STARTERS
SMOKED SALMON BEIGNETS | 18
herb cream cheese - red ribbon sorrel
pickled red onion
DIJON MUSTARD DEVILED EGGS | 15
shaved radish - micro greens
NO MI HUMMUS | 16
crispy chickpeas - grilled pita

SALADS
add chicken 9 | shrimp 11 | salmon or steak 13
WATERMELON & SUMMER BERRY | 15
arugula - watercress - feta - lemon thyme vinaigrette
CAESAR | 14
little gem lettuce - parmesan brioche crouton
white anchovy
SHAVED BRUSSEL SPROUTS | 15
red grapes - hazelnuts - roasted corn
sherry vinaigrette
LOCAL BABY LETTUCES | 14
goat cheese - walnuts - pickled fennel
white balsamic emulsion

ENTRÉES
Our sandwiches are served with choice of house frites or local greens salad.

NO MI BURGER* | 24
two 3-ounce grass fed beef patties - aged cheddar
smoked bacon aioli - brioche bun
PARK HYATT B.L.T. | 22
bacon - vine tomato - bibb lettuce - pain de mie
LEMON CHICKEN SANDWICH | 23
cucumber - gem lettuce - dijonaise
sourdough batard
GRILLED LOCH DAURT SALMON* | 34
asparagus - rosti potatoes - gribiche sauce
LINZ PRIME STRIPLOIN* | 35
roasted brussels sprouts - house frites
mâitre d’hôtel butter

SUSHI
POKE | 22
salmon or tuna
soy bean - ginger - sesame seeds
NO MI FUTOMAKI | 23
snow crab - eel - salmon - scallion - rhubarb
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

DESSERT
CHOCOLATE CHIP COOKIES | 9
served warm
vanilla ice cream - chantilly
ICE CREAM & SORBET | 7
ESPRESSO & COFFEE
LA COLOMBE COFFEE ROASTERS
NITRO COLD BREW | 6
CAPPUCCINO | 5
ESPRESSO | 4
LATTE | 5
HOUSE BLEND | 4

NoMi WINE TASTING
In celebration of the bright days ahead, NoMi Kitchen is proudly uncorking very limited quantities of rare and unique curated wines.
KINDLY INQUIRE
PEGICILLIN CURES, BUT WINE MAKES PEOPLE HAPPY.
– ALEXANDER FLEMING –