

Starters

- Octo-Wasabi (Tako Wasabi)** 6.8
Pickled octopus with chopped wasabi stem and roasted seaweed.
- Black Sesame Edamame** 8.3
Steamed edamame mixed with black sesame sauce.

Rolls (Specs)

- Ginger Salmon** 13.8
Salmon sashimi, pickled ginger, wasabi and soy paper.
- Double Salmon** 18.8
Marinated grilled salmon, cucumber, asparagus, avocado. Topped with smoked salmon and a horse radish mayo.
- Spicy Shrimp** 18.8
Deep fried shrimp, cucumber, crabmeat salad, avocado. Topped with cocktail shrimp, green onion, Nomé's aburi sauce and spicy shrimp garlic chilli oil.
- Lobster Fantasy** 21.8
Deep fried lobster tail, cucumber, avocado topped with lobster salad. Served with grilled red pepper sauce.
- Apple Salmon** 18.8
Crabmeat salad, asparagus, avocado, and green onion. Topped with fresh salmon, sliced white onions, julienne apple, ponzu jelly and served with apple mayo.
- Seared Salmon** 18.8
A roll that's stuffed with avocado, crabmeat salad, asparagus, coleslaw, cucumber, cream cheese all topped with seared salmon, garlic mayo, honey mustard seed and crispy tapioca crackers.
- Tuna Coin** 20.8
Deep fried rice coin topped with spicy tuna, cherry tomatoes and green onion.
- Vegetarian Roll** 10.8
Avocado, cucumber and asparagus.
- Avocado Roll** 8.3
Avocado with rice and nori. (seaweed).
- Cucumber Roll** 7.3
Cucumber with rice and nori. (seaweed)

Sashimi

- Assorted Sashimi**
9pcs - 6.8
15pcs - 27.8
21pcs - 37.8
30pcs - 52.8

Donburi

- California Style Donburi** 14.8
Sushi rice topped with fresh tuna, salmon, cucumber, avocado, springs, beet, carrot, radish, red cabbage, black tobiko and spicy mango salad.
- Aburi Salmon Donburi** 14.8
Sushi rice topped with seared salmon, poached egg yolk, pickled ginger, chopped red onion, chopped green onion, fresh spring mix and Nomé's original aburi sauce.

Salad

- Samurai Crunch** 8.8
Fresh vegetables with crunchy potato chips infused with a garlic mayo dressing.
- Shrimp Udon Salad** 13.8
Fresh vegetables with shrimp on a bed of udon noodles topped with a wasabi vinaigrette dressing.
- Sashimi Salad** 15.5
Fresh vegetables and assorted sashimi with a Nomé's original sesame dressing.

Chef Suggestions

- Japa-Burgers** 15.3
Nomé's original homemade sliders made with sliced rib eye meat. Topped with tomato, spring mix, onion, smoky bbq sauce and garlic sauce.
- Mac & Cheese** 14.3
Comfort food at its finest, with a blend of rich cheddar cheese, diced bacon, chopped red and green peppers, onion, shrimp and scallops.
- Spicy Mac & Cheese** 15.3
Comfort food at its finest with a spicy twist, combined with a blend of rich cheddar cheese, diced bacon, shrimp and scallops.
- Monkfish Tacos** 16.8
Deep fried Monkfish with lettuce, cherry tomato, kiwi, edamame, yuzu zest and yuzu tartar sauce. (3pcs)
- Bulgogi Tacos** 15.3
Bulgogi with lettuce, sliced onion, fresh jalapeno, kimchi, Japanese beni shoga, garlic mayo and spicy sauce. (3pcs)
- Gyoza with Cream Sauce** 9.8
Pan fried chicken gyoza. Topped with fresh green onions, thinly sliced dried red pepper, topped with dried egg yolk. Served with cream sauce, truffle oil.

Desserts

- Honey Bread** 11.3
4" Inch bread toasted with butter and topped with honey, strawberry preserve, honey cream, vanilla ice cream, raspberries, blueberry preserve, and dusted with cactus honey powder.
- Baked Caramel Apple Pie** 8.3
Warm cinnamon apples drizzled in caramel, served with your choice of vanilla, extreme mango, black sesame, green tea, or taro ice cream.
- White Chocolate Raspberry Truffle Cheesecake** 8.8
Creamy cheesecake swirled with white chocolate and raspberry.
- Godiva® Double Chocolate Cheesecake** 8.8
Layers of flourless godiva chocolate cake, godiva chocolate cheesecake and chocolate mousse.
- Cheesecake Factory Original Cheesecake** 7.8
The one that started it all! Famous creamy cheesecake with a graham cracker crust.

Alcoholic Beverages

Please call the restaurant for available wines and spirits available for pick up.

Fried

- Yam Fries** 9.8
Deep fried sweet potato with a house dipping sauce.
- Deep Fried Pork Belly** 11.5
Deep fried marinated pork belly with seaweed paste.
- Tiger Shrimp (Ebi-Mayo)** 15.8
Deep fried shrimp tempura with sweet chilli mayo.
- Calamari & Popcorn Shrimp** 12.8
Deep fried calamari served with Japanese style tartar sauce.
- Takoyaki** 8.3
Deep fried octopus ball drizzled with tonkatsu sauce and mayo.
- Chicken Wings** 15.3
Deep fried chicken wings served with choice of 1 sauce (Hot, Sweet Chilli, Spicy Honey Garlic, Creamy Curry)
- NFC (Nomé's Fried Chicken)** 11.3
Nomé Original fried chicken thigh pieces marinated and dusted in our secret blend of spices. Sauce choice of 1 sauce (Hot, Sweet Chilli, Spicy Honey Garlic, Wasabi Mayo and Spicy Curry Mayo)

Grill

- Baked Oysters** 15.3
Oven baked oyster with spinach cream sauce on a garlic baguette. (4pcs)
- Marinated Black Cod** 15.8
Black Cod marinated with citrus soy sauce.
- Grilled Beef Tongue** 12.8
Grilled beef tongue with green onion.
- Marinated Short Rib** 15.3
Arguably Toronto's BEST marinated beef short ribs immersed in our secret blend of spices. (6pcs)
- Spicy Short Rib** 16.3
Nomé's beef short ribs, marinated in our signature hot sauce.

West Coast Oysters

- Fanny Bay (Vancouver Island B.C.)**
13 - 1/2 Doz. 25 - Doz.
Sweet with an aftertaste similar to that of a cucumber.
- Lucky 88 (B.C.)**
13 - 1/2 Doz. 25 - Doz.
Plump, creamy, briny flavour with a sweet finish.

East Coast Oysters

- Malpeque Oysters (P.E.I.)**
12 - 1/2 Doz. 22 - Doz.
The perfect balance of sweetness, brine, and pickle-like liveliness. Great accompaniments to a pint of lager.