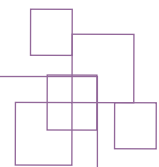


NOJO
#JAPAN #FUSION #KITCHEN



MENU

RAW SNACK

Sticky Rice Salmon Tartare, Ginger/Shoyu relish, Sesame salad * 14 (1,2,3,4,5,10,11)

Tuna Tostada Bluefin Tuna Tartare, Miso Togarashi, Cilantro* 13 (1,2,3,4,5,6,7,10,11)

Shiso "Taco" Shiso in tempura Red snapper tartare, yuzu and Basil * 14 (1,2,4,5,11)

CHEFS SIGNATURE

Hamachi Fish&Chips* (1,3,4,6,11)

Amberjack Sashimi, Crispy Potatoes, Shiso and ikura 16

Red Prawn Curry* (2,3,5,6,11)

Red prawn tartare, green curry, rice chips, lime 16

Gaeta Sea Bream Tiradito* (1,2,4,5,11)

Soy and Jalapeños Vinaigrette, Lime 16

Bluefin tuna tartare "belfegò"* (1,3,4,5,6,7,11)

Pata Negra, Ponzu Sudachi, Baikal caviar 18

Angus carpaccio (1,4,5,6,7,11)

Tsuyu, Parmesan fondue 24 months, Nori seaweed 17

TRADITIONAL EDOMAE

Scottish Salmon Superior* (2,3,4)

Sashimi 5 pcs 12 | Nigiri 2 pcs 6

Mediterranean bluefin tuna* (2,3,4)

Sashimi 5 pcs 14 | Nigiri 2 pcs 7

Mediterranean bluefin tuna otoro / chutoro* (2,3,4)

Sashimi 5 pcs 15 | Nigiri 2 pcs 8

Local Amberjack / Hamachi (subject to availability)* (2,3,4)

Sashimi 5 pcs 14 | Nigiri 2 pcs 7

Chef Omakase* (2,3,4)

Selection of sashimi and Nigiri from our Sushimaster
12pcs 30 | 20pcs 42

Sashimi Omakase* (2,3,4)

Selection of sashimi from our Sushimaster
8pcs 22 | 12pcs 30

Nigiri Omakase* (2,3,4)

Selection of Nigiri from our Sushimaster
8pcs 18 | 12pcs 28

MAKI

Salmon & Avocado Salmon Tartare, Avocado, Gari white Sauce* 15 (1,2,3,4,5,6,10,11)

Summer Truffle Seabass Amberjack Tartare, Amberjack Sashimi, Summer Truffle and Tsuyu* 17 (1,2,3,4,5,6,10,11)

Spicy Tuna Ebi Shrimp Tempura, Avocado, Beaten Tuna, Yuzu Kimchi sauce* 16 (1,2,3,4,5,6,10,11)

Avo Roll Tempura courgette flower, Avocado, avocado cover and lime wasabi mayo* 14 (1,2,3,4,5,6,10,11)

Hot Maguro Tuna Tartare, Tuna Sashimi, Miso Togarashi and Lime* 16 (1,2,3,4,5,6,10,11)

Shiso Sesame Salmon Salmon tartare, Marinated Salmon, Sesame dressing and Shiso* 17 (1,2,3,4,5,6,10,11)

Hamachi Amberjack Tartare, Amberjack Sashimi, Green chilli, Tsuyu, Ishikura * 17 (1,2,3,4,5,6,10,11)

Ebi Salmon Shrimp Tempura, yuzu tobiko, seared salmon sashimi and Kinzami wasabi * 16 (1,2,3,4,5,6,10,11)

California Crab, Avocado, Spicy Salmon, Crispy Kataifi* 17 (1,2,3,4,5,6,10,11)

The Green Maki Sashimi of Amberjack, Red Shrimp, Cucumber, Shiso, Avocado and passion fruit * 18 (1,2,3,4,5,6,10,11)



TEMPURA

Shrimp Tempura Sweet chilli* 15 (1,2,5,11)

* **Crispy octopus meatballs**, Chef Sauce *14 (1,2,3,5,6,9,10,11,14)

Veggie Tempura Crispy battered mixed vegetables from our garden 12 (1,5,6,11)

HOT BITES

Steamed Soft Bao (1,3,5,6,10,11,14)

Roasted local octopus, Kimchi and ishikura* 8

Steamed BaoBun (1,5,6,8,9,10,11)

