



SMALL DISHES

STEAMED EDAMAME SOYBEANS SPRINKLED WITH MALDON SEA SALT	34
SPICY EDAMAME SOYBEANS SAUTÉED WITH CHILI AND KIMCHI	40
MISO SOUP DASHI STOCK, MISO, TOFU, SPRING ONION AND WAKAME	35
EBI WONTON SOUP SPICY AND SOUR LEMONGRASS STOCK WITH PRAWN WONTON AND CHERRY TOMATOES	40
UNAGI SWEET WATER EEL SERVED WITH HOMEMADE BRIOCHE, RASPBERRY JELLY AND SWEET SOYA	85
ROCK SHRIMP SERVED WITH SPICY MAYONNAISE	99
WAGYU BEEF SLIDERS GRILLED WAGYU SLIDERS SERVED WITH YUZU KOSHU MAYONNAISE, ONION MARMALADE AND HOMEMADE BRIOCHE	190
TORI KARE AGE CRISPY CHICKEN THIGH PIECES WITH GINGER, TOSSED IN YUZU KOSHU MAYONNAISE	65
KARI KARI SQUID DEEP FRIED TEMPURA STYLE WITH CHILI AND LIME	75
KOROKKE WAGYU BEEF AND POTATO CROQUET MIXED WITH CARAMELIZED ONION SERVED WITH JAPANESE MAYO AND HOMEMADE VEGETABLE SAUCE.	75
TORI GYOZA STEAMED AND FRIED CHICKEN DUMPLINGS, SERVED WITH LEMON PONZU SAUCE (5 PIECES)	72
EBI & AVOCADO GYOZA STEAMED PRAWN AND AVOCADO SERVED WITH LEMON PONZU SAUCE (5 PIECES)	72
NIKUMAN STEAMED BUNS FILLED WITH SWEET MARINATED WAGYU BEEF (4 PIECES)	140
NOZOMI TACOS WAGYU BEEF TACOS SERVED WITH HOMEMADE GUACAMOLE	165



FROM THE SUSHI COUNTER

SUSHI & NIGIRI

Sashimi and Nigiri rice per piece.

AKAMI (TUNA LOIN)	40
CHU TORO (MEDIUM FATTY TUNA)	65
O TORO (FATTY BELLY TUNA)	80
SUZUKI (SEA BASS)	30
THAI (SEA BREAM)	30
HAMACHI (YELLOWTAIL)	35
SAKE (SALMON)	30
EBI (PRAWNS)	30
UNAGI (SWEET WATER EEL)	40
KANI (KING CRAB LEG)	80

MAKI ROLL

YASAI MAKI VEGETARIAN MAKI WITH CRISPY POTATO AND APPLE MINT SALSA	60
KHALIJI MAKI TERIYAKI CHICKEN WITH PICKLED CUCUMBER, SPRING ONION AND CHILI GARLIC SAUCE	70
WAGYU ASPARAGUS MAKI SWEET CHILI WAGYU BEEF SERVED WITH ASPARAGUS AND CUCUMBER	80
KAMO MAKI SHREDDED DUCK SERVED WITH CUCUMBER AND HOMEMADE HOI SIN SAUCE	85
SAKE KANI MAKI SPICY SALMON AND KING CRAB SERVED WITH JAPANESE MAYO	90
SPICY TUNA MAKI SERVED WITH GINGER JELLY	90
CALIFORNIA ROLL FRESH CRAB MEAT, JAPANESE MAYONNAISE AND WASABIKO	95



FROM THE SUSHI COUNTER

MAKI ROLLS WITHOUT RICE

SPRING MAKI CARROT, CAPSICUM AND AVOCADO WRAPPED IN CUCUMBER SKIN	60
SAKE EBI MAKI SCOTTISH SALMON WRAPPED IN CUCUMBER WITH MARINATED PRAWNS AND AVOCADO	75
BLUE WATER MAKI SCOTTISH SALMON, BLUE FIN TUNA AND GULF SEABASS WRAPPED IN MARINATED DAIKON	80

