

STARTERS & SALADS

add chicken 12 | salmon or steak 14

FRENCH 'FIVE' ONION SOUP | 12
sweet caramelized onions - gruyere & parmesan
sourdough crouton

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

EDAMAME & AVOCADO DIP | 13
salted pepitas - ciabatta crouton

DIJON MUSTARD DEVEILED EGGS | 15
burgundy black truffle - mushroom - micro herb

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

LOCAL GREENS | 13
pickled black grapes - fennel - goat cheese - pistachio
white balsamic vinaigrette

LUNCH

ENTRÉES

SEARED SIRLOIN STEAK* | 35
pommes frites - local baby greens - béarnaise

AMISH CHICKEN BREAST | 34
fried brussel sprouts - hot honey - multigrain cake
chicken jus

SKUNA BAY SALMON* | 39
horseradish crust - rosti sunchoke - cipollini onion
black mussel butter sauce

POTATO GNOCCHI | 28
roasted butternut squash - sage butter - kale
caramelized cipollini onions

SANDWICHES

NOMI BLACK ANGUS BURGER* | 23
goat cheese - caramelized onion - gem lettuce
applewood smoked bacon - dijonnaise - potato bun

SEARED MAHI MAHI FILLET* | 23
watercress salad - horseradish crema - tomato
butter pickles - potato bun

PANKO FRIED AMISH CHICKEN BREAST | 23
honey mustard cabbage slaw - pickled zucchini
fontina cheese - brioche bun

HOUSE SMOKED TURKEY | 22
gruyere - arugula pesto - preserved tomato
gem lettuce - sourdough

TRUFFLE GRILLED CHEESE | 19
cheddar - fontina - truffle - mushroom
arugula - ciabatta

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
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

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