

STARTERS

CAULIFLOWER VELOUTE SOUP | 12
crispy ravioli - charred cauliflower - red vein sorrel

SMOKED SALMON BEIGNETS | 18
herb cream cheese - red ribbon sorrel - pickled red onion

SALADS

add chicken 12 | salmon or steak 14

CAESAR | 13
baby romaine - parmesan brioche crouton - white anchovy

ROASTED RAINBOW CARROT | 15
arugula - goat cheese - shaved radish - crispy farro
lemon vinaigrette

FARRO AND BARLEY GRAIN | 14
baby kale - fresh apple - avocado - four hour egg

PETITE MACHE, KALE & DANDELION | 13
pickled grapefruit - blue cheese - brioche crouton
red wine vinaigrette

LOCAL GREENS | 13
pickled fennel - winter pear - goat cheese - pistachio
white balsamic vinaigrette

LUNCH



ENTRÉES

SEARED SIRLOIN STEAK | 35
pommes frite - petite salad - beurre maître d'hôtel

AMISH CHICKEN BREAST | 34
petit pois ashes - parmesan dusted potato croquette
chicken jus

SKUNA BAY SALMON | 37
crispy brussel sprouts - creamy grits cake
meyer lemon chicken jus

WHOLE WHEAT ORECCHIETTE | 28
green lentils - wilted swiss chard & kale
saffron tomato miso broth - tomato confit

POLISH SMOKED SAUSAGE | 34
cheddar mashed potatoes - caramelized red onion

SANDWICHES

served with pommes pailles

GRILLED WHITEFISH | 23
grilled scallions - avocado - tomato - lemon herb crema
sprouted grain bun

SEARED SIRLOIN STEAK | 26
chimichurri - provolone - lettuce - tomato
spanish batard

PANKO FRIED AMISH CHICKEN | 23
fresno pepper aioli - housemade pickles - gem lettuce
hawaiian bun

NOMI PRIME ANGUS BURGER | 23
goat cheese - smoked applewood bacon - arugula - pickled mayo
corn dusted bun

SLAGEL FARM BBQ PULLED PORK | 23
champagne vinegar broccoli slaw - tobacco onion
potato glaze bun

IBERICO HAM GRILLED CHEESE | 22
raclette - winter fruit mostarda - kale - crispy shallots
sourdough bread

FALAFEL & GRILLED VEGETABLE | 19
snow white goat milk cheddar - poblano pepper mayo
wheat & oat bun

SUSHI

NOMI PLATTER | 80
chef's choice of nigiri, sashimi, maki

SASHIMI PLATTER | 50 OR 90
chef's selection of freshly cut sashimi

SUSHI PLATTER | 55
chef's selection of nigiri

MAKI

NOMI FUTOMAKI | 23
snow crab-eel-salmon-scallion-rhubarb

CRUNCHY SPICY TUNA | 23
big eye tuna-shiso panko-togarashi

TIGER | 23
shrimp tempura-spicy big eye tuna
snow crab, avocado

SALMON AVOCADO | 20
salmon-avocado-citrus dressing

SAKURA YELLOWTAIL | 23
cured cherry blossom leaf-chili paste

VEGETABLE | 18
leek - green bean - broccoli
asparagus - shiso

BOWLS

BARA-CHIRASHI | 28
seafood-wasabi soy sauce
sushi rice

SAKE-OYAKO | 25
salmon-wasabi soy sauce
sushi rice-ikura