



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 Steamed soy beans	4,8 €
2 - Age Edamame Truffle Fried soy beans with white truffle aroma	6,6 €
3 - Spicy Edamame Fried soy beans with spicy sesame aroma	5,8 €
4 - Sukiyaki Croquette Japanese oxtail croquette battered in panko	2,2 €
5 - Takoyaki Croquette Octopus croquette with takoyaki sauce, japanese mayonnaise and dried bonito fish	2,5 €
6 - Yaki hotate to foie Grilled scallop skewer with foie and teriyaki sauce	4,9 €
7 - Mini Nomo Burger Mini cow burger with quail egg and tartar sauce between rice buns	6,8 €
8 - Heura No Tsukune Yaki Vegetal proteins meatballs skewers with teriyaki sauce	4,5 €

Gyozas

9 - Ebi gyoza (4 unidades) Prawns and vegetable dumplings	8,5 €
10 - Gyu Niku Gyoza (4 unidades) Beef dumplings with caramelized onion and yuzu cream	8,5 €
11 - Sobrasada Gyoza (4 unidades) Sausage and sobrasada dumplings with grated parmesan cheese and honey	8,9 €
12 - Kinoko gyoza (4 unidades) Mixed mushrooms and butifarra (catalan sausage) dumplings with foie	8,9 €

Starters

13 - Miso-shiru Miso soup with tofu and alga wakame seaweed	4,9 €
14 - Nasu miso Eggplant japanese with miso sauce	7,9 €
15 - Ebi chili Spicy shrimps on crispy kataifi noodles and fried egg	13,9 €
16 - Okonomi Omelette Open omelette with octopus and okonomiyaki sauce	12,9 €
17 - Heura No Okonomi Omelette Open omelet with vegetable proteins and okomomiyaki sauce	12,9 €
18 - Green wasabi salad Grilled avocado salad with lamb's lettuce, wasabi vinaigrette and lime	7,5 €

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 canelón 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 €
Norwegian salmon sashimi	
28 - Maguro sashimi (3 unidades)	8,5 €
Bluefin tuna sashimi	
29 - Toro sashimi (3 unidades)	9,9 €
Bluefin tuna belly sashimi	

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	

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	

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 Norwegian salmon nigiri	2,8 €
51 - Maguro Nigiri Tuna nigiri	2,9 €
52 - Toro Nigiri Tuna belly nigiri	3,8 €
53 - Unagi Nigiri Flamed eel nigiri	3,7 €
54 - Aburi salmon nigiri Norwegian salmon flamed nigiri with Japanese mayonnaise, salmon roe and pearl onions	3,8 €
55 - Maguro tataki no nigiri trufa nose Soy-marinated tuna tataki nigiri with black truffle cream sauce	3,6 €
56 - Aburi toro nigiri Flamed tuna belly nigiri with caramelized onion	3,9 €
57 - Butter fish nigiri Butterfish nigiri with kimuchi sauce and pickled peppers in vinegar	3 €
58 - Aburi salmonete no nigiri yuzu so-su Mullet tataki nigiri with yuzu and maracuya sauce	3,9 €
59 - Foie Nigiri Grilled foie with teriyaki sauce nigiri	3,8 €
60 - Brie Nigiri Brie nigiri flamed with honey and nuts	3,3 €
61 - Uzura no tamago nigiri Fried quail egg nigiri with iberian ham and nori seaweed sauce	3,6 €
62 - Abocado no tempura nigiri Avocado tempura nigiri	2,6 €
63 - Ikura No Gunkan Salmon roe gunkan	4 €
64 - Shiro ebi no gunkan White shrimp gunkan with nori seaweed mayonnaise sauce	3,9 €

Temakis

65 - Ebi tempura no temaki (2 unidades) Shrimp tempura temaki with Japanese mayonnaise, soy sauce and Japanese spring onions	10,9 €
66 - Maguro tartar no temaki (2 unidades) Tuna tartar temaki with fried egg and Japanese spring onions	12,9 €
67 - Unagui to foie no temaki (2 unidades) Eel temaki with grilled foie gras and nitsume sauce	12,9 €
68 - Toro tartar no temaki (2 unidades) Tuna belly tartar temaki with Japanese spring onion, marinated turnip, piparras, egg yolk and marinated wasabi leaf	13,9 €
69 - Kama toro no temaki (2 unidades) Grilled marinated tuna parpatana temaki	13,5 €

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	