

STARTERS & SALADS

add chicken 12 | salmon or steak 14

- ARTICHOKE SOUP | 12
burgundy black truffle - parmesan cheese - ciabatta crouton
- SMOKED SALMON BEIGNETS | 18
herb cream cheese - red ribbon sorrel - pickled red onion
- EDAMAME & AVOCADO DIP | 13
salted pepita seeds - ciabatta crouton
- WARM FOCCACIA | 9
rosemary-nicoise evoo & black olive evoo
- DIJON MUSTARD DEVEILED EGGS | 15
burgundy black truffle - mushroom julienne - micro cress
- 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
strawberry - fennel - goat cheese - pistachio
white balsamic vinaigrette

LUNCH



ENTRÉES

- SEARED SIRLOIN STEAK | 35
pommes frite - petite salad - beurre maître d'hôtel
- AMISH CHICKEN BREAST | 34
haricot vert provencal - pomme dauphine - chicken jus
- SKUNA BAY SALMON | 37
asparagus meuniere - pomme fondant
gribiche sauce
- WHOLE WHEAT ORECCHIETTE | 28
petite green peas 'a la francaise' - wilted gem lettuce
caramelized pearl onions

SANDWICHES

served with pommes pailles

- WHITEFISH ESCABECHE | 23
scallions - avocado - tomato - lemon herb crema
sprouted grain bun
- SEARED SIRLOIN STEAK | 26
chimichurri - provolone - lettuce - tomato
spanish batard
- ROASTED LEMON CHICKEN | 23
dijon mayonnaise - pickled cucumber - gem lettuce
baguette
- NOMI PRIME ANGUS BURGER | 23
brie - bacon - sunny side up egg - lettuce - tomato
corn dusted 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