Pork belly Char siu, 5spice, tsukemono 8

Sesame BaoBun (1,3,5,6,7,8,10,11)

Crispy Chicken, Peppercorn sauce, lettuce 8

Pork Dim Sum (1,3,5,6,7,8,10,11)

Braised Iberian pork, "Sando" Special sauce 13

Kuruma Ebi Gyoza (1,2,3,5,6,7,8,10,11)

Shrimp Ravioli, Coconut Milk, Laksa Sauce* 15

RICE & VEGETABLES

XO Special Rice (1,2,3,4,5,6,8,14)

Chicken, prawns, crunchy vegetables * 21

Marinated eggplant (1,4,5,6,8,10,11)

With Miso, Togarashi and ponzu sesame 28

Mixed salad "Orto Di Clapi" (1,5,6,9,10,11)

Sesame Dressing, Parmesan 24 months 6

Steamed White Rice/Sushi rice 6

MAIN COURSES

FISH & SEAFOOD

Singapore Style Lobster Noodles (1,2,3,5,6,7,8,10,11)

Ginger, sweet chilli and lobster * 29

Crispy amberjack belly (1,3,4,5,6,8,9,10,11)

Lettuce in Karashi miso sauce* 28

Salmon Fillet (3,4,5,6,7,8,10,11)

Grilled Asparagus, Konbu Butter sauce* 24

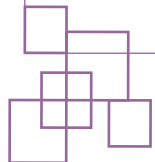
BEEF & OTHER MEATS

Intrecosta USDA prime Beef (1,5,6,8,9,10,11)

Goma sanzokuyaki, Chilli daikon 32

Cast iron cooked cockerel (4,5,6,8)

Honey and Kanzuri lacquering, crunchy salad 26



DESSERT

Nojo Snickers ^(1,3,5,6,7,8)

Equatorial Fondant, Peanut Cookie, Hot Caramel, and Peanut Butter Ice Cream 9

“Bananito Warhol” ^(1,2,6,7,8)

Banana Mousse, Miso Caramel, Vanilla rum Ice Cream 9

Wild Strawberries&Litchi ^(1,3,7,8)

Lychee sorbet, yoghurt foam, wild strawberries and almond financier 9

“Peach?” ^(1,7,8)

White chocolate and vanilla mousse, Marinated peaches, peach and mango sorbet 9

Sunset 2023 ^(1,3,7,8)

Chantilly with Passion Fruit, Matcha, yuzu granita with crunchy white chocolate 9

PASSITI

Maculan Torcolato 0,75

Vespolina 100%

8 | 70

Dindarello 0,75

Moscato Fiori D'Arancio 100%

6 | 45

Huner 0,50

Malvasia 100%

8 | 55

Donna Fugata Ben Rye 0,50

Zibibbo 100%

9 | 85

Pellegrino 0,70

Zibibbo 100%

6 | 50

Le Rose Ultimo 0,50

Malvasia Puntinata Petit Manseng

7 | 40

Colterenzio Rosatum 0,50

Moscata Rosa 100%

7 | 45

Il Ponte 0,50

Aleatico 100%

6 | 35

Chateaux Fontebride Sauternes 0,70

Sauvignon Semillon

8 | 70

Allergeni: Nei nostri prodotti possono essere presenti degli allergeni, per qualsiasi informazione rivolgersi al personale di servizio.

Si avvisa la gentile clientela che in alcuni piatti e bevande preparati e somministrati in questo esercizio, sono contenuti ingredienti e coadiuvanti considerati allergeni.

Elenco degli ingredienti considerati allergeni: 1. Cereali contenenti glutine (grano, orzo, segale, avena, farro, kamut o i loro ceppi ibridati); 2. Crostacei e derivati; 3. Uova e derivati; 4. Pesce e derivati; 5. Arachidi e derivati; 6. Soia e derivati; 7. Latte e derivati; 8. Frutta con guscio (mandorle, nocciole, noci, anacardi, pistacchi); 9. Sedano e derivati; 10. Senape e derivati; 11. Sesamo e derivati; 12. Anidride solforosa e solfiti in concentrazione superiore a 10mg/kg o mg/l; 13. Lupini e derivati; 14. Molluschi e derivati.

I prodotti contrassegnati (*) possono essere abbattuti o surgelati.

Viene utilizzata la dicitura *conforme alle prescrizioni del regolamento CE 853/2004, allegato VIII, Capitolo 3, Lettera D*.