MIXED CHEF'S SELECTIONS

THE NOZOMI COLLECTION 15 MIXED PIECES OF OUR BEST SEAFOOD CUTS COMPRISING OF SASHIMI AND NIGIRI	600
CHEF'S SASHIMI AND NIGIRI SELECTION TOTALING 6 VARIETIES	200
CHEF'S NIGIRI SELECTION TOTALING 8 VARIETIES	230

TEMPURA MAKI

NOZOMI TEMPURA MAKI WITH SUDACHI MAYO HAMACHI, SAKE AND AKAMI SERVED WITH SUDACHI MAYONNAISE	80
NEW STYLE NOZOMI MAKI PRAWN TEMPURA WITH AVOCADO AND CRISPY SALMON FLAKES SERVED WITH YUZU KOSHU MAYONNAISE	80
SPIDER ROLL DEEP-FRIED SOFT SHELL CRAB, CUCUMBER AND AVOCADO ROLLED WITH TOBIKO AND CHILI MAYONNAISE	95
ARABIAN GULF PRAWN TEMPURA MAKI LOCAL PRAWN TEMPURA AND AVOCADO, GLAZED WITH A SWEET SOY SAUCE AND SPICY MAYONNAISE	95
CANADIAN LOBSTER MAKI WHOLE CANADIAN LOBSTER TEMPURA ROLLED WITH LEAF LETTUCE AND SPICY JAPANESE MAYONNAISE	275



FROM THE SUSHI COUNTER

MARINATED SEAFOOD

SEARED SALMON TATAKI SERVED WITH DILL, AVOCADO KIZAMI AND LIME AND YUZU DRESSING	85
WAGYU BEEF TATAKI SERVED WITH PICKLED RED ONION AND TRUFFLE OIL	145
MARINATED EBI WITH APPLE SALSA AND YUZU DRESSING	85
MARINATED YELLOWTAIL SASHIMI SERVED WITH JALAPEÑO SALSA AND A CHILI PONZU DRESSING	95
MARINATED OTORO SERVED WITH FRESH SHISO LEAVES AND KIZAME WASABI	165
SALMON AVOCADO TARTARE SERVED WITH TOBIKO, PASSION FRUIT AND AVOCADO	85



TEMPURA

SELECTION OF VEGETABLES

MIXED VEGETABLES SERVED WITH TEN-DASHI SAUCE

75

EBI TEN

FIVE LONG PRAWNS WITH TEN-DASHI SAUCE

170



FROM THE ROBATA CHAR GRILL

WAGYU BEEF

From the Tajima strain of Wagyu cattle raised in Hyogo Japan, proudly presented to you at NOZOMI, the world's greatest beef delicacy

Our Wagyu is grade 9+ which is served with Wafu Sauce

FILET 150G	440
SIRLOIN 150G	440

MEAT & POULTRY

CHICKEN AND SPRING ONION KUSHI GRILLED AND SERVED WITH TERIYAKI DRESSING	60
WAGYU KUSHI WITH WAFU DRESSING	85
MISO MARINATED CHICKEN FORTY-EIGHT-HOUR NOZOMI MISO MARINATED CHICKEN	145
NIPPON SHORT RIB CHARGRILLED WITH SPICY JAPANESE BBQ SAUCE	210
WAGYU BEEF SANDO WAGYU BEEF SERVED WITH HOMEMADE CHARCOAL BRIOCHE AND NOZOMI BARBECUE SAUCE	290



FISH & SEAFOOD

GULF PRAWN GRILLED WITH SWEET YAKI SAUCE	65
DORADA GRILLED SEABREAM SERVED WITH HOMEMADE PICKLE GINGER	115
SALMON TERIYAKI GRILLED SALMON WITH TERIYAKI SAUCE	125
BLACK COD BAKED AND SERVED WITH NOZOMI MISO	195
KING CRAB WASABI GRATIN GRILLED IN THE SHELL AND BRUSHED WITH FRESH WILD GARLIC BUTTER, FINISHED WITH TOFU CHEESE	240
CANADIAN LOBSTER GRATIN GRILLED IN THE SHELL AND BRUSHED WITH FRESH WILD GARLIC, BUTTER AND FINISHED WITH TOFU CHEESE	275



