



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

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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 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 €
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	