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NOZOMI
نوزومي

A LA CARTE
#NOZOMIDOHA



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
ROCK SHRIMP SERVED WITH SPICY MAYONNAISE	99
WAGYU BEEF SLIDERS GRILLED WAGYU SLIDERS SERVED WITH YUZU KOSHU MAYONNAISE, ONION MARMALADE AND HOMEMADE BRIOCHE	195
TORI KARE AGE CRISPY CHICKEN THIGH PIECES WITH GINGER, TOSSED IN YUZU KOSHU	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 PAN 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 PILLOWY STEAMED BUNS FILLED WITH SWEET MARINATED WAGYU BEEF (4 PIECES)	140
NOZOMI TACOS WAGYU BEEF TACOS SERVED WITH HOMEMADE GUACAMOLE (4 PIECES)	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
TAI (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 CAPSICUM AND AVOCADO WRAPPED IN CUCUMBER SKIN	60
SAKE EBI MAKI PREMIUM SALMON WRAPPED IN CUCUMBER WITH MARINATED PRAWNS AND AVOCADO	75
BLUE WATER MAKI PREMIUM SALMON, 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 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 & MEAT

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 SERVED 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
NOZOMI TEMPURA COLLECTION TIGER PRAWN, SEASONAL VEGETABLES, SELECTION OF PREMIUM CUT FISH	210



FROM THE ROBATA CHAR GRILL

WAGYU BEEF

From the Tajima strain of Wagyu cattle raised in Australia. Our Wagyu is grade 9+, which is served with Wafu Sauce

FILET 150G 440

SIRLOIN 150G 440

MEAT & POULTRY

CHICKEN AND SPRING ONION KUSHI 60
GRILLED AND SERVED WITH TERIYAKI DRESSING

WAGYU KUSHI 85
SERVED WITH WAFU DRESSING

MISO MARINATED CHICKEN 145
FORTY-EIGHT-HOUR NOZOMI MISO MARINATED CHICKEN

NIPPON SHORT RIB 210
CHARGRILLED WITH JAPANESE SPICES BBQ SAUCE

VEGETARIAN

MISO EGGPLANT 50
BAKED EGGPLANT WITH NOZOMI MISO SAUCE



FISH & SEAFOOD

GULF PRAWN GRILLED WITH SWEET YAKI SAUCE	65
DORADA CHOICE OF GRILLED OR PAN FRIED SEABASS SERVED WITH HOMEMADE PICKLE ONION	115
SALMON TERIYAKI GRILLED SALMON WITH TERIYAKI SAUCE	125
BLACK COD BAKED AND BROILED SERVED WITH NOZOMI MISO	195
KING CRAB WASABI GRATIN GRILLED IN THE SHELL AND BRUSHED WITH FRESH WILD GARLIC, BUTTER AND 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 WILD MUSHROOMS AND TRUFFLE OIL	99
WAGYU BEEF MUSHROOM TAKIKOMI-GOHAN SAUTEED WAGYU BEEF RICE COOKED IN A CLAY POT WITH WILD MUSHROOMS AND TRUFFLE OIL	140
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
SAUTEED 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 MIX LETTUCE SERVED WITH AVOCADO 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
NOZOMI KANI SALAD SHREDED KING CRAB MEAT, SEAWEED, AVOCADO, LETTUCE, INFUSED WITH TRUFFLE MAYONNAISE AND MARINATED SHALLOT	250
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 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

SMALL AND SIDE DISHES

MISO SOUP MISO, TOFU, SPRING ONION AND WAKAME	35
STEAMED EDAMAME SOYBEANS SPRINKLED WITH MALDON SEA SALT	34
SPICY EDAMAME SOYBEANS SAUTÉED WITH CHILI AND KIMCHI	40
NOZOMI GREEN SALAD MIX LETTUCE SERVED WITH AVOCADO FINISHED WITH TRUFFLE DRESSING	60
SAUTEED SPRING VEGETABLES WITH GARLIC CHIPS AND HOMEMADE VEGETABLES DRESSING	50
CHUKA WAKAME GOMA SEAWEED SALAD WITH SESAME DRESSING	45

MAIN COURSE

MISO EGGPLANT BAKED EGGPLANT WITH NOZOMI MISO SAUCE	50
YASAI CHA HAN JAPANESE FRIED RICE WITH A SELECTION OF SEASONAL VEGETABLES AND EGG	85



DESSERT MENU

FROM THE PASTRY

NOZOMI DESSERT PLATTER FULL COMBINATION DESSERTS INCLUDING FRUITS AND SORBETS	370
NOZOMI CHOCOLATE FONDANT CHOCOLATE FONDANT SERVED WITH VANILLA ICE CREAM	75
MISO CHEESE CAKE WHITE COLD SET MISO CHEESECAKE WITH VANILLA ICE CREAM AND SALTED CARAMEL SAUCE	75
STICKY TOFFEE DATES PUDDING SERVED WITH VANILLA ICE CREAM AND DRIZZLED WITH SALTED CARAMEL SAUCE	85
NOZOMI MILLEFEUILLE HOMEMADE PUFF PASTRY FILLED WITH HOMEMADE VANILLA CRÈME PATISSIERE, SERVED WITH NOZOMI GOLDEN SYRUP	75
YUZU PAVLOVA CRISPY MERINGUE SERVED WITH YUZU CREAM AND FRESH MIX BERRIES	75
EXOTIC FRUIT PLATTER ASSORTMENT OF EXOTIC AND SEASONAL FRUITS	95
MOCHI ICE CREAM ASSORTED OF TRADITIONAL JAPANESE MOCHI	75