Menu Nomo

Menú Nomo Izakaya
With this menu you will enjoy our chef's selection

Menú Omakase Sushi
With this menu you will enjoy our chef's selection

Menú Nomo Naoyuki
With this menu you will enjoy our chef's selection

Japanese Tapas

1 - Edamame 4,8 €
Steamed soy beans

2 - Age Edamame Truffle 6,6 €
Fried soy beans with white truffle aroma

3 - Spicy Edamame 5,8 €
Fried soy beans with spicy sesame aroma

4 - Sukiyaki Croquette 2,2 €
Japanese oxtail croquette battered in panko

5 - Takoyaki Croquette 2,5 €
Octopus croquette with takoyaki sauce, japanese mayonnaise and dried bonito fish

6 - Yaki hotate to foie 4,9 €
Grilled scallop skewer with foie and teriyaki sauce

7 - Mini Nomo Burger 6,8 €
Mini cow burger with quail egg and tartar sauce between rice buns

8 - Heura No Tsukune Yaki 4,5 €
Vegetal proteins meatballs skewers with teriyaki sauce

Gyozas

9 - Ebi gyoza (4 unidades) 8,5 €
Prawns and vegetable dumplings

10 - Gyu Niku Gyoza (4 unidades) 8,5 €
Beef dumplings with caramelized onion and yuzu cream

11 - Sobrasada Gyoza (4 unidades) 8,9 €
Sausage and sobrassada dumplings with grated parmesan cheese and honey

12 - Kinoko gyoza (4 unidades) 8,9 €
Mixed mushrooms and butifarra (catalan sausage) dumplings with foie

Starters

13 - Miso-shiru 4,9 €
Miso soup with tofu and alga wakame seaweed

14 - Nasu miso 7,9 €
Eggplant japenese with miso sauce

15 - Ebi chili 13,9 €
Spicy shrimps on crispy kataifi noodles and fried egg

16 - Okonomi Omelette 12,9 €
Open omelette with octopus and okonomiyaki sauce

17 - Heura No Okonomi Omelette 12,9 €
Open omelet with vegetable proteins and okomomiyaki sauce

18 - Green wasabi salad 7,5 €
Grilled avocado salad with lamb's lettuce, wasabi vinaigrette and lime

Raw Bar

19 - Maguro taco — 4,5 €
Tuna tartar mini taco with marinated wasabi leaves and shiso

20 - Ebi Taco — 6,4 €
White shrimp tartar mini taco with yuzu and passion fruit sauce.

21 - Toro taco — 5,6 €
Tuna belly tartar mini taco, egg yolk and trout roe

22 - Salmon taco — 3,8 €
Norwegian salmon tartar mini taco with mango, trout roe and egg yolk

23 - Salmonete no tataki — 21 €
red mullet tataki with sugar snap peas, ponzu sauce and fresh wasabi leaves

24 - Toro no canelon ikura nose — 19,9 €
Tuna belly cannelloni with avocado, trout roe, fresh wasabi leaves

25 - Maguro Tataki — 13,9 €
Tuna tataki with avocado cream

26 - chu-toro no sashimi carpaccio — 18,9 €
Half-fat tuna carpaccio with soy and egg yolk foam

27 - Salmon sashimi (3 unidades) — 7,6 €
Norweigan salmon sashimi

28 - Maguro sashimi (3 unidades) — 8,5 €
Bluefin tuna sashimi

29 - Toro sashimi (3 unidades) — 9,9 €
Bluefin tuna belly sashimi

Rice and Noodles

30 - Yakimeshi — 10,9 €
Fried rice with beef and omelette

31 - Unagui yakimeshi — 14,5 €
Fried rice with eel, local mushrooms and black trumpets

32 - Omu yakisoba — 12,9 €
Omelette wrapped grilled noodles with beef and vegetables

33 - Aka ebi yakisoba — 22 €
Yakisoba noodles with red shrimp, shiitake and egg yolk

Grill and Tempura

34 - Ebi no tempura — 13,8 €
Shrimp tempura with kimuchi sauce

35 - Foie kaki age — 14,9 €
Vegetable tempura with foie and fried egg

36 - Tori no Kara-Age — 8,8 €
Kara-age fried chicken

37 - Tako yaki — 14,9 €
Grilled octopus with potato mochi and spicy mayonnaise

38 - Gyu niku no tataki — 21 €
Beef tataki with confit mushrooms and miso sauce

39 - Gyu Sukiyaki — 26 €
Old beef tenderloin casserole with sukiyaki broth, vegetables, Japanese mushrooms and egg yolk

Makis

40 - Salmon Maki (6 unidades) — 7,6 €
Norwegian salmon hosomaki

41 - Salmon to avocado (8 unidades) — 10,9 €
Norwegian salmon uramaki with avocado and mayonnaise

42 - Ebi Tempura Maki (8 unidades) — 10,5 €
Shrimp tempura uramaki with lettuce and tobiko roe

43 - Ebimayo mentaiko maki (5 unidades) — 8,8 €
Cooked shrimp futomaki with avocado and mentaiko sauce and mayonnaise

