

mon

NEW 2026

6 - KAKI FURAI	3,9 €
Fried oyster with panko, citrus mayonnaise, and tonkatsu sauce.	
7 - Nasu miso	8,9 €
Eggplant with miso sauce	
9 - Chili crab roll	11,9 €
Blue crab and crispy soft-shell crab hand roll, wrapped in a soy sheet with matcha and chili sauce	
18 - Ebi to wasabi no salada	9,9 €
Grilled Romaine lettuce with fried glass shrimp, codium seaweed, and wasabi vinaigrette	
25 - Ika no isobe kara-age	14,9 €
Kara-age squid with sea lettuce seaweed and citrus mayonnaise	
32 - Maguro hoho niku yu-an yaki	15,9 €
Grilled tuna cheek, celeriac puree, and wok-tossed pak choy	
40 - Hiramasa taco	6,5 €
Mini yellowtail tartar taco with yuzu and passion fruit sauce on an artisan wafer	
42 - Salmon taco	4,5 €
Norwegian salmon tartar mini taco and trout roe	
46 - Maguro pizza japonesa	13,9 €
Bluefin tuna tartar with anchovy mayonnaise on a crispy puff pastry	
47 - Toro no gilda	6,9 €
Tuna belly sashimi Gilda skewered tapa with ponzu sauce	
48 - Toro taku sando	12,9 €
Tuna belly sandwich with Japanese green onion, marinated radish, piparra peppers, marinated wasabi leaf, and grated botarga	
56 - Unagi to foie maki	12,9 €
Eel futomaki with foie gras and miso sauce (5 pcs)	
59 - Ebi tama roll	14,9 €
Tempura prawn uramaki with Japanese "tamago" tartar sauce, boiled egg, cocktail sauce, tobiko, and Japanese spring onion	
78 - Aburi salmonete no nigiri spicy so-su	4,3 €
Red mullet tataki nigiri with spicy sauce	
83 - Toro tartar no nigiri	4,5 €
Tuna belly tartar nigiri with Japanese green onion, marinated radish, piparra peppers, marinated wasabi leaf, and grated botarga	
84 - Hiramasa no nigiri	4,2 €
Yellowtail nigiri with yuzu sauce and marinated "jalapeño"	
85 - Nasu no nigiri	3,2 €
Fried eggplant nigiri with miso sauce and shiso	
86 - Aguacate no nigiri	2,9 €
Avocado nigiri with Philadelphia cheese and wasabi sauce	

Japanese Tapas

1 - Edamame	5,4 €
Steamed soy beans	
2 - Spicy Edamame	6,4 €
Fried soy beans with spicy sesame aroma	
3 - Age Edamame Truffle	7,5 €
Fried soy beans with white truffle aroma	
4 - Sukiyaki Croquette	3 €
Japanese oxtail croquette battered in panko	
5 - Takoyaki Croquette	3 €
Octopus croquette with takoyaki sauce, japanese mayonnaise and dried bonito fish	
6 - KAKI FURAI	3,9 €
Fried oyster with panko, citrus mayonnaise, and tonkatsu sauce.	
7 - Nasu miso	8,9 €
Eggplant with miso sauce	
8 - Yaki hotate to foie	5,7 €
Grilled scallop skewer with foie and teriyaki sauce	
9 - Chili crab roll	11,9 €
Blue crab and crispy soft-shell crab hand roll, wrapped in a soy sheet with matcha and chili sauce	

Menu Naoyuki 40€

Menú Naoyuki	40 €
With this menu you will enjoy our chef's selection	

Starters

15 - Miso Shiru	5,3 €
Miso soup with tofu and wakame seaweed	
16 - Ebi chilli	16 €
Spicy prawns on a base of crispy kataifi noodles and fried egg.	
17 - Okonomi Omelette	14,4 €
Open omelette with octopus and okonomiyaki sauce	
18 - Ebi to wasabi no salada	9,9 €
Grilled Romaine lettuce with fried glass shrimp, codium seaweed, and wasabi vinaigrette	

