homo

Naoyuki Menu

Nomo Experience 50 €
With this menu you can taste the best of our chef

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

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

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

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

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

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 passion fruit 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 canelon 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 €
Norweigan 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

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 €
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

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

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