RICE DISHES

STEAMED RICE WITH BLACK SESAME SEEDS	30
YASAI CHA HAN JAPANESE FRIED RICE WITH A SELECTION OF SEASONAL VEGETABLES AND EGG	85
MUSHROOM TAKIKOMI-GOHAN RICE COOKED IN A CLAY POT WITH JAPANESE MUSHROOMS	99
KING CRAB CHA HAN JAPANESE FRIED RICE WITH KING CRAB, CHIVES AND GARLIC	110



SALADS & SIDES

CHUKA WAKAME GOMA SEAWEED SALAD WITH SESAME DRESSING	45
SAUTÉED SPRING VEGETABLES WITH GARLIC CHIPS AND HOMEMADE VEGETABLES DRESSING	50
BEETROOT CARPACCIO SWEET SOYA MARINATED BEETROOT SERVED WITH TRUFFLE AND SHALLOTS VINAIGRETTE FINISHED WITH BAKED PUMPKIN SEEDS	55
NOZOMI GREEN SALAD SERVED WITH AVOCADO TEMPURA FINISHED WITH TRUFFLE DRESSING	60
KAMO SALAD SHREDDED DUCK MIXED WITH FRESH LEAVES INFUSED WITH HOMEMADE HOISIN MINT DRESSING	70
EBI SALAD GRILLED PRAWNS WITH SHALLOT AND CAPSICUM TARTARE SERVED WITH BLACK SESAME DRESSING	80
WAGYU BEEF SALAD CRISPY WAGYU BEEF STRIPS IN ROCKET LEAVES AND A SWEETENED CHILI LIME DRESSING	255



VEGETARIAN

SUSHI

KAPPA MAKI CUCUMBER WRAPED IN NORI WITH SESAME SEEDS	40
AVOCADO MAKI AVOCADO ROLLED IN NORI	48
SPRING MAKI CARROT, CAPSICUM AND AVOCADO WRAPPED IN CUCUMBER SKIN	60
YASAI MAKI VEGETARIAN MAKI WITH CRISPY POTATO AND APPLE MINT SALSA	60
VEGAN SUSHI COLLECTION SELECTION OF TEMARI, GUNKAN AND MAKI ROLLS SERVED WITH CHILI LIME AND PONZU SAUCES	250



DESSERT MENU

FROM THE PASTRY

NOZOMI DESSERT PLATTER	370
FULL COMBINATION DESSERTS INCLUDING FRUITS AND SORBETS	
NOZOMI CHOCOLATE FONDANT	75
CHOCOLATE FONDANT SERVED WITH VANILLA ICE CREAM	
MISO CHEESE CAKE	75
WHITE COLD SET MISO CHEESECAKE WITH VANILLA ICE CREAM AND SALTED CARAMEL SAUCE	
NOZOMI TIRAMISU	75
OUR MACHA TIRAMISU IS A MIXED OF WHITE CHOCOLATE, MASCARPONE, FINISH WITH MACHA POWDER	
NOZOMI MILLEFEUILLE	75
HOMEMADE PUFF PASTRY FILLED WITH HOMEMADE VANILLA CRÈME PATISSIERE, SERVED WITH NOZOMI GOLDEN SYRUP	
YUZU PAVLOVA	75
CRISPY MERINGUE SERVED WITH YUZU CREAM AND FRESH MIX BERRIES	
EXOTIC FRUIT PLATTER	95
ASSORTMENT OF EXOTIC AND SEASONAL FRUITS	

HOT DRINKS

TEA & COFFEE SELECTION

CHAMOMILE, EARL GREY FLORAL, MOROCCAN NIGHTS	25
JASMINE PEARL	35
AMERICANO, CAPPUCCINO, LATTE, MACCHIATO, ESPRESSO, DOUBLE ESPRESSO	30
HOT CHOCOLATE	35



