IZAKAYA NOMÉ

Catering Menu

Starters

1. **Takoyaki $2 per piece** - savory, golf ball-sized battered snacks filled with diced octopus, green onion, and they have a crisp outer layer with a soft, molten center, topped with a savory sauce, mayo, and bonito flakes.
2. **Baked Oysters $4 per piece** - Oven baked oyster with spinach cream sauce.
3. **Truffle Chicken Gyozas $2 per piece** - filled with ground chicken, cabbage, scallions, and ginger.
4. **Yam Fries (S) $40/5 portions (M) $80/10 portions (L) $100/15 portions** - Deep fried sweet potato with a house dipping sauce.
5. **NFC Chicken Poppers (S) $70/5 portions (M) $140/10 portions (L) $180/15 portions** - Japanese style fried chicken.
6. **Tiger Shrimp (Ebi-Mayo) $3 per piece** - Deep fried shrimp tempura with sweet chilli mayo.

Salads

1. **Samurai Crunch (M) $30/3 portions (L) $60/6 portions** - Fresh vegetables with crunchy potato chips infused with a garlic mayo dressing.
2. **Shrimp Udon Salad (M) $50/3 portions (L) $90/6 portions** - Fresh vegetables with an assortment of seafood on a bed of Udon noodles topped with a wasabi vinaigrette dressing.
3. **Sashimi Salad (M) $55/3 portions (L) $100/6 portions** - Fresh vegetables and assorted sashimi with a house sesame dressing.

Sashimi Apps

1. **Tuna & Avocado Tartare $10.80/1 portion** - Diced tuna sashimi and avocado, garlic oil, sea salt with a balsamic reduction sauce.
2. **Sesame Salmon $9.80/1 portion** - Diced salmon sashimi, thinly sliced garlic, chives with sea salt and sesame oil.

Sushi Trays

1. **Roll Tray Small (34 pcs) $60**
   california, salmon and avocado, dynamite, aburi salmon, chef's choice aburi sushi 6 pcs.
2. **Roll Tray Medium (60 pcs) $90**
   California, salmon and avocado, yam, dynamite, aburi salmon, green dragon, double spicy salmon, chef's choice aburi sushi 10 pcs.

3. **Roll Tray Large (82 pcs) $120**
   California, salmon and avocado, yam, spicy salmon, dynamite, aburi salmon, green dragon, double spicy salmon, chef's choice aburi sushi 18 pcs.
4. **Jumbo Roll Tray (100 pcs) $155**
   2*california, salmon and avocado, yam tempura roll, spicy yam tempura roll, spicy salmon, spicy tuna, spicy crabmeat, crabmeat tempura roll, avocado and cucumber, dynamite, aburi salmon roll, green dragon, double spicy salmon, rainbow dragon.
5. **Sashimi/Sushi/Rolls (70pcs) $115**
   Chef's choice sashimi 14pcs, sushi 16pcs/California, salmon&avocado, yamtempura roll, spicy salmon roll, green dragon, aburi salmon roll
6. **Sashimi/Sushi/Rolls (101pcs) $165**
   Chef's choice sashimi 21pcs, sushi 26pcs/California, salmon&avocado, yamtempura roll, spicy salmon roll, spicy crabmeat, green dragon, aburi salmon roll, dynamite.
7. **Nome's Signature Rolls (32pcs) $90**
   Lobster Fanatsy, Double Salmon, Spicy Shrimp, Seared Salmon
8. **Vegetarian Rolls (24pcs) $20**
   Yam Tempura, Avocado and Wakame, Avocado and Cucumber

Sliders

1. **Japa-Burger Sliders $6 per piece** - Nomé's original homemade sliders made with sliced rib eye meat and topped with tomato, spring mix, onion, smokey bbq sauce and garlic seasoning.
2. **Ebi (Shrimp) Katsu Sliders $6 per piece** – Handmade sliders made with breaded fried black tiger shrimp topped with spring mix, pickled cabbage, onions and honey tartar sauce.

Oysters

1. **Malpeque Oysters (P.E.I.) $36 per dozen** - The perfect balance of sweetness, brine, and pickle-like liveliness. Great accompaniments to a pint of lager.
2. **French Kiss Oysters (Neguac B.C.) $45 per dozen** - Clean flavoured oyster with a high meat yield and unique, delicate taste.
3. **Fanny Bay (Vancouver Island B.C.) $45 per dozen** - Sweet with an aftertaste similar to that of a cucumber.
4. **Kusshi Oysters (Vancouver Island B.C.) $6 per piece** - Intensely sweet and rich finish.