

Mondays

SUSHI DINNER

6 courses



MISO SOUP

Shiro miso broth with tofu,
seaweed, and scallions

HOUSE SALAD

Spring mix, romaine and iceberg lettuce,
dressed with orange miso vinaigrette

PHYLLO WRAPPED AHI

Togarashi seasoned tuna and salmon wrapped
in phyllo sheet, drizzled with unagi sauce

NIGIRI

4 pieces of fresh Chef's choice nigiri

RINJIN DRAGON

Shrimp tempura, avocado, cucumber roll,
topped with freshwater eel, unagi sauce,
and tempura crunch

MOCHI ICE CREAM

Flavored ice-cream in sticky rice shell



\$26 per person

Beverages, tax and gratuity not included.
Other promotions excluded.

nozumi
JAPANESE CUISINE

www.nozumirestaurant.com

Tuesdays

STEAK DINNER

6 courses



MISO SOUP

Shiro miso broth with tofu,
seaweed, and scallions

HOUSE SALAD

Spring mix, romaine and iceberg lettuce,
dressed with orange miso vinaigrette

CHICKEN ROULADE

Garlic-marinated chicken, shitake
mushrooms, brie, rolled in crêpe wrapper,
finished with teriyaki glaze

SHINJU CRAB CAKE

Crab cake and lump crab meat, scallop purée,
shiso rémoulade, sawagani, haricot vert,
and soy vinaigrette

NEW YORK STEAK

5 oz. New York strip steak grilled to perfection,
served with foie gras truffle demi glace,
organic baby root vegetables,
and mashed potatoes

MOCHI ICE CREAM

Flavored ice-cream in sticky rice shell



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