Char-grilled / Deep-fried Yellowtail Cheek

28

Unagi Half / Full

Grilled Freshwater Eel glazed with a homemade sauce

22 / 40

Kagoshima A5 Wagyu Steak

Grilled Beef Steak (130g)

68

PASTA

Hokkaido Hotate Mentai Pasta

24

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

Sansai Pasta

20

Pasta served with seasonal Mountain Vegetables from Japan



Hokkaido Hotate Mentai Pasta

DESSERT

Matcha Ice Cream 4

Salted Ice Cream 4

Strawberry Ice Cream 4

Yuzu Tofu Cheesecake 6

Hojicha Tofu Cheesecake 6

Warabi Mochi (3pcs) 4

Daifuku (2pcs) 8



Yuzu Tofu Cheesecake

NON-ALCOHOLIC DRINKS

NUTRI-GRADE

A

B

C

D

Green Tea	A 0% sugar	2
Coke / Coke Light / Sprite	B 4% sugar	3
Ice Lemon Tea	B 4% sugar	3
Oolong Tea	A 0% sugar	3
Juice		8
Orange	C 8% sugar	
Apple	D 12% sugar	
Pear	D 12% sugar	
Mango	D 12% sugar	
Pineapple	C 8% sugar	
Soda Water	A 0% sugar	3
Aqua Panna (Still Water)	A 0% sugar	6
San Pellegrino (Sparkling Water)	A 0% sugar	6

Scan here for Sake, Highballs & Beer



Millenia Walk Menu

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www.nozomi.sg

nozomi Millenia Walk