

NOMI | KITCHEN + LOUNGE

Executive Sous Chef | Terence Zubieta

STARTERS

HEIRLOOM TOMATO FLATBREAD | 16
provençal roasted tomato • ricotta
sauce verte • fines herbs

LOBSTER BEIGNETS | 19
poached maine lobster • espelette remoulade
red wine shallot • micro greens

MASHED AVOCADO | 15
multigrain toast - arugula - capers - tomato
cucumber - lemon
*add eggs any style** | 7

SALADS

add chicken 9 | shrimp 11 | salmon or steak 13*

NOMI SALAD | 15
fennel • bitter greens • herb chèvre
white wine vinaigrette

LOCAL BABY LETTUCES | 14
goat cheese • pickled fennel • walnut • balsamic

CAESAR | 15
gem lettuce • parmesan brioche • white anchovy

SANDWICHES

Choice of house frites or local greens salad

NOMI BURGER* | 24
two 3-ounce grass fed beef patties • aged cheddar
bacon aioli • brioche bun

LEMON CHICKEN SANDWICH | 23
pickled cucumber • gem lettuce • meyer lemon aioli
sourdough batard

BRUNCH CLASSICS

NOMI BENEDICT* | 22
country ham • arugula • hollandaise
add smoked salmon 4 | jumbo lump crab 5

STEAK & EGGS* | 30
prime striploin • poached eggs • herb butter
garlic potatoes • petite salad

FREE RANGE EGGS* | 21
choice of bacon • sausage • chicken sausage
herb roasted potatoes

CHEDDAR SCRAMBLER* | 22
smoked bacon • avocado • green onion

EGG TARTINE* | 23
fried egg • arugula • breakfast radish
citrus • sourdough

FRIED CHICKEN | 26
belgian waffle • hot honey • pickled shallots
maple butter

PAIN PERDU | 20
classic french toast • wild berry preserve • yogurt
baguette • housemade granola

BUTTERMILK PANCAKES | 19
choice of mixed berries, banana or chocolate

SUSHI

CHIRASHI BOWL* | 28
salmon • ahi tuna • hamachi • shrimp tempura
kanpyo • ginger • sesame seeds

POKE* | 22
salmon or tuna
soybean • ginger • sesame seed

NOMI FUTOMAKI* | 23
snow crab • eel • salmon • scallion

LOBSTER* | 26
avocado • cucumber • hazelnut • togarashi
soy dressing

SALMON AVOCADO* | 20
salmon • avocado • citrus dressing

CRUNCHY SPICY TUNA* | 23
big eye tuna • shiso panko • togarashi

TIGER* | 23
shrimp tempura • spicy big eye tuna
snowcrab • avocado

SAKURA YELLOWTAIL* | 23
yellowtail • kizami wasabi • chili paste

VEGETABLE | 18
cucumber • avocado • brussels sprouts • mushroom
asparagus • kanpyo

DESSERT

BAHIBE CHOCOLATE FUDGESICLE | 9

RASPBERRY CHARLOTTE | 9

WARM CHOCOLATE CHIP COOKIES | 9
vanilla ice cream - chantilly