

TO FINISH 甘味

AMAMI 甘味 sweets

Matcha Tart

uji matcha · house azuki ice cream · crumble

13

Fruit Tart RGF

gluten-free tart · yuzu sorbet

13

Dessert Flight 甘口 飲み比べ 16

THREE POURS · 2 OZ EACH

Takara Plum Wine

宝 梅酒

CALIFORNIA · 12%

The classic. Ripe plum and a honeyed sweetness, round and mellow with a gentle tart finish.

Matcha Umeshu

抹茶梅酒

KUNIZAKARI · AICHI · 9.5%

Japanese plum steeped with Nishio matcha. Sweet and tart, with the soft bitterness of green tea to close.

Aragoshi Apple

あらごしりんご

UMENOYADO · NARA · 7%

Grated Fuji apple blended into sake for real fruit texture. Crisp, juicy and bright.

Found a favourite? Ask us for a full glass or the bottle.

PRIVATE DINING & EVENTS

The whole room, set for your table.

Celebrations, client dinners and full buyouts —
menus planned with you, from 85 per person.

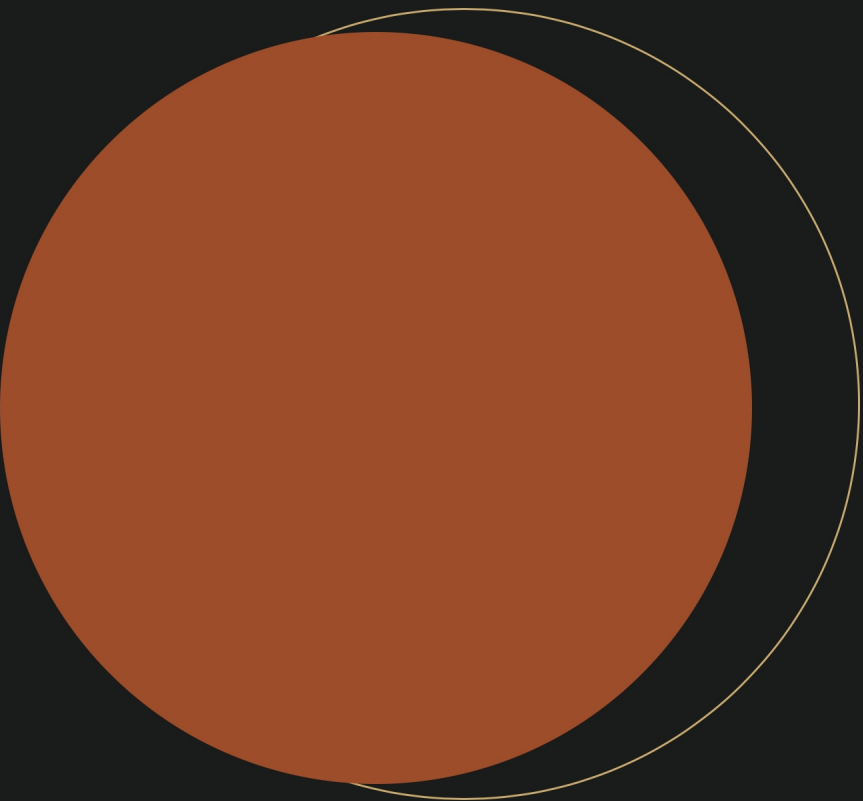
ASK YOUR SERVER · INFO@NOMRESTAURANT.CA · 780.237.8838

An 18% gratuity is added to parties of six or more.

