

## LUNCH

### SANDWICHES

NOMI PRIME ANGUS BURGER\* | 23  
 brie - bacon - sunny side up egg - lettuce - tomato  
 corn dusted bun

SEARED SIRLOIN STEAK\* | 26  
 chimichurri - provolone - lettuce - tomato  
 spanish batard bread

WHITEFISH ESCABECHE | 23  
 scallions - avocado - tomato - lemon herb crema  
 sprouted grain bun

ROASTED LEMON CHICKEN | 23  
 dijon mayonnaise - pickled cucumber - gem lettuce  
 baguette

IBERICO HAM GRILLED CHEESE | 22  
 raclette - mostarda - kale - crispy shallot  
 sourdough

FALAFEL & GRILLED VEGETABLE | 19  
 snow white goat milk cheddar - poblano pepper mayo  
 oat bun

### ENTREES

WHOLE WHEAT ORECCHIETTE | 28  
 petite green peas "à la française" - wilted gem lettuce  
 caramelized pearl onions

GRILLED SIRLOIN STEAK\* | 35  
 pomme paille - petite salad - beurre maître d'hôtel

SKUNA BAY SALMON | 37  
 asparagus meunière - pomme fondant  
 gribiche

AMISH CHICKEN BREAST | 34  
 haricot vert provençal - pomme dauphine - chicken jus

### TO SHARE

PICKLED FRIED MUSHROOMS | 9  
 buttermilk blue cheese dressing

HAND CUT FRIES | 8  
 garlic aioli

OLIVES & NUTS | 9  
 marcona almonds - marinated olives

EDAMAME | 9  
 lime - sea salt

NOMI HUMMUS | 16  
 crispy chickpeas - house hot sauce - herb yogurt - pita

EDAMAME & AVOCADO DIP | 13  
 salted pepitas - ciabatta crouton

SOURDOUGH GRILLED CHEESE | 12  
 sharp cheddar - brie - swiss - creamy tomato soup

PARMESAN DUSTED POTATO DAUPHINE | 10  
 yukon gold potato - garlic aioli - pickled vegetables

PARK BOARD | 23 ~ 45  
 house cured and smoked meats - midwestern cheeses  
 seasonal jam - mustard - grilled bread - marinated olives

### STARTERS

ARTICHOKE SOUP | 12  
 burgundy black truffle - parmesan cheese - ciabatta crouton

LOCAL GREENS | 13  
 strawberry - fennel - goat cheese - pistachio  
 white balsamic vinaigrette

ROASTED RAINBOW CARROTS | 15  
 arugula - goat cheese - shaved radish - crispy farro  
 lemon vinaigrette

CAESAR SALAD | 13  
 baby romaine - parmesan brioche crouton - white anchovy

SMOKED SALMON BEIGNETS | 18  
 herb cream cheese - red ribbon sorrel - pickled red onion

DIJON MUSTARD DEVILED EGGS | 15  
 shaved truffle - mushroom julienne - micro cress

CREEKSTONE FARM BEEF TARTARE\* | 18  
 smoked shallot - petite salad - sourdough toast

BRUSSELS SPROUT & BACON FLATBREAD | 18  
 provolone - pistachio pesto - bechamel - black truffle honey

BEEF MERGUEZ FLATBREAD | 18  
 butternut squash - tomato sauce - mint tzatziki - burrata

### SUSHI\*

NOMI PLATTER | 80  
 chef's choice of nigiri, sashimi, maki

SASHIMI PLATTER | 50 OR 90  
 chef's selection of freshly cut sashimi

SUSHI PLATTER | 55  
 chef's selection of nigiri

### MAKI\*

NOMI FUTOMAKI | 23  
 snow crab-eel-salmon-scallion-rhubarb

CRUNCHY SPICY TUNA | 23  
 big eye tuna-shiso panko-togarashi

TIGER | 23  
 shrimp tempura-spicy big eye tuna  
 snow crab, avocado

SALMON AVOCADO | 20  
 salmon-avocado-citrus dressing

SAKURA YELLOWTAIL | 23  
 cured cherry blossom leaf-chili paste

VEGETABLE | 18  
 leek - green bean - broccoli  
 asparagus - shiso

### BOWLS\*

BARA-CHIRASHI | 28  
 seafood-wasabi soy sauce  
 sushi rice

SAKE-OYAKO | 25  
 salmon-wasabi soy sauce  
 sushi rice-ikura