

## Starters

<b>MISO SOUP</b> GF	3.00
<b>EDAMAME</b> (salted or spicy) GF	4.00
<b>SEAWEED SALAD</b>	6.00
<b>MIXED GREENS SALAD</b> GF	6.00
jicama   cucumber   avocado sesame seeds   garlic sumiso	
<b>CRAB SUNOMONO</b> GF	8.00
crab   cucumber   jicama seaweed   sesame seeds	
<b>SALMON POKÉ SALAD*</b> GF	14.00
salmon   citrus poké   cucumber   edamame macadamia nuts   crunchy shallots orange slices   sesame seeds   mixed greens	
<b>TUNA POKÉ*</b>	15.00
seaweed salad   marinated tuna   avocado cucumber   jicama   togarashi   sesame seeds	

## Rolls

<b>VEGETABLE</b> GF	8.00
asparagus   shiso   jicama   cucumber red bell pepper   avocado   crunchy shallots sumiso	
<b>CALIFORNIA</b> GF	9.00
crab   avocado   cucumber   sesame seeds	
<b>PHILADELPHIA</b> GF	9.00
smoked salmon   cream cheese   avocado cucumber   sesame seeds	
<b>SPICY ROLL*</b> GF	11.00
choice of tuna, salmon or yellowtail with avocado   cucumber   sesame seeds	
<b>CRUNCHY TUNA*</b>	12.00
tuna   roasted jalapeño   cream cheese crunchy shallots   eel sauce	
<b>TIGER SHRIMP</b> GF	14.00
crab   avocado   cucumber   shrimp   sumiso	
<b>NOH SPECIAL*</b> GF	14.00
spicy tuna   avocado   salmon   chives thinly sliced lemon   ponzu	
<b>RAINBOW*</b> GF	14.00
crab   masago   avocado   cucumber tuna   salmon   yellowtail   shrimp	
<b>SEARED TUNA*</b> GF	14.00
spicy crab   avocado   cucumber   chives seared tuna   garlic ponzu   sesame seeds	
<b>DRAGON</b>	14.00
crab   cucumber   jicama   spicy mayo eel   avocado   togarashi   eel sauce	
<b>SALMON CEVICHE*</b> GF	15.00
spicy crab   cucumber   avocado salmon   lime   chives   tomato   jalapeño micro cilantro   togarashi	
<b>SPICY YELLOWTAIL*</b> GF	15.00
spicy tuna   asparagus   avocado   yellowtail ponzu jalapeños   miso ponzu   sriracha	

### Add Ons - \$1 each

soy paper | cream cheese | tempura crunch

# noh 能

## Nigiri

(2 PCS)

<b>SALMON*</b> GF	6.00
<b>MASAGO*</b> GF	6.00
<b>SMOKED SALMON</b> GF	7.00
<b>YELLOWTAIL*</b> GF	7.00
<b>TUNA*</b> GF	7.00
<b>SHRIMP</b> GF	7.00
<b>EEL</b>	7.00
<b>SEARED TUNA*</b> GF	7.00

## Sashimi

<b>SALMON*</b> GF	12.00
<b>TUNA*</b> GF	14.00
<b>YELLOWTAIL*</b> GF	14.00
<b>SASHIMI COMBO*</b> GF	20.00
tuna   yellowtail   salmon	

## Temaki

handroll (1PC)

<b>CRAB</b> GF	8.00
jicama   cucumber   avocado	
<b>SALMON</b> GF	8.00
avocado   asparagus   ponzu	
<b>SPICY TUNA</b> GF	8.00
avocado   cucumber   crunchy shallots	

## Beverages

### Beer

<b>KIRIN ICHIBAN</b>	7.50
<b>KIRIN LIGHT</b>	7.50
<b>SAPPORO</b> (small)	7.50
<b>SAPPORO</b> (large)	10.00

### Sake

<b>HOUSE SAKE</b> (7oz)	7.00
<b>HOUSE SAKE</b> (12oz)	12.00
<b>PREMIUM SAKE</b>	18.00
<b>SPARKLING SAKE</b>	19.00

### Whiskey

	2oz
<b>SUNTORY TOKI</b>	17.00
<b>HIBIKI HARMONY</b>	21.00
<b>THE YAMAZAKI 12YR SINGLE MALT</b>	32.00
<b>THE HAKUSHU 12YR SINGLE MALT</b>	32.00

## Handcrafted Cocktails

<b>HANABIRA</b>	14.00
tito's handcrafted vodka	
st. germain elderflower liqueur   lemon juice   lychee	
<b>TOKYO MULE</b>	13.00
domaine canton ginger liqueur	
premium sake   q ginger beer	

\*These items may contain raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*Please notify your server of any food allergies.