646, 3803 CALGARY TRAIL NW · EDMONTON NOMRESTAURANT.CA

DINNER

夕食



Elevated Japanese Cuisine,
Made by Hand

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————— O T S U M A M I おつまみ —————			
to enjoy with a drink			
S A K I Z U K E 先付 first bites		A E M O N O 和え物 dressed greens	
Edamame (RVG) (RGF)	8.5	Salmon Tataki Salad (RGF)	23
maldon sea salt · furikake · shichimi togarashi		atlantic salmon · jalapeño dressing · ikura · spring greens · rice chips	
Agedashi Goma Tofu (RVG)	15	Beef Tataki Salad (RGF)	24
house-made sesame tofu · house-smoked salmon · ikura · tempura dashi · spring onion		alberta 21 day aged AAA striploin · goma dressing · tosazu gel · wakame · garlic chips	
Chicken Karaage	15	OPTION A5 Japanese Wagyu from Kagoshima	55
your choice of spicy or sweet soy		Roasted Beet Salad V (RGF)	17
House-made Ricotta (RGF)	14	golden beets · spiced honey glaze · wafu dressing · cherry tomato · yogurt	
kishu umeshu · maple · dried figs · toasted house made sourdough		Green Salad V (RGF)	15
Miso Clams (RGF)	19	spring greens · baked avocado with shiro sauce · cucumber · cherry tomato · red onion · goma dressing	
smoked miso · sake · bird's eye chili · lime · sprinkled lime leaf · house made sourdough		A G E M O N O 揚げ物 tempura	
Truffle Beef Tartare	22	Spicy Scallop (5 pcs)	21
alberta 21 day aged striploin · truffled caramelized onion · miso-cured yolk · cassava rice crackers		gochujang · japanese mayo · tobiko · roasted scallion	
OPTION A5 Japanese Wagyu from Kagoshima	49	Black Tiger Prawn (5 pcs)	19
		five pieces · daikon oroshi · tentsuyu	
Hamachi Crudo (RGF)	23	Seasonal Vegetable v	15
tosazu · coconut cream · yuzu kosho · house dry miso		seven pieces · daikon oroshi · tentsuyu	
O K O G E おこげ crispy rice			
Dragon	16	Dynamite	16
crispy sushi rice · unagi · salmon · avocado · tobiko · shio sauce · yaki-nori		crispy sushi rice · black tiger prawn tempura · spicy mayo · avocado · cucumber	

VG vegan · V vegetarian · GF gluten-free · R available on request

Please tell us about any allergies before ordering — our kitchen works with peanuts, shellfish, sesame, soy, wheat, egg and dairy.

Seasonal Tasting Menu おまかせ	
Six courses, chef's choice — shaped by the season and the kitchen.	
TASTING 75 per person	PAIRING 40 per person
pairings move between sake and wine, matched to each course	
MINIMUM OF 2 ORDERS REQUIRED · WE MAY NOT BE ABLE TO ACCOMMODATE ALL ALLERGIES AND DIETARIES	

T E - U C H I U D O N 手打ちうどん made by hand			
A5 Japanese Wagyu	46	Roasted Duck Breast	25
A5 Wagyu from Kagoshima · beef bone broth · aburaage · scallion		dashi · aburaage · wakame · scallion	
		Tan Tan	24
		sesame & peanut broth · minced pork · pork crackling	

Ō Z A R A 大皿 entrees		Y A S A I 野菜	
Crispy Kakuni	28	from the garden — add one alongside any entree	
braised pork belly · crackling skin · ssamjang · house garlic chive kimchi			
Char-Grilled Chicken Curry	27	Grilled Corn Ribs RV	12
house japanese curry · coconut sticky rice		manchego · house dry miso · maldon sea salt	
Miso Market Fish (RGF)	24	Miso Eggplant RVG	12
den miso · shio-koji · grilled seasonal veggies · daikon pickle · scallion		den miso glaze · fried shallot	
Seared Duck Breast (RGF)	32	Cauliflower Bites RVG	13
grilled shimeji · pickled wasabi · scallion · ponzu		jalapeño dressing · red onion	
Braised Beef Cheeks	38		
braised beef cheeks · sake, shaoxing & red wine braise · celery root purée · aka miso · dried tomato			

Hanger Steak (RGF)	38	VG vegan · V vegetarian · GF gluten-free · R available on request — so (RGF) means gluten-free on request.
<i>shio-koji · shimeji · coffee · soy-cured yolk</i>		
Lobster Pop-Rice (RGF)	45	An 18% gratuity is added to parties of six or more.
<i>live lobster · lobster broth · seasonal vegetables</i>		

— DID YOU KNOW? Our udon noodles are handmade — a craft learned from a noodle master in Sapporo. —