



NOZOMI

A LA CARTE MENU

SUSHI

Prices are for two pieces of nigiri or three slices of sashimi per order

Akami	tuna	£10.50
Suzuki	sea-bass	£8.50
Hiramasa	yellowtail	£9.00
Hirame	turbot	£8.20
Sake	salmon	£7.50
Tai	sea-bream	£7.95
Ebi	prawn	£8.70
Unagi	sweet water eel	£10.50
Taraba Crab	king crab	£14.50
Hotate	scallop	£10.00
Ikura	salmon roe	£10.50
Ama Ebi	raw prawn	£8.00
Wagyu Nigiri		£12.50

With crispy potato and sweet soy sauce

MIXED SUSHI AND SASHIMI

Nozomi Nigiri and Sashimi Platter	£36.00
<i>Three selections of sashimi and five selections of nigiri</i>	
Chef's Nigiri selection of eight pieces	£34.00
Chef's Sashimi selection of five varieties of sashimi	£34.00
Chef's Vegetable Sushi selection of eight varieties of nigiri	£21.40

MAKI ROLL AND TEMAKI

California roll	£8.15
<i>Fresh crab meat, cucumber and avocado rolled with tobiko and sesame seeds</i>	
New Style NOZOMI Maki	£19.00
<i>Tuna, salmon, yellow tail, prawn, eel and sesame seed wrapped in Savoy cabbage</i>	
Spider roll	£14.25
<i>Deep fried soft shell crab, cucumber, avocado rolled with tobiko and chili mayo</i>	
Black Cod Tempura Maki	£12.50
<i>Miso Marinated Cod, rolled and deep fried with green chili and spring onion</i>	
Prawn tempura roll	£10.60
<i>Saudi prawn tempura, chives, avocado yuzu kosho and unagi sauce and Nozomi mayo</i>	
Salmon or Tuna avocado roll	£8.95
<i>Salmon or Tuna rolled with avocado and sesame seeds</i>	
Nozomi roll	£12.75
<i>Salmon, tuna, yellowtail, prawn, unagi and yuzu rolled with wasabi tobiko and sesame seeds</i>	
Hak Sai Maki	£15.00
<i>Prawn tempura and chili, wrapped with mayonnaise in Japanese Cabbage served with chili, garlic and shallot sauce</i>	
Hamachi Tempura roll	£10.45
<i>Yellow tail, spring onion and green chilli rolled & deep fried with a daikon ponzu topping</i>	
Spicy Tuna roll	£ 9.50
<i>Tuna, green chili, shichimi mayo and wasabi tobiko</i>	
Unagi maki	£10.50
<i>Fresh water eel and cucumber rolled inside out and topped with unagi sauce</i>	

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MARINATED SASHIMI AND TARTARS

Marinated Yellow Tail Sashimi <i>Served with Jalapeno salsa, and chili ponzu dressing</i>	£15.75
Mixed Smoking Sashimi <i>Bubbling Tuna Yellow Tail and Scottish Salmon</i>	£16.50
Tuna avocado Tartar <i>Served with wasabi soy and gyoza crust</i>	£16.00
Salmon avocado Tartar <i>Served with wasabi soy and gyoza crust</i>	£12.50

DUMPLINGS

Scallop and Foie Gras Dumplings <i>Steamed dumplings filled with scallop and prawn topped with Fois Gras</i>	£13.00
Vegetable Gyoza <i>Steamed and pan fried dumplings filled with roasted vegetables, served with black pepper and soy sauce</i>	£8.70
Chicken Gyoza <i>Steamed and fried chicken dumplings Served with lemon ponzu</i>	£12.00
Seafood Dumplings <i>Steam and pan fried dumplings filled with Chilean sea bass, scallops and prawn served with fresh wasabi, mirin and tobiko crème fraiche.</i>	£13.00

KUSHI *Two skewers per order*

Chicken and spring onion <i>Grilled with robata sauce</i>	£10.15
Beef and shitake mushroom <i>Grilled with robata sauce</i>	£13.25
Chilean Seabass with Sweet Miso <i>Seabass marinated with Sweet Plum Miso Chargrilled and served with lime</i>	£28.50
Shitake mushrooms <i>Grilled with sweet soy</i>	£4.60
Green asparagus <i>Grilled with wafu dressing</i>	£5.65
Japanese Aubergine <i>With aka-dashi miso dressing</i>	£4.50

