



A wish has been cast into the universe and returned as a wish fulfilled – the wish is Nozumi Japanese Cuisine. Our journeys, our experiences, our memories...family, friends, meals shared, studies, travel, have all brought us to this defining moment.

It's our wish and now it's your wish too.

The literal translation of nozumi is "wish"— our interpretation of Nozumi Japanese Cuisine is a purposeful and mindful wish to take you on a journey of the senses. Taste, touch, smell, sight – we want to surprise, delight and inspire you each time you dine with us. We're different than the standard sushi restaurant – our kitchen created menu items have been developed with a global palate in mind. Our culinary team of world-travelers have given their interpretations of menu favorites while mixing the flavor dynamics of sweet, salty, sour and spicy to present to you fresh, seasonal food that no other restaurant is producing.

“There is hope in dreams, imagination, and in the courage of those who wish to make those dreams a reality.” J. Salk

Surrounded by sublime style, intrigued by cutting-edge trends, captivated by artful presentations, enthralled to come to the kitchen each day with new ideas...**we are Nozumi Japanese Cuisine.**



Executive Chef – Sushi: Andy Park
Executive Chef – Kitchen: Sang Lee

Our Menu Box

Our menu is categorized in the next five volumes for your convenience. Each volume contains our menus for Sakes and Drinks, Hot Plates from the Kitchen, Sushi and Signature Rolls, Desserts, and the Nozumi Black Book with the Executive Chef's innovative world-class creations. Share the books, share the experience, and share some memories – you will encounter something to fulfill everyone's palate.



Omakase

If you happen to be in an adventurous mood, and would like to "entrust" your meal to the Chef to custom create a tasting menu for you and your guests, say "Omakase,"and let yourself be delighted by their exotic creations with the freshest selection of our fish and seafood flown in daily from around the world. Sit at the sushi bar or request our private Tatami Room; select the Green Room or the Red Room – wherever you choose, you will enjoy Omakase.

Catering

Nozumi can accommodate small or large groups of up to 100+ guests in each of its two distinctly unique dining rooms. Our space is suitable for business meetings and presentations, and we are pleased to host receptions, anniversaries, and other celebrations. Our Tatami room is ideal for parties of 8-10 guests for Omakase or for celebrations.

Please contact our General Manager, Jasmine Yoon, to assist you in coordinating an unforgettable event at Nozumi Japanese Cuisine.

Thank you for joining us today. It is our wish to be able to serve you again soon.

Enjoy. Wish. Share.
Gift Cards Available

Reservations: **847.783.5995** or **www.nozumirestaurant.com**