Grill and Teppan Yaki

29 - Tako yaki	16,8 €
Grilled octopus with potato mochi and spicy mayonnaise	
31 - Gyu niku no tataki	23,5 €
Beef tataki with confit mushrooms and miso sauce	
32 - Maguro hoho niku yu-an yaki	15,9 €
Grilled tuna cheek, celeriac puree, and wok-tossed pak choy	

Gyozas

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

Tempura and Grill

22 - Tori no Kara-Age	7,5 €
Kara-age fried chicken	
23 - Ebi no tempura	15,4 €
Shrimp tempura with kimuchi sauce	
24 - Foie kaki age	16,7 €
Vegetable tempura with foie and fried egg	
25 - Ika no isobe kara-age	14,9 €
Kara-age squid with sea lettuce seaweed and citrus mayonnaise	

Rice, Noodles

33 - Yakimeshi	12,2 €
Fried rice with beef and omelette	
34 - Unagi Yakimeshi	16,5 €
A escoger como segundo. Arroz frito con anguila, ceps y trompetas de la muerte.	
35 - Omu yakisoba	14,5 €
Omelette wrapped grilled noodles with beef and vegetables	
36 - Aka ebi yakisoba	24,5 €
Yakisoba noodles with red shrimp, shiitake and egg fried	

Raw Bar

39 - Maguro taco	5,1 €
Tuna tartar mini taco with marinated wasabi leaves and shiso	
40 - Hiramasa taco	6,5 €
Mini yellowtail tartar taco with yuzu and passionfruit sauce on an artisan wafer	
41 - Toro taco	6,1 €
Tuna belly tartar mini taco and trout roe	
42 - Salmon taco	4,5 €
Norwegian salmon tartar mini taco and trout roe	
43 - Salmonete no tataki	23,7 €
red mullet tataki with sugar snap peas, ponzu sauce and fresh wasabi leaves	
44 - Toro no canelón ikura nose	22,5 €
Half-Fat tuna cannelloni with avocado, trout roe, fresh wasabi leaves	
45 - Maguro Tataki	15,4 €
Tuna tataki with avocado cream	
46 - Maguro pizza japonesa	13,9 €
Bluefin tuna tartar with anchovy mayonnaise on a crispy puff pastry	
47 - Toro no gilda	6,9 €
Tuna belly sashimi Gilda skewered tapa with ponzu sauce	
48 - Toro taku sando	12,9 €
Tuna belly sandwich with Japanese green onion, marinated radish, piparra peppers, marinated wasabi leaf, and grated botarga	
50 - Salmon sashimi (3 unidades)	8,5 €
Norwegian salmon sashimi	
51 - Maguro sashimi (3 unidades)	9,5 €
Bluefin tuna sashimi	
52 - Toro sashimi (3 unidades)	11,1 €
Bluefin tuna belly sashimi	
53 - Hiramasa no sashimi	9,9 €
Yellowtail sashimi	

Hosomaki y Futomaki

54 - Salmon Maki (6 unidades)	8,3 €
Norwegian salmon hosomaki	
55 - Spicy Tuna maki (5 unidades)	12,1 €
Tuna futomaki with spicy sauce Solidarity dish in support of FUNDACIÓ PUIGVERT	
56 - Unagi to foie maki	12,9 €
Eel futomaki with foie gras and miso sauce (5 pcs)	