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SMALL DISHES

Steamed Edamame <i>Soy beans sprinkled with Malden salt</i>	£4.00
Spicy Edamame <i>Soy beans sautéed with chili and kimchi</i>	£4.50
Nozomi Crab Salad <i>Fresh King crab with white asparagus and Truffle miso Vinaigrette</i>	£17.30
Soft Shell Crab <i>A whole deep fried crab served with spicy red pepper sauce</i>	£17.50
Tofu Steak <i>Grilled Tofu with robata sauce and dried Cherry Tomatoes</i>	£12.00
Lobster & Lotus Chip Salad <i>With avocado & Salmon Served with shisho and miso dressing</i>	£14.00
Foie-Gras <i>Pan-fried Foie Gras marinated in Japanese whisky Served with grilled unagi and teriyaki sauce</i>	£20.85
Wagyu Beef Tataki <i>Seared and thinly sliced Striploin, served with lotus root, garlic chips and ginger dressing</i>	£19.35
King Crab <i>Grilled King Crab with white asparagus and served With wasabi & lime dressing</i>	£18.65
Duck and Watermelon Salad <i>Crispy Duck, Water Melon and Cashew Nuts with Asian herbs and a sweetened soy dressing</i>	£13.00
Mushroom Moriawase <i>Four kinds of japanese mushrooms sautéed in sweet soy</i>	£10.75
Kari Kari Squid <i>Crispy fresh squid served with garlic and shallots with chili and lime</i>	£10.50
Seared Scallops <i>Gratinated with Ume Boshi Relish and topped with Shiso miso dressing and oscietra caviar</i>	£18.00
Harumaki duck <i>Fried Duck rolls with a sweet sake soy dip</i>	£12.00
Pork Belly <i>Slow cooked pork belly with herb infused soy sauce Topped with crispy sweet potatoes</i>	£12.50

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TEMPURA

Selection of Tempura <i>Mixed seafood and vegetables with ten dashi sauce and yuzu cream</i>	£26.00
Lobster <i>A whole Canadian lobster, served with ponzu sauce and yuzu cream</i>	£48.00
Prawns <i>Five fresh Saudi prawns with ten dashi sauce</i>	£19.95
White Fish <i>Selection of seasonal white fish with ten dashi sauce</i>	£13.20
Vegetable <i>Selection of seasonal vegetables with ten dashi sauce</i>	£12.50
Rock Shrimp <i>Tempura of Rock shrimps served with lemon ponzu creamy spicy Dressing.</i>	£22.00

FISH & SEAFOOD

Canadian Lobster <i>A whole Canadian lobster char-grilled, served in the shell and served with yuzu koshu relish</i>	£45.00
Jumbo Prawn <i>Grilled and served with lime and chili dashi</i>	£28.00
Black Cod <i>Grilled and served with NOZOMI miso and pickled daikon</i>	£32.00
Chilean Sea-Bass <i>Marinated in spicy miso and baked on cedar wood</i>	£34.00
Salmon Teriyaki <i>Grilled salmon backed on a Hoba leaf served with teriyaky sauce and mizuna</i>	£25.00
Lemon Sole <i>Pan-fried lemon sole, served with steamed spinach, Topped with an Ume Boshi and infused Dashi relish</i>	£22.50

WAGYU BEEF

Fillet	150gr	£75.00
Rib eye	200gr	£70.50
Sirloin	200gr	£65.25

The Wagyu beef is char-grilled and served on a bamboo leaf with wafu and ponzu dressing

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MEAT AND POULTRY

Aka-Miso Lamb <i>Grilled lamb cutlets, served with honey mustard dressing</i>	£24.00
Chicken Toban <i>Marinated char-grilled spring chicken, served in a clay pot with vegetables, ginger and soy sauce</i>	£18.35
Duck Breast <i>Duck breast oven roast served with baby leeks, orange miso glaze and teriyaki sauce and a sesame bisquit</i>	£18.00
Beef Bulgogi with Tokiyo Negi Puree <i>Fillet of Beef with Korean BBQ Sauce</i>	£30.00

RICE DISHES

Beef Takikomi-Gohan <i>Rice cooked in a clay pot and topped with sautéed beef and onion. Finished with soy sauce and mirin</i> Serves two per portion	£15.25
Mushroom Takikomi-Gohan <i>Rice cooked in a clay pot with Japanese mushrooms</i> <i>Finished with soy sauce and mirin</i> Serves two per portion	£11.20

SIDES

Miso soup	£3.60
Steamed Rice <i>with black sesame</i>	£3.60
Steamed Spinach <i>with sesame dressing</i>	£3.60
Sautéed Pak Choy <i>with kimshi and garlic</i>	£4.60
Seaweed Salad	£7.40
Green Salad <i>With NOZOMI dressing</i>	£4.60
Egg Plant <i>Deep fried with red-miso sauce</i>	£4.10

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