44 - Heura no teriyaki futomaki (5 unidades) — 8,9 €
Vegetable protein futomaki with spicy sauce

45 - Spicy Tuna (5 unidades) — 10,9 €
Tuna futomaki with spicy sauce

46 - Hokkai Pepper (8 unidades) — 13,9 €
Avocado tempura uramaki with Norwegian salmon and scallop, spicy sauce and crispy onion

47 - Philadelphia roll (8 unidades) — 13,9 €
Avocado tempura uramaki with cream cheese, truffle sauce, wasabi and mango

48 - smoke fish roll — 14,5 €
Panko battered prawn uramaki with Norwegian salmon and flambéed butterfish, tartar sauce and caramelized onions

49 - Rainbow Tuna uramaki (8 unidades) — 17,5 €
Avocado tempura uramaki, tuna belly, caramelized onion, truffle sauce and egg yolk

Nigiris

50 - Salmon Noruega Nigiri 2,8 €
Norwegian salmon nigiri

51 - Maguro Nigiri 2,9 €
Tuna nigiri

52 - Toro Nigiri 3,8 €
Tuna belly nigiri

53 - Unagi Nigiri 3,7 €
Flamed eel nigiri

54 - Aburi salmon nigiri 3,8 €
Norwegian salmon flamed nigiri with Japanese mayonnaise, salmon roe and pearl onions

55 - Maguro tataki no nigiri trufa nose 3,6 €
Soy-marinated tuna tataki nigiri with black truffle cream sauce

56 - Aburi toro nigiri 3,9 €
Flamed tuna belly nigiri with caramelized onion

57 - Butter fish nigiri 3 €
Butterfish nigiri with kimuchi sauce and pickled peppers in vinegar

58 - Aburi salmonete no nigiri yuzu so-su 3,9 €
Mullet tataki nigiri with yuzu and maracuya sauce

59 - Foie Nigiri 3,8 €
Grilled foie with teriyaki sauce nigiri

60 - Brie Nigiri 3,3 €
Brie nigiri flamed with honey and nuts

61 - Uzura no tamago nigiri 3,6 €
Fried quail egg nigiri with iberian ham and nori seaweed sauce

62 - Abocado no tempura nigiri 2,6 €
Avocado tempura nigiri

63 - Ikura No Gunkan 4 €
Salmon roe gunkan

64 - Shiro ebi no gunkan 3,9 €
White shrimp gunkan with nori seaweed mayonnaise sauce

Temakis

65 - Ebi tempura no temaki (2 unidades) 10,9 €
Shrimp tempura temaki with Japanese mayonnaise, soy sauce and Japanese spring onions

66 - Maguro tartar no temaki (2 unidades) 12,9 €
Tuna tartar temaki with fried egg and Japanese spring onions

67 - Unagui to foie no temaki (2 unidades) 12,9 €
Eel temaki with grilled foie gras and nitsume sauce

68 - Toro tartar no temaki (2 unidades) 13,9 €
Tuna belly tartar temaki with Japanese spring onion, marinated turnip, piparras, egg yolk and marinated wasabi leaf

69 - Kama toro no temaki (2 unidades) 13,5 €
Grilled marinated tuna parpatana temaki

Assorted Sushi

70 - SUSHI 7p — 12,9 €
4 Makis and 3 Nigiris

71 - SUSHI 15p — 25,9 €
8 Maki and 7 assorted Nigiri

72 - Bandeja especial 35p — 69 €
Special Chef's Selection of maki and nigiri sushi

Dessert

73 - Matcha tea mochi — 5,9 €
Matcha tea mochi with matcha tea ice cream

74 - Oreo mochi — 5,9 €
Oreo mochi with Oreo crumble

75 - Crunchy mango mochi — 6,9 €
Crunchy mango mochi filled with hazelnut with mango, fresh passion fruit and mint

76 - 100% Chocolate — 7,5 €
Chocolate cake covered with chocolate and chocolate ice-cream

77 - Taro Panna Cotta — 6,9 €
Taro Panna Cotta with yoghurt ice cream and pineapple crumble

78 - Caramelised with chocolate mousse — 7,5 €
Caramelised with chocolate mousse, strawberries in green shiso syrup and strawberry sorbet

79 - Xuixo de crema a la brasa — 5,9 €
Grilled with cream and taro ice cream

80 - Dorayaki — 4,9 €
Dorayaki filled with caramel and toffee mousse

81 - Assorted Japanese truffles — 4,9 €
Matcha tea truffles with tangerine, raspberry with plum and chocolate with miso

82 - Matcha tea ice cream — 5,4 €
Matcha tea ice cream with crumble

83 - Taro ice cream — 5,4 €
Taro ice cream with crumble

84 - Chocolate ice cream — 5,4 €
Chocolate ice cream with crumble

85 - Vainilla ice cream — 5,4 €
Vainilla ice cream with crumble

86 - Mango sorbet — 5,4 €
Mango sorbet with crumble