

## **SUSHI**

### *Nigiri and Sashimi*

*Prices are for two pieces nigiri or three slices of sashimi per order*

Akami	tuna
Suzuki	sea-bass
Hamachi	yellowtail
Sake	salmon
Ebi	prawn
Unagi	sweet water eel
Taraba Crab	king crab
Hotate	scallop
Tamago	egg roll

## **MIXED SUSHI AND SASHIMI**

### **Nozomi Nigiri and Sashimi Platter**

*Three selections of sashimi and five selections of nigiri*

**Chef's Nigiri** *choice of eight pieces of nigiri*

**Chef's Sashimi** *choice of five varieties of sashimi*

*Vegetables and mixed sushi selection*

## **MAKI ROLL AND TEMAKI 6pcs**

### **California roll**

*Fresh crab meat and avocado roll with sesame seeds.*

### **Prawn katsu roll**

*Bred crumbed prawns, chives, avocado yuzu koshu and unagi sauce.*

### **Salmon avocado roll**

*Salmon rolled with avocado and sesame seeds.*

### **Nozomi roll**

*Salmon, tuna, yellowtail, prawn, unagi and yuzu rolled with sesame seeds.*

### **Avocado Tobiko maki**

*Avocado, cucumber rolled with, mizuna leaves and lemon mayonnaise.*

### **Hamachi**

*Yellow tail, spring onion and green chilli rolled with a daikon ponzu topping.*

### **Spicy Tuna roll**

*Tuna, green chilli, with a special spicy sauce.*

### **Unagi maki**

*Fresh water eel and cucumber rolled inside out and topped with unagi sauce.*

### **Vegetable roll**

*Lettuce, avocado cucumber, gari, yuzu koshu, shiso, chives and asparagus.*

## **SMALL DISHES**

### **Steamed edamame**

*Steamed soy beans sprinkled with malden salt*

### **Flashed edamame**

*Sautéed soy beans with chili and kimchi spicy sauce.*

### **Nozomi crab salad**

*Fresh King crab served with white asparagus, and white truffle oil.*

### **Soft shell crab**

*Fried crab served with spicy red pepper sauce*

### **King Crab**

*Grilled King Crab on a bed of white asparagus and served with wasabi & horseradish dressing*

### **Grilled squid**

*Served with lime and chilli*

### **Vegetable gyoza**

*Steamed dumplings stuffed with roasted vegetables*

### **Kari Kari squid**

*Deep fried baby squid served with chilli and lime*

### **Seared scallops**

*With yuzu miso, topped with Sevruga caviar*

### **Harumaki duck**

*Fried Duck rolls with sweet sake soy sauce*

### **Crab dumplings**

*Steamed crab dumplings with wasabi*

### **Chicken kushi**

### **Lamb kushi**

### **beef kushi**

### **Pork Kushi**

## **FISH & SEAFOOD**

### **Canadian lobster**

*Char grilled with garlic and yuzu koshu dressing*

### **Jumbo prawn**

*Marinated in Thai basil and grilled in garlic and yuzu*

### **Black cod**

*Grilled cod, served with Nozomi miso and pickled daikon*

### **Salmon Shoga**

*Grilled salmon, served with courgettes and cherry tomato tartar*

## **TEMPURA**

### **Lobster**

*Whole Canadian lobster, served with a duo of sauces*

### **Prawns**

*Five fresh Saudi prawns with tempura sauce*

### **Vegetable tempura**

*Selection of seasonal vegetables*

*All the above dishes are served with ten-dashi broth, grated daikon and ginger*

## **MEAT AND POULTRY**

### **Aka-miso lamb**

*Grilled marinated lamb cutlets, served with erangi mushrooms, infused yuzu yogurt and chili soy sauce*

### **Genghis Khan chicken**

*Marinated char-grilled spring chicken, served with grated vegetables, ginger and soy sauce*

### **Duck Kuwayaki**

*Pan fried duck breast, served with spring onions, leeks and sweet soy sauce*

### **Aged Rib eye**

*Char grilled marinated Rib eye, served with black pepper sauce*

## **SIDES**

**Miso soup**

**Steamed rice with black sesame**

**Steamed spinach with sesame dressing**

**Seaweed salad**  
*With goma dressing*

**Green salad**  
*With NOZOMI dressing*

**Egg plant**  
*Deep fried with aka-miso and mirin dressing*

*In case of any allergy or food intolerance please inform your waiter*