Uramaki

58 - Salmon to avocado roll (8 unidades)	12,2 €
Norwegian salmon uramaki with avocado and mayonnaise	
59 - Ebi tama roll	14,9 €
Tempura prawn uramaki with Japanese "tamago" tartar sauce, boiled egg, cocktail sauce, tobiko, and Japanese spring onion	
60 - Hokkai Pepper roll (8 unidades)	15,4 €
Avocado tempura uramaki with Norwegian salmon and scallop, spicy sauce and crispy ten-kasu	
62 - smoke fish roll (8 unidades)	16,2 €
Panko battered prawn uramaki with Norwegian salmon and flambéed butterfish, tartar sauce and caramelized onions	
63 - Maguro tataki kimuchi roll	13,8 €
Tuna tataki uramaki with cucumber, kimchi, japanese mayonnaise and spring onion (8 units)	
64 - Rainbow Tuna roll (8 unidades)	20,2 €
Avocado tempura uramaki, tuna belly, caramelized onion and truffle sauce	

Temakis

90 - Maguro tartar no temaki (4 unidades)	14,4 €
Tuna tartar temaki with fried egg and Japanese spring onions	
91 - Toro tartar no temaki (4 unidades)	15,4 €
Tuna belly tartar temaki with Japanese spring onion, marinated turnip, piparras and marinated wasabi leaf	
93 - Kama toro no temaki (4 unidades)	15,2 €
Grilled marinated tuna parpatana temaki	

Nigiris

70 - Salmon Noruega Nigiri	3,2 €
Norwegian salmon nigiri	
71 - Maguro Nigiri	3,3 €
Tuna nigiri	
72 - Toro Nigiri	4,3 €
Tuna belly nigiri	
73 - Unagi Nigiri	4,1 €
Flamed eel nigiri	
74 - Aburi salmon nigiri	4,3 €
Norwegian salmon flamed nigiri with Japanese mayonnaise, salmon roe and pearl onions	
75 - Maguro tataki no nigiri trufa nose	4 €
Soy-marinated tuna tataki nigiri with black truffle cream sauce	
76 - Aburi toro nigiri	4,5 €
Flamed tuna belly nigiri with caramelized onion	
77 - Butter fish nigiri	3,9 €
Butterfish nigiri with kimuchi sauce and pickled peppers in vinegar	
78 - Aburi salmonete no nigiri spicy so-su	4,3 €
Red mullet tataki nigiri with spicy sauce	
79 - Foie Nigiri	4,3 €
Grilled foie with teriyaki sauce nigiri	
80 - Brie Nigiri	3,7 €
Brie nigiri flamed with honey and nuts	
81 - Uzura no tamago nigiri	4,1 €
Fried quail egg nigiri with iberian ham and nori seaweed sauce	
82 - Ikura No Gunkan	4,5 €
Salmon roe gunkan	
83 - Toro tartar no nigiri	4,5 €
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Assorted Sushi

95 - Sushi 15p (15 unidades)	29 €
8 Makis y 7 Nigiris	
96 - Bandeja especial 35p (35 unidades)	77,6 €
Special Chef's Selection of maki and nigiri sushi	

Nomo Kids

111 - AKA	20 €
Children's menu featuring three starters, a main course, dessert, and a drink	
112 - MIDORI	20 €
Children's menu featuring three starters, a main course, dessert, and a drink	

Desserts

Taro ice cream - NEW	4 €
Taro ice cream	
Nomo japanese truffles	4 €
Matcha tea and sake truffles	
Taro Panna Cotta	7,8 €
Taro Panna Cotta with yoghurt ice cream and pineapple crumble	
Xuixo de crema a la brasa	6,6 €
Grilled with cream and taro ice cream	
Three chocolate textures	7,3 €
Sponge cake, creamy mousse and chocolate crumble with strawberries	
Oreo mochi	6,6 €
Oreo mochi with Oreo crumble	
Mochi fondant - NEW	7,8 €
With Mexican vanilla ice cream	
Sorbete de jengibre con lima - NEW	4 €
Ginger sorbet with lime, lemon, and yuzu zest	
Milhojas de crema de miso y cacahuete - NEW	5,5 €
Mille-feuille with miso cream and crunchy peanuts	
Baba al sake de yuzu - NEW	6,9 €
With whipped cream and mascarpone cheese	
Matcha tea mochi	6,6 €
Matcha tea mochi with matcha tea ice cream	