COCKTAIL LIST

MOCKTAILS

KOKONATSU COMBINATION OF A WELL KNOWN "COLADA" WITH A TWIST OF CRANBERRY AND KUMQUAT	55
MINT SUGOI LIGHT AND TROPICAL FLAVOR WITH COMBINATION OF PINEAPPLE, LYCHEE AND ROSE SYRUP	55
PASSION SUIKA WATERMELON, PASSIONFRUIT AND PINEAPPLE MIXED WITH CRANBERRY JUICE AND A HINT OF ROSE	55
BERRY MADNESS A BLEND OF FRESH MIX BERRIES MIXED WITH COCONUT AND CRANBERRY JUICE FINISHED WITH BLACKBERRY FOAM	55
KINTARO COMBINATION OF TROPICAL FRUITS- MANGO AND CARAMELIZED PINEAPPLE SWEETENED BY VANILLA SYRUP AND PERFUMED WITH BASIL LEAVES	55
MIX BERRY MOJITO BLACK AND RED BERRIES BUILT OVER CRUSHED ICE WITH SUGAR LIME AND APPLE JUICE	55
GINGER MARY A MIX OF FRESH GINGER, ROSEMARY AND ORANGE PEEL SERVED WITH HOMEMADE HONEY SYRUP	55
ARABIAN PASSION PASSION FRUIT, FRESHLY SQUEEZED APPLE JUICE, TOPPED WITH ROSE WATER	55



COCKTAIL LIST

NOZOMI SIGNATURE COCKTAILS

THE PEARL THIS LIGHT FRESH STRAWBERRY, VANILLA LIQUEUR AND PROSECCO MADE INTO A PERFECT DRINK FOR LADIES	125
NOZOMI MOJITO CLASSIC TWIST USING HAVANA RUM AND SPICED WITH WASABI AND A TOUCH OF MINT LIQOUR	85
DEEP PURPLE MOJITO RED AND BLACK BERRY MOJITO MADE WITH TEQUILA WITH A HINT OF VANILLA AND TOPPED WITH CRANBERRY JUICE	75
KUMQUAT CAIPIRINHA NOZOMI VERSION OF THE FAMOUS BRAZILIAN CAIPIRINHA. KUMQUATS, LIME, PASSION FRUIT, SUGAR SERVE WITH ABSOLUT MANDARIN VODKA AND AGRICOLE RUM	85
SMOKED NEGRONI A HICKORY SMOKED VERSION OF THE CLASSIC NEGRONI WITH HOMEMADE ORANGE BITTER AND ANGUSTURA BITTER	95
GINGER MARTINI SPICY GINGER AND GREEN APPLE MUDDLED WITH WILD HONEY THEN SHAKEN WITH STOLICHNAYA AND SAKE	90
NOZOMI MARTINI A FAVORITE MARTINI FROM LONDON MADE WITH BLACKBERRY YUZU CITRUS SKIN SHAKEN WITH A HINT OF LYCHEE PURE, BLACKBERRY LIQUEUR AND STOLICHNAYA	95
AO TO SHIRO VODKA, BLUE CURAÇAO, FRESH ORANGE & LEMON JUICE AND EGG WHITE	85
GUZUBERRY GREY GOOSE VODKA, CREAM DE CASSIS, LEMON JUICE, AND FRESH BERRIES TOPPED WITH HOMEMADE ORANGE AND GINGER SYRUP WITH A SPLASH OF SPRITE	95
MINTOMERRON VODKA, MIDORI MELON, LEMON JUICE, CREAM D'MINT INFUSED WITH HOMEMADE GINGER SYRUP AND TOPPED WITH FLESHY SQUEEZED PINEAPPLE AND FRESH MINT	85
ARABIAN PASSION MARTINI GORDON'S GIN, PASSION FRUIT, FRESHLY SQUEEZED APPLE JUICE, TOPPED WITH ROSE WATER	85
LEMON GRASS MARTINI VODKA BASED COCKTAIL WITH FRESH GINGER AND LEMONGRASS AND SHAKEN WITH APPLE JUICE	75



JAPANESE WHISKY

NIKKA COFFEE MALT WHISKY	145
NIKKA FROM THE BARREL	150
MIAYGIKYO SINGLE MALT 10 YO	250
AKASHI WHITE OAK BLENDED	290
TAKETSURU 17 YEARS OLD	290
MIAYGIKYO SINGLE MALT 15 YO	380
YOICHI SINGLE MALT 15 YO	380

WHISKY

GLENMORANGIE 10	75
GLENMORANGIE NECTAR D'OR	150
GLENMORANGIE PRIDE 1978	7200
LAPHROAIG 10	80
GLENFIDDICH 12-YEAR-OLD	75
GLENFIDDICH 15-YEAR-OLD	95
CHIVAS REGAL 12YR 1LITRE	85
JOHNNIE WALKER BLACK LABEL	80
DEWAR'S WHITE LABEL	80
JACK DANIELS	80
MAKERS MARK	110

