



Menu Nomo

Menú Nomo Naoyuki

With this menu you will enjoy our chef's selection

50 €

Japanese Tapas

1 - Edamame	5,05 €
Steamed soy beans	
2 - Spicy Edamame	6 €
Fried soy beans with spicy sesame aroma	
3 - Age Edamame Truffle	7 €
Fried soy beans with white truffle aroma	
4 - Sukiyaki Croquette	2,5 €
Japanese oxtail croquette battered in panko	
5 - Takoyaki Croquette	2,7 €
Octopus croquette with takoyaki sauce, japanese mayonnaise and dried bonito fish	
6 - Yaki hotate to foie	5,3 €
Grilled scallop skewer with foie and teriyaki sauce	
7 - Tsukune Yaki	4,75 €
Vegetal proteins meatballs skewers with teriyaki sauce	

Gyozas

8 - Ebi gyoza (4 unidades)	9,35 €
Prawns and vegetable dumplings	
9 - Gyu Niku Gyoza (4 unidades)	9,35 €
Beef dumplings with caramelized onion and yuzu cream	
10 - Buta gyoza (4 unidades)	11 €
Butifarra de perol (catalan sausage) and vegetable dumplings with demi glace japanese sauce	

Starters

13 - Miso Shiru	5,15 €
Miso soup with tofu and wakame seaweed	
14 - Ebi chili	14,6 €
Spicy shrimps on crispy kataifi noodles and fried egg	
15 - Okonomi Omelette	13,55 €
Open omelette with octopus and okonomiyaki sauce	
16 - Vegetable Okonomi Omelette	13,55 €
Open omelet with vegetable proteins and okomomiyaki sauce	
17 - Green wasabi salad	7,9 €
Grilled avocado salad with lamb's lettuce, wasabi vinaigrette and lime	

Tempura and Grill

20 - Tori no Kara-Age Kara-age fried chicken	6,9 €
21 - Shiro ebi no kara age Glass shrimps kara-age with kimuchi sauce	8,9 €
22 - Ebi no tempura Shrimp tempura with kimuchi sauce	14,5 €
23 - Foie kaki age Vegetable tempura with foie and fried egg	15,65 €

Rice, Noodles

33 - Yakimeshi Fried rice with beef and omelette	11,45 €
34 - Unagui yakimeshi Fried rice with eel, local mushrooms and black trumpets	15,25 €
35 - Omu yakisoba Omelette wrapped grilled noodles with beef and vegetables	13,55 €
36 - Aka ebi yakisoba Yakisoba noodles with red shrimp, shiitake and egg yolk	23 €

Grill and Teppan Yaki

27 - Tako yaki Grilled octopus with potato mochi and spicy mayonnaise	15,65 €
28 - Inoshishi no nikomi harumaki Crispy wild boar cannelloni with potato mochi	19 €
29 - Gyu niku no tataki Beef tataki with confit mushrooms and miso sauce	22 €
30 - Black cot no saikyo-yaki Marinated black cod with saikyo miso grilled and mango miso and yuzu gratin	24 €

Raw Bar

39 - Maguro taco Tuna tartar mini taco with marinated wasabi leaves and shiso	4,75 €
40 - Ebi Taco White shrimp tartar mini taco with yuzu and passion fruit sauce.	6,75 €
41 - Toro taco Tuna belly tartar mini taco and trout roe	5,9 €
42 - Salmon taco Norwegian salmon tartar mini taco with mango and trout roe	4 €
43 - Salmonete no tataki red mullet tataki with sugar snap peas, ponzu sauce and fresh wasabi leaves	22 €
44 - Toro no canelon ikura nose Half-Fat tuna cannelloni with avocado, trout roe, fresh wasabi leaves	21 €
45 - Maguro Tataki Tuna tataki with avocado cream	14,6 €
46 - Salmon sashimi (3 unidades) Norwegian salmon sashimi	8 €
47 - Maguro sashimi (3 unidades) Bluefin tuna sashimi	8,95 €
48 - Toro sashimi (3 unidades) Bluefin tuna belly sashimi	10,4 €

Hosomaki y Futomaki

51 - Salmon Maki (6 unidades) Norwegian salmon hosomaki	8 €
52 - Ebimayo mentaiko maki (5 unidades) Cooked shrimp futomaki with avocado and mentaiko sauce and mayonnaise	9,25 €
53 - Vegetable Teriyaki maki (5 unidades) Vegetable protein futomaki with spicy sauce	9,35 €
54 - Spicy salmon maki Spicy salmon futomaki with cucumber	10,9 €
55 - Spicy Tuna Roll (5 unidades) Tuna futomaki with spicy sauce	11,45 €