VODKA

HAKU	65
ABSOLUT BLU	65
ABSOLUT RUBY RED	65
STOLICHNAYA	65
BELVEDERE	85
GREY GOOSE	90
WYBOROWA EXQUISITE	120

GIN

ROKU	65
GORDONS DRY	60
BOMBAY SAPPHIRE	65
HENDRICK'S	80
TANQUERAY 10	95



RUM

CAPTAIN MORGAN GOLD SPICED	60
BACARDI BLANCO	60
CAPTAIN MORGAN	65
MOUNT GAY	70
HAVANA CLUB ANEJO ESPECIAL	75
HAVANA CLUB 7	80
PAMPERO ANEJO ESPECIAL	85
ANGOSTURA 1919	80
MATUSALEM 15 GRAN RESERVE	105
ANGOSTURA 1824	115
EL DORADO 8 YO	115

TEQUILA

JOSE CUERVO SILVER	70
JOSE CUERVO 1800	70
PATRON XO CAFE	80
PATRON REPOSADO	90
PATRON ANEJO	95
PATRON SILVER	145

COGNAC

HENNESSEY VSOP	125
HENNESSEY XO	390
REMI MARTIN VSOP	175
REMY MARTIN XO	455
COURVOISIER VS	75

DIGESTIVES

SAMBUCA	60
JÄGERMEISTER	65



APERITIFS

APEROL	68
CAMPARI BITTER	68
MARTINI ROSSO	60
MARTINI EXTRA DRY	60
FERNET-BRANCA	68
PIMM'S NO.1	60

BEERS

ASAHI	80
TIGER	70
CORONA	70

LIQUOR

ARCHERS PEACH SCHNAPPS	60
AMARETTO	70
DRAMBUIE	80
FRANGELICO	90
KAHLUA	80
BAILEY'S IRISH CREAM	80
BENEDICTINE	80
MIDORI MELON	100
GALLIANO	80
CHAMBORD	190
MOZART	155

SOFT DRINKS

COCA COLA, DIET COKE, GINGER ALE, SPRITE, SODA WATER	25
RED BULL	40
FRESH JUICES	35
LARGE STILL / SPARKLING WATER	40
SMALL STILL / SPARKLING WATER	25



WINE LIST

Champagne

	BOTTLE
DUVAL LEROY BRUT NV	850
LAURENT-PERRIER BRUT NV	1100
LAURENT-PERRIER CUVÉE ROSÉ	1800
MOET & CHANDON BRUT IMPERIAL NV	2500
KRUG GRANDE CUVÉE, BRUT, NV	3500
DOM PÉRIGNON	3500



WINE LIST

SPARKLING

	150ML	BOTTLE
TINTORETTO, PROSECCO DI CONEGLIANO VENETO, D.O.C	90	580
VINHOS SOGRAPE MATEUS, ROSE		645



WINE LIST

SAKE

	150ML	BOTTLE
GEKKIEKAN HERBACEOUS WITH HINTS OF GRAPEFRUIT AND A LIGHT EARTHINESS. GOOD ACIDITY, MINERAL DRIVEN, WELL-BALANCED WITH A CLEAN, MEDIUM FINISH	90	175
PLUM LIQUOR HAKUTSURU UMESHU IT IS CHARACTERIZED BY ITS REFRESHING SWEET & SOUR TASTE AND WELL MATURED AROMA FROM PLUM FRUITS	90	170
JINRO SOJU CHAMISUI 100% NATURAL INGREDIENTS USED. IMPURITIES AND INGREDIENTS PURIFIED THROUGH BAMBOO CHARCOAL	105	200
GINRAI SASSARA SWEET AROMA AND MODERATE ROUNDNESS	120	225
JUNMAI SUIGEI TUKUBETSU DRY THROUGHOUT THE MOUTH WITH POWERFUL FINISH	210	400
HAKUTSURU NIGORI REFRESHING AROMA WITH NATURAL SWEETNESS AND SMOOTH TASTE	245	480



WINE LIST

WHITE WINE

I

	125ML	175ML	BOTTLE
COLOMBARD LOU MAGRET BORDEAUX, FRANCE			240
LES RABASSIÈRES CÔTES DU RHÔNE BLANC, RHÔNE VALLEY			350
MIGUEL TORRES VINA ESMERALDA, CATALUNYA, SPAIN			350
SAUVION & FILS LES EGLANTINES TOURAINES, LOIRE VALLEY, FRANCE			380
M.CHAPOUTIER "MARIUS" VIOGNIER, RHÔNE VALLEY			400
MUD'HOUSE MARLBOROUGH, NEW ZEALAND	70	100	400
CANALETTO, PINOT GRIGIO, I.G.T VENETO, ITALY	75	105	450
CHÂTEAU TOUR CHAPOUX BORDEAUX FRANCE			450
MOUTON CADET BARON PHILIPPE ROTHSCHILD			650
RIESLING HUGEL & FILS, ALSACE, FRANCE			650
GAVI LA RAIA			650



WINE LIST

WHITE WINE

II

	125ML	175ML	BOTTLE
POUILLY FUME LES OMBELLES, LOIRE VALLEY, FRANCE			750
SANCERRE SAUVION & FILS, LOIRE VALLEY, FRANCE			850
CLOUDY BAY MARLBOROUGH, NEW ZEALAND			950
RUFINO CHARDONNAY	100	130	450
PETIT CHABLIS J. MOREAU ET FILS, BOURGOGNE, FRANCE			650
CHABLIS BOUCHARD AÎNÉ & FILS, BURGUNDY, FRANCE			675
CHABLIS 1ER CRU LES VAILLONS BOUCHARD			1050



WINE LIST

ROSE WINE

	125ML	175ML	BOTTLE
SAUVION & FILS ROSÉ D`ANJOU, FRANCE	65	90	350
MOUTON CADET ROSÉ, BORDEAUX, FRANCE			550
WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ, FRANCE			675



WINE LIST

RED WINE

I

	125ML	175ML	BOTTLE
DULONG LOU MARGET PAYS D'OC, FRANCE			240
J.P CHENET PAYS D'OC, FRANCE			250
BOUCHARD AÎNÉ & FILS BROUILLY, BEAUJOLAIS, FRANCE			375
BOUCHARD AÎNÉ & FILS BOURGONDY, FRANCE	110	125	450
CLOUDY BAY MARLBOROUGH, NEW ZEALAND			950
KAIKEN, MENDOZA MALBEC, UCO VALLEY, ARGENTINA	75	110	380
CHIANTI RUFFINO CHIANTI, ITALY			400
LES RABASSIÈRES CÔTES DU RHÔNE ROUGE, RHÔNE VALLEY			450
BERONIA RIOJA RESERVE 2016			500
CAMPO VIEJO RIOJA, SPAIN			595
CROZES HERMITAGE PETITE RUCHE, RHÔNE, FRANCE			650



WINE LIST

RED WINE

II

	125ML	175ML	BOTTLE
CHÂTEAU NEUF DU PAPE RHÔNE, FRANCE			950
BEAU RIVAGE BORDEAUX SUPÉRIEUR, FRANCE	75	105	350
MOUTON CADET RESERVE BORDEAUX, FRANCE			795
PRIVATE RESERVE MARGAUX BORDEAUX, FRANCE			945
CHÂTEAU CANTENAC GRAND CRU BORDEAUX, FRANCE			1150



WINE LIST

THE NOZOMI RESERVE

WHITE WINE

BOTTLE

CHASSAGNE-MONTRACHET 1ER CRU
MORGEOT, FRANCE

2000

MEURSAULT 1ER CRU 'CHARMES'
BURGUNDY, FRANCE

950

RED WINE

BOTTLE

CHÂTEAU BATAILLEY GRAND CRU CLASSEE
PAUILLAC, FRANCE

1500

DA VINCI
BRUNELLO DI MONTALCINO, 2012

1500

CHÂTEAU TALBOT
SAINT-JULIEN, 4EME CRU CLASSE 2011

3500

CHÂTEAU ANGELUS
SAINT-EMILION, PREMIER GRAND CRU CLASSEE, 2007

7500

CHÂTEAU MARGAUX
PREMIER GRAND CRU CLASSE, 2004

9000