Uramaki

58 - Salmon to avocado roll (8 unidades) Norwegian salmon uramaki with avocado and mayonnaise	11,45 €
59 - Ebi Tempura Maki roll (8 unidades) Shrimp tempura uramaki with lettuce and tobiko roe	11,05 €
60 - Hokkai Pepper roll (8 unidades) Avocado tempura uramaki with Norwegian salmon and scallop, spicy sauce and crispy ten-kasu	14,6 €
61 - Philadelphia roll (8 unidades) Avocado tempura uramaki with cream cheese, truffle sauce, wasabi and mango	14,6 €
62 - smoke fish roll (8 unidades) Panko battered prawn uramaki with Norwegian salmon and flambéed butterfish, tartar sauce and caramelized onions	15,25 €
63 - Maguro tataki kimuchi roll Tuna tataki uramaki with cucumber, kimchi, japanese mayonnaise and spring onion (8 units)	12,9 €
64 - Rainbow Tuna roll (8 unidades) Avocado tempura uramaki, tuna belly, caramelized onion and truffle sauce	18,9 €

Nigiris

70 - Salmon Noruega Nigiri Norwegian salmon nigiri	2,95 €
71 - Maguro Nigiri Tuna nigiri	3,05 €
72 - Toro Nigiri Tuna belly nigiri	4 €
73 - Unagi Nigiri Flamed eel nigiri	3,9 €
74 - Aburi salmon nigiri Norwegian salmon flamed nigiri with Japanese mayonnaise, salmon roe and pearl onions	4 €
75 - Maguro tataki no nigiri trufa nose Soy-marinated tuna tataki nigiri with black truffle cream sauce	3,8 €
76 - Aburi toro nigiri Flamed tuna belly nigiri with caramelized onion	4,1 €
77 - Butter fish nigiri Butterfish nigiri with kimuchi sauce and pickled peppers in vinegar	3,15 €
78 - Aburi salmonete no nigiri yuzu so-su Mullet tataki nigiri with yuzu and maracuya sauce	4,1 €
79 - Foie Nigiri Grilled foie with teriyaki sauce nigiri	4 €
80 - Brie Nigiri Brie nigiri flamed with honey and nuts	3,5 €
81 - Uzura no tamago nigiri Fried quail egg nigiri with iberian ham and nori seaweed sauce	3,8 €
82 - Ikura No Gunkan Salmon roe gunkan	4,2 €

Temakis

90 - Maguro tartar no temaki (4 unidades) Tuna tartar temaki with fried egg and Japanese spring onions	13,55 €
91 - Toro tartar no temaki (4 unidades) Tuna belly tartar temaki with Japanese spring onion, marinated turnip, piparras, egg yolk and marinated wasabi leaf	14,6 €
92 - Unagui to foie no temaki (4 unidades) Eel temaki with grilled foie gras and nitsume sauce	13,55 €
93 - Kama toro no temaki (4 unidades) Grilled marinated tuna parpatana temaki	14,2 €

Assorted Sushi

94 - SUSHI 7p	13,55 €
4 Makis and 3 Nigiris	
95 - Sushi 15p (15 unidades)	27,2 €
8 Makis y 7 Nigiris	
96 - Bandeja especial 35p (35 unidades)	72,5 €
Special Chef's Selection of maki and nigiri sushi	

Ice cream and Sorbet

Ginger sorbet with lime	3,9 €
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“Dulce de leche” ice cream with chocolate	3,9 €
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White chocolate ice cream	3,9 €
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Taro ice cream	3,9 €
Taro ice cream	
Green tea ice cream	
Helado artesanal de té verde	

Desserts

Hot brioche with taro and red berries	6,2 €
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Brioche caliente con dulce de leche	6,2 €
Hot brioche with dulce de leche	
Nomo japanese truffles	3,8 €
Matcha tea and sake truffles	
Caramelised with chocolate mousse	7,9 €
Caramelised with chocolate mousse, strawberries in green shiso syrup and strawberry sorbet	
Taro Panna Cotta	7,25 €
Taro Panna Cotta with yoghurt ice cream and pineapple crumble	
Xuixo de crema a la brasa	6,2 €
Grilled with cream and taro ice cream	
Cotton cheese cake Nomo	7,5 €
Japanese cheese cake soufflé with mango coulis	
Three chocolate textures	6,9 €
Sponge cake, creamy mousse and chocolate crumble with strawberries	
Crunchy mango mochi	7,25 €
Crunchy mango mochi filled with hazelnut with mango, fresh passion fruit and mint	
Oreo mochi	6,2 €
Oreo mochi with Oreo crumble	
Matcha tea mochi	
Matcha tea mochi with matcha tea ice cream	